

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)	
Russian Sturgeon Caviar (Italy)	310/50g
Osetra Imperial Caviar	540/50g
mini popovers, onion crackers, hollandaise	

Salads & Appetizers

Oysters Rockefeller	27
horseradish cream, Grana Padano, meatball	
Beef Tartar	28
anchovy, caper, egg yolk, truffle oil	
Bresaola	27
air cured Prime beef tenderloin, bufala	
Jacobs Caesar Salad	19
add white anchovy	3
prepared tableside	
Chopped Salad	19
almonds, feta, croutons, crispy chickpea	
Beet Salad	22
chèvre, candied pistachio	
Lobster Wedge Salad	28
bacon, blue cheese, tomato	

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