

# Jack's Grill – A Modern Bistro

Newsletter Volume 2

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November Issue

**JACK'S**  
A Modern Bistro

## Made from Scratch Discover the Pleasure

Jack's Grill is proud to support local farmers and ranchers. We take great pride in saying we produce almost everything in house. To list a few examples: sausages, bacon, pancetta, bresaola, sauces, pickled vegetables... The list goes on! Celiacs rejoice – we can and will take care of you!

## Beautiful New Art

Come and check out the new creation of works of beauty at Jack's Grill supplied by Peter Robertson Gallery.

## Christmas and New Year Festivities

Celebrate Christmas festivities with your friends, families and colleagues at Jack's Grill.

Make sure you have reservations for New Year's Eve. We offer our special New Year's Eve menu with a complimentary glass of bubbly. Let's ring out 2011 and welcome in the New Year!

## Now open 7 days a week

Jack's Grill is now open on Sundays. We would like to invite you to join us for Sunday evening dinners and in show of our appreciation of your patronage, we would like to offer you a 15% discount for your entire Sunday Evening meal. We look forward to your visit!

## Table d'hôte

Monday through Friday features a special **Table d'hôte** which is a set 3 course dinner for \$45.00 which changes nightly. Feel free to check on line what our changing feature is as well as booking for reservations – [www.jacksgrill.ca](http://www.jacksgrill.ca)

## Gift Certificates

The perfect Christmas gift – Jack's Grill Gift Certificate. Available either by purchasing at the restaurant or by going online to [www.jacksgrill.ca](http://www.jacksgrill.ca)



## Feature Recipe- Enjoy!

### Oysters Rockefeller

Preheat Boiler

12 Fresh Oysters shucked and on the half shell, 1 shallot chopped, 1 small garlic clove chopped, 2 tbsp celery chopped, 1 tbsp tarragon chopped, 2 tbsp parsley chopped, 1 tbsp chives chopped, 1/3 cup cooked and squeezed dry spinach or defrosted frozen spinach, 1 tsp Worcestershire sauce, dash Tabasco sauce, Black pepper, 1 anchovy filet, 1 tbsp Pernod, 3 tbsp soft butter, 2 tbsp dry bread crumbs

Puree all of the ingredients except the 3 tbsp soft butter and 2 tbsp bread crumbs in a food processor until coarsely pureed. Add to the soft butter and combine with the reserved bread crumbs. Mixture will keep for up to 3 days covered in the fridge. Spread a small spoonful of mixture on top of each oyster. Place under the hot broiler and cook until golden brown and bubbling.

*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](http://www.jacksgrill.ca)