

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



Saturday April 20th, 2024

Canada Prime Hereford X - Guelph, ON

Tenderloin	8oz	96
	10oz	121
<u>Aged 200 days</u>		
Bone in Striploin	18oz	144
T bone	25oz	200
Porterhouse	40oz	380

Canada Prime Hereford X - High River, AB

<u>Aged 45 days</u>		
Bone in Ribeye	20oz	170
	24oz	204
	30oz	255
	34oz	289

Creekstone Farm Prime Angus - KS, USA

<u>Aged 45 days</u>		
California Cut Striploin	6oz	54
Striploin	12oz	108
Bone in Striploin	18oz	126
T bone	25oz	175
Porterhouse	40oz	340
Ribeye	14oz	140

Connoisseur's Selection

Grupo Nortenos Rubia Gallega - Lugo, Spain

<u>Aged 40 days</u>		
Swinging Ribeye	60oz	600

Pinnacle Farm "little joe"-Queensland, AUS

Striploin	8oz	72
Ribeye	12oz	132

Chef's Tasting - California Cut Striploins

Pinnacle Farm "little joe"-Queensland, AUS	4oz	
Creekstone Farm Prime Angus - KS, USA	4oz	
AAco Westholme Wagyu-Queensland, AUS	4oz	
A5 Awaji Island Virgin - Hyogo Prefecture, JP	4oz	395

Additions

Bone Marrow	19
Bearnaise	8
Foie Gras	45
Half Lobster	70

AAco Westholme Wagyu-Queensland, AUS

California Cut Striploin	6oz	162
Striploin	12oz	324

McKillop Heights Wagyu - Seaforth, ON

Swinging Ribeye	42oz	420
	50oz	500

Snake River Farms Wagyu-ID, USA

California Cut Striploin	8oz	184
Striploin	16oz	368

Japanese X - Hyogo Prefecture, JP

California Cut Striploin	4oz	104
	8oz	208
Striploin	16oz	416

Japanese Black

A4 Arita - Miyazaki Prefecture, JP

California Cut Striploin	4oz	128
	8oz	256
Striploin	16oz	512

A5 Miyazaki-Gyu, Miyazaki Prefecture, JP

Tenderloin	6oz	312
	8oz	416

A5 Awaji Island Virgin - Hyogo Prefecture, JP

California Cut Striploin	4oz	168
	8oz	336
Striploin	16oz	672

A5 Kobe - Hyogo Prefecture, JP

Tenderloin	6oz	390
	8oz	520
California Cut Striploin	4oz	240
	8oz	480
Striploin	16oz	960
Ribeye	12oz	720

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.