

# JAK'S GRILL

EST. 1996

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

## 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. 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

## 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 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 and 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** short loins 36oz. 71  
available. hungry? go for the big one! (may take a bit longer to cook.)
- the skewers\*** 30  
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.

## CLASSIC STEAK SAUCES - improve on perfection 4

<b>BÉARNAISE*</b> CLASSIC COMBINATION OF EGGS, TARRAGON SHALLOTS AND BUTTER	<b>BÉCHAMEL</b> GORGONZOLA CREAM <b>OR</b> SPICY CHIPOTLE CREMA	<b>DEMI-GLACE</b> RICH VEAL STOCK AND BRANDY REDUCTION	<b>SAUCE AU POIVRE</b> BLACK AND GREEN PEPPERCORNS IN DEMI GLACE
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**ADD OSCAR PREPARATION TO YOUR STEAK 13**  
~ dungeness crab and house made béarnaise and asparagus ~

## FROM THE SEA

- salmon\*** 28  
fresh grilled filet.
- 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\*** 32  
jumbo prawns are seasoned & sautéed with garlic, butter, & white wine.
- spicy grilled prawns\*** 32  
robust ancho chili rubbed, seared, lime squeeze. topped with a **spicy** chipotle pepper crema drizzle.
- lobster mac 'n cheese** 32  
*^(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\*** 34  
crusted with panko & parmesan, pan seared, lemon caper beurre blanc.
- crab stuffed halibut\*** 37  
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\*** 26  
marinated in bourbon & brown sugar, grilled & finished with a honey peppercorn glaze. an actual pork porterhouse!
- mongolian pork medallions\*** 24  
tender, juicy pork loin pounded thin, grilled and glazed with hoisin, sesame, sherry, soy and ginger. Chinese mustard and grilled pineapple garnish.

\*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**