

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



Tuesday October 19th, 2021

CDN Prime Angus x - P.E.I

Tenderloin	8oz	72
	10oz	90

Aged 55 days		
Swinging Ribeye	32oz	208

CDN Prime Hereford x - Guelph, ON

Aged 55 days		
Ribeye	14oz	84

Aged 45 days		
Bone in Striploin	18oz	108
T bone	25oz	150
Porterhouse	40oz	240

Creekstone Farm Prime Angus - KS, USA

Aged 45 days		
California Cut Striploin	6oz	48
Striploin	12oz	96

Aged 600 days		
Bone in Striploin	18oz	162

Pinnacle Farm "little joe"- Queensland, AUS

Striploin	10oz	85
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Red Top Farms Wagyu - Missouri, USA

Ribeye	12oz	180
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AAco Westholme Wagyu - Queensland, AUS

Tenderloin	6oz	138
	8oz	184

Snake River Farms Wagyu - ID, USA

California Cut Striploin	8oz	192
Striploin	16oz	384

A5 Black Tajima - Miyazaki Prefecture, JP

Tenderloin	6oz	270
	8oz	360
California Cut Striploin	8oz	232
Striploin	16oz	464

A5 Kobe Black Tajima - Hyogo Prefecture, JP

California Cut Striploin	4oz	240
	8oz	480

Additions

Bone Marrow	half	16
King Crab Oscar	6oz	65

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. If you have a chronic illness of the blood or stomach, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Thoroughly cooking food of animal origin reduces the risk of foodborne illness.