

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



Friday September 17th, 2021

CDN Prime Angus x - P.E.I

Tenderloin	8oz	64
	10oz	80

CDN Prime Hereford x - Guelph, ON

Aged 55 days		
Ribeye	14oz	84
Aged 250 days		
Ribeye	8oz	126

CDN Prime Hereford x - High River, AB

Aged 40 days		
Bone in Ribeye	30oz	153

Creekstone Farm Prime Angus - KS, USA

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

Aged 45 days		
Bone in Striploin	18oz	90
T bone	25oz	125
Porterhouse	40oz	200

Pinnacle Farm "little joe"- Queensland, AUS

Striploin	10oz	85
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AAco Westholme Wagyu - Queensland, AUS

Tenderloin	6oz	136
	8oz	181
Swinging Ribeye	40oz	480
	46oz	552

Snake River Farms Wagyu - ID, USA

California Cut Striploin	8oz	152
Striploin	16oz	304

A5 Black Tajima - Miyazaki Prefecture, JP

Tenderloin	6oz	240
	8oz	320
Striploin	8oz	220
	16oz	440

A5 Kobe Black Tajima - Hyogo Prefecture, JP

California Cut Striploin	4oz	240
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**Additions**

Foie Butter Mousse	2oz	16
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.