

Jack's Grill – A Modern Bistro

Newsletter Volume 3

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February Issue

JACK'S A Modern Bistro

Happy Valentine's Day

Jack's Grill will be offering a sumptuous special Valentine's Day dinner during the entire week of February 12 thru to the 18. So whether you visit on February 14 or during the week, rest assured that you will enjoy a romantic dinner with great ambience.

Private Room now available for group bookings of 20 or less

Jack's Grill now has a private area ideal for group bookings of 20 or less. This is perfect for special occasions such as birthdays and anniversaries as well as an excellent setting for business meetings.

Jack's Grill is open 7 days a week!

New to Jack's Grill Catering for Special Events!

Jack's Grill now provides a catering service for large groups. Quality food with exceptional service. Please call us for more information at 780-434-1113

Table d'hôte

This set 3 course meal will continue to run Monday through Thursday for \$45. Check out our website at www.jacksgrill.ca for menu selections. Please note this special is not valid on February 14

Gift Certificates

Always the perfect present - a gift certificate from Jack's Grill. Available either by purchasing at the restaurant or by going online to www.jacksgrill.ca



Feature Recipe- Enjoy!

Maple Glazed Pork Tenderloin with Apricots and Walnuts

2 tablespoons oil, 1 pork tenderloin, 1 tablespoon shallots (minced), 1 teaspoon garlic (minced), $\frac{3}{4}$ cup chopped walnuts, $\frac{1}{2}$ cup chopped dried apricots, $\frac{1}{2}$ cup chicken stock, salt and pepper to taste, 1 cup chicken stock, $\frac{1}{2}$ cup apple cider, $\frac{1}{2}$ cup maple syrup

1. Heat oil in sauté pan on high heat. Sear the pork tenderloin on all sides until dark brown.
2. Remove all but 1 tablespoon of oil. Add shallots and garlic and sauté until golden brown.
3. Deglaze with stock, cider and maple syrup, add the apricots and walnuts.
4. Return the pork to the pan and cover. Cook on medium heat until the pork is medium (around 145).
5. Increase the heat and reduce the glaze while spooning on top of the pork to create a coating of maple glaze. Once the glaze is the proper consistency (should be slightly sticky and clinging to the meat) turn off the heat and let rest for 5 minutes. Serve with some mashed potatoes, basmati rice, or your favorite starch.

Remember - Jack's Grill does not need a special occasion to visit and have a great dining experience!

This is a publication for friends and guests of Jack's Grill.

Jack's Grill

A Modern Bistro

5842 111 Street
Edmonton, Alberta

Free parking

Reservations recommended
780-434-1113

www.jacksgrill.ca