

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



Saturday May 14, 2022

CDN Prime Hereford x - Guelph, ON

Tenderloin	8oz	96
	10oz	121

CDN Prime Angus x - P.E.I

Aged 45 days		
California Cut Striploin	6oz	48
Striploin	12oz	96
Aged 60 days		
Ribeye	14oz	101

Creekstone Farm Prime Angus - KS, USA

Aged 45 days		
Bone in Striploin	18oz	118
T bone	25oz	165
Porterhouse	40oz	280
Aged 60 days		
Swinging Ribeye	28oz	196
	32oz	224
	36oz	252

La Morocha Farms Angus - San Luis, ARG

Ribeye	12oz	84
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Pinnacle Farm "little joe"-Queensland, AUS

Striploin	10oz	85
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McKillop Heights Wagyu - Seaforth, ON

Ribeye	14oz	224
	16oz	256

Red Top Farms Wagyu - Missouri, USA

California Cut Striploin	6oz	108
Striploin	12oz	216

Jack's Creek Wagyu x - Willow Tree NSW, AUS

Tenderloin	6oz	180
	8oz	240
California Cut Striploin	7oz	140
Striploin	14oz	280

Snake River Farms Wagyu - ID, USA

California Cut Striploin	8oz	192
Striploin	16oz	364

A5 Japanese Black

Nagi - Okayama Prefecture, JP

California cut Striploin	4oz	160
	8oz	320
Striploin	16oz	640

Shimane Prefecture, JP

Tenderloin	6oz	270
	8oz	360

Kobe - Hyogo Prefecture, JP

Tenderloin	6oz	390
	8oz	520
California cut Striploin	4oz	240
	8oz	480
Striploin	16oz	960

Additions

King Crab Oscar	65
Half Lobster	70
Bone Marrow	16
Bearnaise	8
Foie Gras	45

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.