

J&K

STEAKHOUSE

APPETIZER

CAESAR SALAD	11	MARYLAND LUMP CRAB CAKE	14
ASPARAGUS SALAD	11	FRIED CALAMARI.....	13
BLUE ICEBERG WEDGE	11	COLOSSAL CRABMEAT COCKTAIL WITH AVOCADO AND EVOO	16
SLICE BEEF STEAK TOMATOES, PURPLE ONIONS AND HOMEMADE FRESH MOZZARELLA, EVOO AND BALSAMIC VINAIGRETTE	12	CHILLED LOBSTER COCKTAIL	24
SOUP OF THE DAY.....	7	PAN SEARED SCALLOPS WITH ARUGULA, ROASTED RED PEPPERS, GARLIC & GRILLED ASPARAGUS IN A HONEY BALSAMIC DRESSING	20
SPANISH CHORIZO FLAMBÉ	14	GRILLED CHORIZO WITH LEMON	14
JUMBO SHRIMP COCKTAIL WITH HOMEMADE (ROASTED TOMATOES) COCKTAIL SAUCE.....	16	J&K EXTRA THICK-CUT BACON	18
GARLIC SHRIMP	14	FRESH OYSTERS.....1/2 DOZEN...13 DOZEN	23
TUNA TARTARE WITH GUACAMOLE AND HOISIN SAUCE.....	16		

USDA PRIME J&K STEAKS 28 DAYS DRY-AGED

NEW YORK STRIP.....14oz....40	17oz48	ADDITIONS TO ANY STEAK	
FILET MIGNON.....10oz....40	13oz48	OSCAR STYLE	16
“BONE IN” RIB EYE.....16oz....40	22oz50	J&K EXTRA THICK-CUT BACON BY THE SLICE	6
PORTER HOUSE.....24oz....50	48oz92	PAN SEARED SCALLOPS	18
“BONE IN” KANSAS CITY STRIP.....20oz	51	1-1/4LB. BROILED MAINE LOBSTER	24
A LA CARTE SAUCES			
BÉARNAISE, DEMI GLAZE, OR HOLLANDAISE SAUCE ..		2.5	
CHIMICHURRI		2	

ENTREE

9OZ SLICE NY STRIP WITH BLACK TRUFFLE CREAMED SPINACH.....	28	CHICKEN MARSALA	22
JUMBO SHRIMP SKEWER.....	24	GRILLED SWORDFISH ON A BED OF WHITE MASHED SWEET POTATOES GRILLED ASPARAGUS TOP A MANGO PINEAPPLE PEPPERS HONEY AND GREEN TOMATILLO SALSA	30
PAN SEARED SCALLOPS WITH MUSHROOM RISOTTO.....	31	GRILLED SALMON WITH MASHED POTATOES SHIITAKE AND OYSTER MUSHROOMS TOP WITH A BÉARNAISE SAUCE.....	28
RACK OF LAMB	32	TILAPIA FILLET PAN SEARED SERVED WITH BLACK TRUFFLE MASHED POTATO TOPPED WITH A LOBSTER BASE, CAPERS, AND LIME BUERRE BLANC SAUCE	26
GRILLED EGGPLANT GRATIN.....	24	FILE OF SOLE STUFFED WITH SHRIMP SCALLOPS PEPPER AND GARLIC SERVED WITH LEMON AND BROWN BUTTER	34
LOBSTER AND BAY SCALLOPS LINGUINE WITH A CREAMY ENCHILADA SAUCE	40		
SKIRT STEAK WITH SWEET PLANTAINS AND CHIMICHURRI SAUCE	29		

SIDES

GREEN BEANS \ STEAMED OR SAUTÉED	7
BROCCOLI \ STEAMED OR SAUTÉED	7
ASPARAGUS \ STEAMED OR SAUTÉED OR GRILLED	8
SWEET POTATO FRIES.....	7
SWEET PLANTAINS	7
BAKED IDAHO POTATO WITH BACON AND CHEDDAR CHEESE	10
SAUTÉED FIELD MUSHROOMS	10
CRISPY BRUSSEL SPROUT	8
GARLIC MASHED POTATOES	7
BLACK TRUFFLE CREAMED SPINACH	11
MAC & CHEESE.....	11
SHOESTRING FRIED ONIONS	8

3-COURSE PRIX FIXE

FIRST COURSE

MIXED GREEN SALAD ~ CAESAR SALAD
ICEBERG SALAD ~ SOUP OF THE DAY

ENTRÉE

GRILLED SWORDFISH OR TILAPIA
14OZ NEW YORK STRIP PRIME DRY-AGED
10OZ FILET MIGNON PRIME WET-AGED
16OZ “BONE IN” RIB EYE PRIME DRY-AGED

CHOICE OF DESSERT

\$53

CONSUMING RAW OR UNDERCOOKED POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.
20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
\$5.00 SHARING PLATE FEE MAY BE APPLIED