

JB'S

s t e a k h o u s e

BEVERAGES

*We proudly serve Coca-Cola products and locally sourced tea and coffee from Columbia Street Roastery. \$3
See our drink menu for beer, wine and cocktails.*

STARTERS

BECHAMEL FRIES 9

BAKED GOAT CHEESE 9

PORTABELLA MUSHROOM FRIES 10

BROWN SUGAR BACON WRAPPED SCALLOPS 9/each

HONEY SESAME SHRIMP 12

SHRIMP SCAMPI 12

COCONUT SHRIMP 12

SOUP + SALADS

Dressings: Signature Hot Bacon, Ranch, Blue Cheese, Balsamic, Poppyseed, Honey Mustard, Thousand Island and Mullen's

FRENCH ONION SOUP 6

SHRIMP SALAD 14

Fried or grilled shrimp served over a bed of mixed greens topped with hard boiled egg, cherry tomatoes, applewood smoked blue cheese crumbles, onion, applewood smoked bacon bits and croutons.

CHICKEN CAESAR SALAD 14

Crispy or grilled chicken atop a bed of romaine lettuce with shredded Parmesan cheese, cherry tomatoes, croutons and Caesar dressing.

BALSAMIC STEAK SALAD 16

Mixed greens served with hard boiled egg, cherry tomatoes, applewood smoked blue cheese crumbles, onion, applewood smoked bacon bits and cheese.

PASTA

Pasta is served with garlic bread and a lettuce wedge or mixed greens salad.

VEGAN LASAGNA ROLLS 17

Lasagna stuffed with spinach, tofu, vegan mozzarella and garlic topped with our garden vegetable marinara sauce.

SHRIMP PASTA 19

Grilled shrimp atop our house-made bechamel sauce served over a bed of fettuccine noodles.
Make it spicy +1

STEAK PASTA 19

Our 21 day dry-aged steak cooked in a balsamic reduction atop our house-made bechamel sauce served over a bed of fettuccine noodles. Vegetarian Option: Substitute Portabella Mushrooms for steak

ENTREES

*Entrees are served with bread and your choice of two sides. Additional side 5.
All beef is locally sourced, 21 day dry-aged, antibiotic free and USDA choice or higher.*

SIRLOIN

8 oz. 26

FILET MIGNON

6 oz. 33

10 oz. 44

NEW YORK STRIP

10 oz. 35

TOMAHAWK RIBEYE

Please allow up to a 40 minutes cook time

32 oza. Market Price

Meal for two +10

SURF AND TURF

4 oz. Filet Mignon served with shrimp scampi, coconut shrimp or honey sesame shrimp 29

4 oz. Filet Mignon with 4 oz. serving of Seabass 29

PORK CHOP

Bone-In Chop marinated and grilled in a brown sugar glaze 24

PORK RIBEYE

An 8 oz. Pork Ribeye breaded with Parmesan and Panko bread crumbs then fried to golden brown. 27

CHICKEN PICCATA

Lightly breaded, fried chicken breast topped with a lemon caper white wine sauce 21

NORWEGIAN SALMON

8 oz. filet seasoned with a honey sesame glaze 28

FLOUNDER

8 oz. filet pan seared with a lemon garlic butter 25

AUSTRALIAN SEABASS

8 oz. filet served with our house-made pesto 26

STEAK ADD ONS

SCALLOPS (2)	18	PEPPERCORN	2
GRILLED SHRIMP (3)	6	GARLIC HERB COMPOUND BUTTER	2

SIDES

Two sides included with Entree. Extra sides 5.

LETTUCE WEDGE	BAKED POTATO	ONION RINGS
MIXED GREENS SALAD	TWICE BAKED MASHED POTATOES	JB'S COLESLAW
STEAMED BROCCOLI	STEAK FRIES	JB'S MAC N CHEESE
COUNTRY STYLE GREEN BEANS	SWEET POTATO WAFFLE FRIES	

DESSERT

FRENCH CREAM CHEESECAKE

Topping of the day 6

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."