

THE STEAK DOCTOR

MUNCHIES

Crispy Pork Belly "Chicharrons" GF
Hot Sauce, Lime - 10.00

Applewood Smoked Bacon GF
Housemade Peanut Butter,
Chipotle Maple Glaze - 12.00

Smoked Pork Spare Ribs GF
Sweet & Sour BBQ Glazed, Coleslaw - 12.00

***New Zealand Lollipop Lamb Chops**
Dijon Mustard, Rosemary Panko, Jus - 18.00

RUFFAGE

Baby Romaine Caesar
Lemon-Herbed Crouton,
Garlic Parmesan Dressing - 10.00

Iceberg Wedge Salad GF
Red Onions, Bacon, Tomatoes, Stilton Blue Cheese
Crumbles, Blue Cheese Dressing - 12.00

Mojo Chicken Roasted Poblano Salad
Romaine Lettuce, Charred Corn, Avocado, Cilantro,
Charred Bell Pepper, Black Beans, Red Corn Chips,
Chipotle Agave Lime Dressing - 16.00

SANDWICHES

Served With House Cut Seasoned Fries Or Salad

***Jack's Steak Sandwich**
Shaved Crusted Prime NY Strip, Horseradish Cream,
Caramelized Onions, Grande Mozzarella, Au Jus,
Signature Roll - 20.00

Country Chicken Sandwich
Fried Crispy Chicken Breast, Spicy Secret Sauce,
Cabbage Slaw, Housemade Pickles, Brioche Bun - 14.00

Brick Pressed Cubano
Tender Braised Pork, Shaved Aged Serrano Ham,
Gruyere Cheese, Roasted Garlic Dijon Aioli, House
Pickles, Signature Roll - 17.00

FRESH CATCH

***Atlantic Salmon** GF
Grilled Atlantic Salmon, Sweet Paprika Sherry Sauce,
Creamy Farro Risotto, Gruyere Cheese, Heirloom
Cherry Tomatoes, Fine Herbs - 26.00

***Chilean Sea Bass** GF
Miso Soy Glazed Sea Bass, Roasted Garlic Quinoa,
Charred Broccoli Rabe - 39.00

SHARING SIDES 5.00

Corn'Gasm Brulee
Crispy Brussels Sprouts
Roasted Local Mushrooms
5 Cheese Mac & Cheese

GF=Gluten Free



AMERICAN BAR & GRILL

All Day Menu

Wed-Fri 11:30 am- 9 pm
Sat 4 pm-9 pm

U.S.D.A. CHOICE STEAKS & CHOPS

***New York Strip** GF
Wet-Aged, 8 oz - 24.00 16 oz - 39.00

***Center Cut Filet Mignon** GF
All Natural, 8 oz - 35.00

***Boneless Ribeye** GF
Wet-Aged, 16 oz - 39.00
(Choice Of Espresso, Cajun Or Porcini Rub)

U.S.D.A. PRIME STEAKS & CHOPS

***New York Strip** GF
Wet-Aged, 8 oz - 35.00 16 oz - 55.00

***Center Cut Filet Mignon** GF
All Natural, 12 oz - 49.00

***35 Day Dry Aged Rib Chop** GF
(A.K.A. Fred Flinstone Longbone)
All Natural, 24 oz - 79.00

***100 Day Dry Aged Longbone** GF
All Natural, Limited Suply, In-House
Aged Prime Tomahawk Chop - MP

***Domestic Wagyu Cut** GF
All Natural, 16 oz - MP

Sauces

Bearnaise, Au Poivre,
Creamy Horseradish, Jack 21 - 1.00

STEAK BURGERS

Served With House Cut Seasoned Fries Or Salad

***Ooey Gooley Mooney Burger**
W.J.D Blend Of Prime Beef, Secret Sauce,
Onion Jam, Maple Pepper Bacon, L. T.,
Buttermilk Blue Cheese Fondue - 17.00

***Truffle Mushroom Swiss**
W.J.D Blend Of Prime Beef, Mornay, Truffled
Mushrooms, Garlic & Thyme Spiced Jumbo
Onion Ring, Horseradish Cream Sauce - 17.00

***The Smoker**
W.J.D Blend Of Prime Beef, Smoked
Pulled Pork, Coleslaw, Pickles, Smoked
Gouda Cheese, Cheddar Fondue - 17.00

SWEET TOOTH

Baking Bad Scratch Cookie Plate
Peanut Butter Bacon Cookie, Lemon Marshmallow
Cookie, Nutella Stuffed Chocolate Cookie - 8.00

Fudge Brownie "Souffle"
Cordillera Chocolate, Chopped Honey Walnuts,
Salted Caramel Ice Cream - 10.00

Items Marked With An Asterisk* Are Served Raw Or Undercooked.
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or
Eggs May Increase Your Risk Of Foodborne Illness.

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