

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



Raw Bar

Freshly shucked Oysters	MP
fresh horseradish, mignonette, lemon	
Jumbo Shrimp	\$9/pc
cocktail sauce, lemon	
Chilled Seafood Tower	175
lobster, shrimp, oysters, scallop ceviche, mussels, mignonette, lemon, cocktail sauce, sauce vert	

Appetizers

Warm Seafood Tower	175
mussels, lobster, octopus, shrimp, scallops, clams, white wine, garlic	
Osetra Caviar	450
pickled deviled eggs with bottarga, egg pancakes, hollandaise	
Baked Oysters	33
6 oysters, butter, breadcrumbs, Grano Padano	
King Crab Salad	85
king crab leg, Iberico pork sauce, buttered crostini	
Lobster Wedge Salad	44
blue cheese, bacon, tomato, ranch dressing	
Caesar Salad	28
bacon, croutons, white anchovy, Grano Padano	
Treviso Salad	19
pickled vegetable, orange, Cerasuola olive oil	
Beef Tartare	31
buttered crostini, egg yolk, capers, anchovy	

Mains

Gianone Farms Organic Roasted Chicken	16oz	44
lemon, thyme, butter		
European Sea Bass	9oz	44
sauce vert, seared lemon		

Side Dishes

Sauteed Mushrooms	19
mixed mushrooms, butter, thyme	
Broccolini	19
Gruyere, truffle oil	
Baby Bok Choy	19
butter, chilies, pecorino	
Duck Fat French Fries	19
sea salt, tarragon	
Potato Gratin	19
layered potatoes, cheddar, Gruyere, shallots, cream	
Potato Puree	19
cream, butter, chives	
Mixed Mushroom Risotto	21
Grana Padano, chives	
Cavatelli Pasta	24
braised beef, brown butter, sage	