

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



## Oyster Bar

<b>Freshly Shucked Oysters</b>	mp
market selection	
<b>Chilled Mussels</b>	14/lb.
white wine, shallot, thyme	
<b>Jumbo Shrimp Cocktail</b>	8/piece
horseradish, cocktail sauce	
<b>Chilled Atlantic Lobster</b>	39/half
warm butter, lemon	
<b>Seafood Tower</b>	77/person
a selection of fresh seafood (min 2 ppl)	
<b>Sturgeon Caviar (Italy)</b>	310/50g
<b>Imperial Osetra Caviar</b>	540/50g
mini popovers, onion crackers, hollandaise	

## Salads & Appetizers

<b>Oysters Rockefeller</b>	28
horseradish cream, Grana Padano, meatball	
<b>Beef Tartar</b>	34
anchovy, caper, egg yolk, truffle oil	
<b>Bresaola</b>	33
DOP Buffalo Mozzarella, mini popovers	
<b>Jacobs Caesar Salad</b>	24
prepared tableside	
<b>Beet Salad</b>	22
chèvre, candied pistachio	
<b>Lobster Wedge Salad</b>	28
bacon, blue cheese, tomato	
<b>Beef Bone Soup</b>	19
meatballs, fresh peas, cheese tulle	

## Main Courses

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

## Side Dishes

<b>Mushrooms</b>	17
sauteed mixed varieties	
<b>French Green Beans</b>	15
brown butter, toasted almonds	
<b>Sauteed Rapini</b>	15
anchovy butter, chili flakes	
<b>Creamed Spinach</b>	16
Grana Padano, cream, nutmeg	
<b>Brussels Sprouts</b>	16
bacon, balsamic, walnuts, Grana Padano	
<b>Duck Fat French Fried Potatoes</b>	15
tarragon	
<b>Potato Puree</b>	15
butter, chives	
<b>Potato Gratin</b>	17
cheddar, shallots	
<b>Stuffed Baked Potato</b>	18
bacon, sour cream, cheddar	