

J A C O B S & C O .
S T E A K H O U S E



Oyster Bar

Freshly Shucked Oysters	mp
market selection	
Chilled Mussels	14/lb.
white wine, shallot, thyme	
Jumbo Shrimp Cocktail	8/piece
horseradish, cocktail sauce	
Chilled Atlantic Lobster	39/half
warm butter, lemon	
Seafood Tower	77/person
a selection of fresh seafood (min 2 ppl)	
Sturgeon Caviar (Italy)	310/50g
Imperial Osetra Caviar	540/50g
mini popovers, onion crackers, hollandaise	

Salads & Appetizers

Oysters Rockefeller	28
horseradish cream, Grana Padano, meatball	
Beef Tartar	34
anchovy, caper, egg yolk, truffle oil	
Bresaola	33
DOP Buffalo Mozzarella, mini popovers	
Jacobs Caesar Salad	24
prepared tableside	
Beet Salad	22
chèvre, candied pistachio	
Lobster Wedge Salad	28
bacon, blue cheese, tomato	
Beef Bone Soup	19
meatballs, fresh peas, cheese tulle	

Main Courses

Organic Split Roasted Chicken	37
lemon, thyme butter	
European Sea Bass	37
sauce verte, seared lemon	
Mushroom Risotto	32
mixed mushrooms, Grana Padano	

Side Dishes

Mushrooms	17
sautéed mixed varieties	
French Green Beans	15
brown butter, toasted almonds	
Sautéed Rapini	15
anchovy butter, chili flakes	
Creamed Spinach	16
Grana Padano, cream, nutmeg	
Roasted Beefsteak Tomatoes	18
oregano, feta cheese	
Duck Fat French Fried Potatoes	15
tarragon	
Potato Puree	15
butter, chives	
Potato Gratin	17
cheddar, shallots	
Stuffed Baked Potato	18
bacon, sour cream, cheddar	