



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, and the origin of our beef, ensure the famous flavor and tenderness found only at JAK'S.

Our steaks are charbroiled over high heat and finished with JAK'S full flavored steak butter.

All of our steaks at lunch come with a fresh green salad, fresh veggies OR sliced tomatoes & your choice of potato pancakes, french fries, baked potato or garlic mashed potatoes.

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

APPETIZERS

- artichoke dip** 9
pepperjack, parmesan, green chilies & onion. w/ garlic pita ~ with dungeness crab ~ 16
- onion rings** 10
beer batter and 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, w/panko crust, champagne beurre blanc & red pepper remoulade
- jumbo prawns** 22
ancho and fennel rubbed, with a chipotle crema **OR** scampi style

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 2 dollar charge for split plates / extra plates

LUNCH STEAK CUTS

- 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* 5oz. 17
one skewer of filet and new york* 5oz. 17

BEEF FROM THE GRILL

- 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, served with fresh horseradish
- prime delmonico*** 18oz. 50
bone-on center cut new york. **dry aged** for unbelievable flavor and tenderness
- prime porterhouse*** 24oz. 57
hand selected & center cut from the finest dry aged 36oz. 70
shortloins available. 36 oz. cut may take a bit longer to cook

the skewers* two skewers 30

beyond famous! our brochettes of filet & n.y. are 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!

~ please keep in mind larger steaks do take more time ~

SIDES

- mac & cheese** 9
4 cheeses, garlic & cream. topped with a bread crumble crust
- sautéed mushrooms** 8
crimini's, butter, white wine, garlic
- starter salad 3 potato pancakes 5 garlic mashers 5
french fries 5 baker 5 baker with the works 6

NON-ALCOHOLIC BEVERAGES

soda, coffee and tea

- Coke®, Diet Coke®, Sprite®, Mr Pibb®, Iced Tea 3
- coffee from Caffè D'arte® 3
- Chada® hot tea 3
- bottled root beer or crème soda 4

bottled water

Acqua Panna® still or San Pellegrino® fizzy 16.9oz. 4

juices

- orange 4 grapefruit 4 cranberry 3 lemonade 3
- tomato 3 apple 3

JOIN US AT ANY OF OUR 3 JAK'S LOCATIONS FOR:

- WEEKEND BRUNCH ◦ LUNCH TUESDAY - SUNDAY ◦
- AND THE HAPPIEST HOUR IN TOWN!!! (MON - FRI BAR ONLY) ◦

FOR MORE INFO OR TO BUY GIFT CERTIFICATES :

JAKSGRILL.COM SUNSETALEHOUSE.COM GREENLAKEALEHOUSE.COM EL42CANTINA.COM

VISIT OUR NEWEST LOCATION GREEN LAKE ALEHOUSE

*consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness. our house-made caesar and balsamic vinaigrette contain raw pasteurized eggs. please inform your server of any dietary or health restrictions. **not all ingredients are listed**

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