JACOBS & Co.
STEAKHOUSE

Appetizers

Chilled Seafood Tower 198
lobster, shrimp, oysters, scallop ceviche, clams
mussels, salmon tartare, accoutrements

Warm Seafood Tower 198
mussels, lobster, shrimp, scallops, octopus
clams, white wine, garlic

Freshly shucked Oysters MP
fresh horseradish, mignonette, lemon

Jumbo Shrimp $10/p
cocktail sauce, lemon

Salmon Tartare 33
sesame, soy, nori, lemon

Bass Ceviche 36
fennel, olive, tomato, caviar butter, toast

Baked Oysters 29
6 oysters, butter, breadcrumbs, Grana Padano

Mediterranean Salad 24
fennel, Pecorino, olives, baby gem, tomato

Jacobs Caesar Salad 34
bacon, egg yolk, white anchovy,
Grana Padano, croutons

Beet Salad 26
goat cheese, honeycomb, candied pistachio

Jamón Ibérico de Bellota 85
truffle hollandaise, tomato toast

Beef Tataki 32
ponzu, mustard, cucumber, scallions

Beef Tartare 39
buttered crostini, egg yolk, capers, anchovy

Main Courses

Ross Ross Chicken
half roasted, lemon, thyme, butter 48

European Sea Bass
sauce verte, fresh lemon 48

Australian Lamb
half rack, honey dijon butter 78

Side Dishes

Cavatelli Pasta 26
braised beef, sage, Grana Padano

Creamed Spinach 22
Grana Padano, nutmeg

Rapini 22
anchovy butter, chilli flakes

Brussels Sprouts 22
black garlic molasses, crispy garlic, taro

Heirloom Baby Carrots 22
maple, dill, crème fraiche

Sauteed Mushrooms 24
mixed mushrooms, butter, parsley

Charred Onions 18
beef jus, butter, Armagnac braised

Duck Fat French Fries 22
sea salt, tarragon

Potato Gratin 24
layered potatoes, cheese, cream

Potato Puree 22
cream, butter, chives

Mixed Mushroom Risotto 26
Grana Padano, parsley