

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



Oyster Bar

Freshly Shucked Oysters market selection	mp
Chilled Mussels white wine, shallot, thyme	14/lb.
Jumbo Shrimp Cocktail horseradish, cocktail sauce	8/piece
Chilled Atlantic Lobster warm butter, lemon	39/half
Seafood Tower a selection of fresh seafood (min 2 ppl)	77/person
Italian farmed Osietra Caviar mini popovers, classic accoutrements	254/50g

Salads & Appetizers

Green Salad cucumber, tomato, 5 year balsamic vinegar	19
Jacobs Caesar Salad prepared tableside	24
Chopped Salad olives, feta, crouton, mustard vinaigrette	23
Beef Tartare anchovy, caper, egg yolk, truffle oil	34
Oysters Rockefeller horseradish cream, Grana Padano, meatball	28
Chicken Soup orzo, fava beans, blue oyster mushrooms	19

Main Courses

Organic Split Roasted Chicken lemon, thyme butter	37
European Sea Bass sauce verte, seared lemon	37
Mushroom Risotto mixed mushrooms, Grana Padano	32

Side Dishes

Roasted Baby Carrots maple, butter, dill	15
Sautéed Rapini anchovy butter, chili flakes	15
Mushrooms button, oyster, marsala, butter	17
Cavatelli braised beef, peas, Polvanera olive oil	24
Asparagus hollandaise, tarragon	17
Duck Fat French Fried Potatoes tarragon	15
Lobster Poutine cheese curds, hollandaise	32
Potato Puree butter, chives	15
Potato Gratin cheddar, shallots	17
Stuffed Baked Potato bacon, sour cream, cheddar	18

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a chronic illness of the stomach or blood or have immune disorders, you are at a 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.