



There's no question that our specialty is steak.

We buy only the finest corn-fed, Nebraska raised beef and wet or dry age it (depending on the cut) for at least 28 days.

This process & the source of our beef ensures the famous flavor and tenderness you'll find only at JAK'S.

Our steaks are charbroiled over high heat & finished with JAK'S full flavored steak butter. Portions are hearty and 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 (unless indicated otherwise).

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 battered, house ranch
- crisp brussels sprouts** 11
tossed w/ walnuts & herbs in a garlic, caper, anchovy, jalapeño & honey vinaigrette
- calamari steak crisps** 15
with trio of dipping sauces
- crab cakes** (2) 16 (3) 23
dungeness, celery & onion mix, panko crust, champagne beurre blanc & red pepper remoulade
- jumbo prawns** 23
ancho and fennel rubbed, with a chipotle crema **OR** scampi style

at JAK'S, our goal is to never say no. though some requests or substitutions may require an additional charge. Please ask and we will do everything possible to accommodate your request.

We do add a 3 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 31
Ken's favorite. center cut with unmatched flavor JAK'S 38
- new york strip*** petite 36
only dry aged center cuts at JAK'S JAK'S 45
- filet mignon*** petite 41
the most tender cut, aged to perfection JAK'S 50
- ribeye*** 18oz. 43
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
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 will 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 3.25
coffee from Caffè D'arte® 3.25
Chada® hot tea 3.25
bottled root beer or crème soda 4.25
- bottled water**
San Benedetto Natural or Sparkling 16.9oz. 4.25
- juices**
orange 4.25 grapefruit 4.25 cranberry 3.25
lemonade 3.25 tomato 3.25 apple 3.25

JOIN US AT ANY OF OUR 3 JAK'S LOCATIONS FOR:
◦ WEEKEND BRUNCH ◦ LUNCH TUESDAY - SUNDAY ◦
◦ AND THE HAPPIEST HOUR IN TOWN!!! (BAR ONLY) ◦

FOR MORE INFO OR TO BUY GIFT CERTIFICATES:

JAKSGRILL.COM SUNSETALEHOUSE.COM JAKSALEHOUSE.COM EL42CANTINA.COM

**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**

A 2.5% Service Charge will be added to you bill 100% of which is paid to our kitchen in the form of wages, bonuses and benefits. Please ask to speak to the Manager on Duty if you would like a more detailed explanation of this charge 11.5.18