

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



Raw Bar

Freshly shucked Oysters	MP
west or east coast oysters, mignonette, lemon,	
Shrimp Cocktail	\$9/pc
poached 6-8 shrimp, cocktail sauce, lemon	
Chilled Seafood Tower	175
mussels, lobster, shrimp, oysters, scallop ceviche, mignonette, lemon, cocktail sauce, sauce vert	

Appetizers

Warm Seafood Tower	175
mussels, lobster, octopus, shrimp, scallops, clams, white wine, garlic	
Baked Oysters	33
6 oysters, citrus, butter, breadcrumbs, Grano	
King Crab Salad	85
king crab leg, Iberico pork sauce, buttered crostini	
Lobster Wedge Salad	41
blue cheese, bacon, tomato, ranch dressing	
Caesar Salad	25
bacon, egg yolk, white anchovy, Grano Padano	
Beef Tartare	29
buttered crostini, egg yolk, capers, anchovy,	

Mains

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

Side Dishes

Sauteed Mushrooms	18
mixed mushrooms, butter, thyme	
Broccolini	18
gruyere, truffle oil	
Baby Bok Choy	16
butter, chilies, pecorino	
Duck Fat Fried Potatoes	17
sea salt, tarragon	
Potato Gratin	18
layered potatoes, cheddar, gruyere, shallots, cream	
Potato Puree	18
cream, butter, chives	
Mixed mushroom Risotto	18
mushrooms, Grana Padano, chives	