

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



Oyster Bar

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

Salads & Appetizers

Oysters Rockefeller horseradish cream, Grana Padano, meatball	27
Beef Tartar anchovy, caper, egg yolk, truffle oil	34
Bresaola air cured Prime beef tenderloin, bufala	27
Jacobs Caesar Salad prepared tableside	23
Chopped Salad almonds, feta, croutons, crispy chickpea	19
Beet Salad chèvre, candied pistachio	22
Lobster Wedge Salad bacon, blue cheese, tomato	28

Main Courses

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

Side Dishes

Mushrooms sauteed mixed varieties	16
Sauteed Rapini anchovy butter, chili flakes	15
Creamed Spinach Grana Padano, cream, nutmeg	16
Roasted Beefsteak Tomatoes oregano, feta cheese	17
Duck Fat French Fried Potatoes tarragon	15
Potato Puree butter, chives	15
Braised Onions armagnac, butter	15
Potato Gratin cheddar, shallots	16
Stuffed Baked Potato bacon, sour cream, cheddar	18