

JAK'S GRILL

EST. 1996

at JAK'S...

There's no question our specialty is steak. We buy only corn-fed, Nebraska raised beef, the finest available anywhere.

We then, depending on the cut, wet or dry age for a minimum of 28 days.

This process, & the origin of our beef, ensure the famous flavor and tenderness found only at JAK'S. Our steaks are charbroiled over high heat & finished with JAK'S full flavored steak butter.

^All of our portions are large & dinners come complete with a fresh green salad, seasonal veggies, fresh bread, & your choice of a baked potato, garlic mashed potatoes, potato pancakes or fries.

So sit back and enjoy the best food & neighborhood hospitality anywhere!

APPETIZERS

- artichoke dip** 9
pepperjack, parmesan, green chilies & onion. w/ garlic pita ~ with dungeness crab ~ 16
- onion rings** 10
beer batter, house ranch
- crisp brussels sprouts** 11
tossed w/ walnuts & herbs in a garlic, caper, anchovy, jalapeño & honey vinaigrette
- calamari steak crisps** 15
with a trio of dipping sauces
- crab cakes** (2) 16 (3) 23
dungeness, celery & onion mix, panko crust, champagne beurre blanc & red pepper remoulade
- jumbo prawns** 22
ancho and fennel rubbed, with a chipotle crema **OR** scampi style

SIDES

- sautéed mushrooms** 8
crimini's, butter, white wine, garlic
- mac & cheese** 9
4 cheeses, garlic & cream with a bread crumble crust

at JAK'S, our goal is to never say no, however, some requests or substitutions may require an additional charge. please feel free to ask and we will do everything possible to accommodate you. we do add a 3 dollar charge for split plates / extra plates

BEEF FROM THE GRILL

- **BLUE** - red throughout, cool ◦ **RARE** - red throughout, warm ◦ **MEDIUM RARE** - red center ◦ **MEDIUM** - pink with red center ◦ **MEDIUM WELL** - pink throughout ◦ **WELL** - slight pink ◦ **VERY WELL** - no pink ◦

- prime top sirloin*** petite 30
Ken's favorite, center cut with unmatched flavor. JAK'S 38
- new york strip*** petite 35
only dry aged center cuts at JAK'S. JAK'S 45
- filet mignon*** petite 40
the most tender cut, aged to perfection. JAK'S 50
- ribeye*** 18oz. 42
smoky marinade, richly marbled, boneless, served with fresh horseradish.
- prime delmonico*** 18oz. 50
bone-on center cut new york. **dry aged** for unbelievable flavor & tenderness.
- prime porterhouse*** 24oz. 58
hand selected and center cut from the finest **dry aged** shortloins 36oz. 71
available. or go for the big one! (may take a bit longer to cook.)
- the skewers*** 30
beyond famous! two brochettes of filet & new york, dusted with moroccan spices, then finished with a rich gorgonzola cream sauce and topped with sun dried tomatoes and a touch of fresh basil. a guest favorite!

CLASSIC STEAK SAUCES - improve on perfection? 4

BÉARNAISE*	BÉCHAMEL	DEMI-GLACE	SAUCE AU POIVRE
CLASSIC COMBINATION OF EGGS, TARRAGON SHALLOTS AND BUTTER	GORGONZOLA CREAM OR SPICY CHIPOTLE CREMA	RICH VEAL STOCK AND BRANDY REDUCTION	BLACK AND GREEN PEPPERCORNS IN DEMI GLACE

ADD OSCAR PREPARATION TO YOUR STEAK 13
~ dungeness crab and house made béarnaise and asparagus ~

FROM THE SEA

- salmon*** 27
fresh grilled filet. ask your server for the daily preparation.
- dungeness crab cakes** 31
classic preparation of dungeness crab, celery & onion mix, crisp panko crust. finished with champagne beurre blanc & red pepper remoulade.
- prawn scampi*** 31
jumbo prawns are seasoned & sautéed with garlic, butter, & white wine.
- spicy grilled prawns*** 31
robust ancho chili rubbed, seared, lime squeeze. topped with a **spicy** chipotle pepper crema drizzle.
- lobster mac 'n cheese** 31
^(served with salad. no veggies or potato)
a half pound of lobster sautéed in garlic, fresh herbs & white wine, tossed with gemelli pasta, cheddar, mozzarella, asiago & gruyere cheeses.
- panko parmesan halibut*** 32
crusted with panko & parmesan, pan seared, lemon caper beurre blanc.
- crab stuffed halibut*** 36
filled with dungeness crab, celery and onion, dusted with panko bread crumbs and oven roasted. finished with a champagne buerre blanc.

OTHER STEAKHOUSE CLASSICS

- the bourbon chop*** 25
marinated in bourbon & brown sugar, grilled & finished with a honey peppercorn glaze. an actual pork porterhouse!
- caribbean pork medallions*** 24
tender, juicy pork loin pounded thin, marinated in a jamaican sweet onion chutney & dusted with tropical spices. fruit salsa, and crisp potato pancakes.

*some items are cooked to order. consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness. all egg products have been cooked or pasteurized. please inform your server of any dietary or health restrictions. **not all ingredients listed** 01 02 17