JACK'S CHOP HOUSE

REMOVE BALL CAPS
THANK YOU, GENTLEMEN.

A NEW YORK STYLE ITALIAN STEAKHOUSE

Welcome to Jacks! All steaks recommended medium rare. When here, you are family. Please alert your server if we are not meeting your dining expectations today. We will make it right. If you are currently wearing a Baseball Cap, please remove it. We do not sell hot dogs and removed the bleachers last year. Thank you.

FAMILY STYLE MENU

Choose Main Entree for Family Style
Chicken or Steak - 65 pp or 95 pp
OR Chicken & Steak 145 pp

Add a Bottle of House Red or White - 30 Per Bottle

Focaccia Bread & Italian Dipping Oil | Family Serving of Caesar Salad
Family Size Meatball Platter | Family Serving of Jack's Lasagne
Family Style Chicken or Steak (Chef's Cut) | Shared Dessert Plate

LARGE GROUPS on a WEEKEND or HOLIDAY
GROUPS 6+ - FAMILY STYLE ONLY
$145 Per Person - Tax & Tip Not Included
No Exceptions. No Substitutes.

APPETIZERS

Focaccia Basket & Italian Dipping Oil - 12
EVOO | Modena Balsamic Vinegar | Seasoned Parmesan

French Onion Soup - 15
Caramelized Onion | Focaccia Crouton | Provolone Cheese

Classic Shrimp Cocktail - 22
Horseradish Cocktail Sauce

Nonna's Meatball Plate - 26
Toasted Focaccia | San Marzano Pomodoro

Jack's Italian Sampler - 36
Serving Size 2 - 4 People
House Made Lasagna | Nonna's Meatballs | Sweet Fennel Sausage | Stuffed Mushrooms
House Roasted Bell Peppers | Olive Medley

Jack's Stuffed Mushrooms - 22
Pork Fennel Sausage | Bread Crumb | Aged Parmesan
Spicy Vinegar Pepper | Garlic | Butter Lemon Sauce

Caprese Salad - 22
Sliced Mozzarella | Sliced Tomatoes | Basil | Balsamic Glaze Drizzle

Crispy Traditional 28 or Bada Bing Calamari - 32
Crispy: Baby Squid | House Italian Pomodoro Sauce Bada Bing: Baby Squid
Spicy Sweet Chili Sauce | Roasted Peanut | Cherry Pepper

Parmesan Crusted Bone Marrow - 32
High Temp Roasted | Grilled Focaccia

NOT STEAK

Jack's Homestyle Lasagne - 30
PAIRS PERFECTLY WITH CHIANTI RISERVA
Recipe Has Been in the Family for 100 Years
Layered with: Beef | Pork | Ricotta | Parmesan | Mozzarella | Secret Herbs & Spices

Rustic Italian Lemon Chicken Scallopini - 28/38
Single Entree or Family Style
PAIRS WELL WITH OUR SLICED & FRIED PARMESAN GARLIC POTATOES - ADD 5
Chicken Tenderloin | Lemon | Butter | Garlic

NYC Carmine's Chicken Parmigiana - 28/38
Single Entree or Family Style
Crispy Breaded Chicken Cutlet
San Marzano Pomodoro | Mozzarella | Parmesan

Pan Seared Atlantic Salmon - 36
PAIRS PERFECTLY WITH ROSE GOLD DRY ROSE
Honey Lemon Glaze | Seasonal Vegetable

Shrimp Scampi - 38
Garlic | Lemon | Butter | Parsley | Toasted Focaccia | Wide Cut Linguine

All Steaks Are Chef's Cut | Limited Quantity

Steaks suggested medium rare. Much of the flavor is in the fat, cooking above medium rare creates a tasteless dry steak. Should you desire to cook the flavor out of your steak, Chef will do so much to his chagrin.

ALL STEAKS PAIR PERFECTLY WITH CHIARLO BAROLO

40 Oz Stock Yards Tomahawk - 198
Pre-Sliced | Sizzling Garlic Butter
Dry Aged for 60 Days | ***Serves 2 - 4***

40 Oz Stock Yards Porterhouse - 196
Pre-Sliced | Sizzling Garlic Butter
2" 35 Day Wet Aged | ***Serves 2 - 4***

12 Oz Bone - in Stock Yards Filet - 92
Pre-Sliced | Brandy Peppercorn Sauce | 35 Day Wet Aged

8 Oz Angus Filet Mignon - 75
Pre-Sliced | Brandy Peppercorn Sauce

16 Oz Stock Yards Ribeye - 69
Pre-Sliced | Sizzling Garlic Butter | 21 Day Wet Aged

16 Oz Stock Yards NY Strip - 65
Pre-Sliced | Sizzling Garlic Butter | 35 Day Wet Aged

Australian Grilled Lamb - 64
PAIRS PERFECTLY WITH CHATEAUNEUF-DU-PAPE
Served with Au Gratin Potatoes | Goat Cheese Croquettes
Chimichurri | Grilled Lemon | Balsamic Glaze

ADD - ONS
Surf and Turf Option Add Shrimp (22)
• Jack's House Sauce - 9 • Brandy Peppercorn - 9 • Bone Marrow - 18
• Béarnaise Sauce - 9 • Chimichurri - 9
• Blue Cheese Crumbles - 9

STEAK TEMPERATURE GUIDE

RECOMMENDED

- **Rare** - Cool, red, center.
- **Medium Rare** - Warm, red, center.
- **Medium** - Hot, pink center firm.

NOT RECOMMENDED

- **Medium-Well**
  Hot brown center, even firmer.
  Consider options other than steak.
- **Well Done**
  No color or taste, very firm and dry.
  Maybe order salad instead.

SALADS

Single Entree or Family Style
Add: Steak $28 | Shrimp $22

Italian House Salad - 14/22
Red Pepper | Cherry Tomato | Red Onion | Olive Medley | Caperberry | Crouton

Traditional Caesar - 14/24
Romaine | Anchovy | Aged Parmesan | Focaccia Crouton

Classic Wedge - 16/30
Baby Iceberg | Smoked Blue Cheese | Candied Bacon
Village Farms Baby Tomato | Frizzled Onion | Creamy Balsamic Blue

SIDES FOR TWO

Candied Brussels Sprouts - 18 | Hand Whipped Mashed Potato - 15 | Jack's Shoestring Fries - 14 | Creamed Spinach - 18 | Roasted Carrots - 15
Au Gratin Potatoes - 18 | Parmesan Garlic Sliced & Fried Potatoes - 14 | Fresh Wide Cut Linguine San Marzano Pomodoro - 15

"Order the steak rare. Have a negroni. Have two. Be open to a world where you may not understand or agree with the person next to you, but have a drink with them anyways. Eat slowly. Tip your server. Check in on your friends. Check in on yourself. Enjoy the ride." - ***Anthony Bourdain***

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Please Note: A 3% surcharge will be applied to all credit card transactions.

JACK'S
CHOP HOUSE

DRINK MENU

SIGNATURE COCKTAILS 17

Hizzoner - 22
Bombay Saphire Gin | Slice of Jalapeno

Jackie O
Red Wine | Fresh Fruit Juice Medley | Amaretto

Churchill
Scotch | Orange Liqueur | Dolin Rouge | Fresh Lime

Monroe
Texas Vodka | Elderflower Liqueur | Pomegranate Liqueur | Fresh Grapefruit

Chappaquiddick
Peach Schnapps | Texas Vodka | Orange Liqueur | Fresh Fruit Juice Medley

Godfather
Whiskey | Amaretto | Luxardo Cherry

MARTINIS 17

The Dirty
Gin or Vodka | Olive Brine | Shaken

The French
Texas Vodka | Chambord | Pineapple Juice

The Cucumber
Gin | Muddled Cucumber | Fresh Lime | Agave

The Mexican
Tequila | Olive Brine | Lime Juice | Agave | Choice of: Salt or Tajin rim

The Apple
Texas Vodka | Sour Apple Liquor | Fresh Lemon

The Cosmopolitan
Texas Vodka | Cranberry Juice | Fresh Lime | Orange Liquor | Simple Syrup

CLASSIC COCKTAILS

Smoked Old Fashion
Whiskey l Simple | Orange Bitters | Luxardo Cherry

Manhattan
Whiskey or Bourbon | Dolin Rouge Vermouth
Bitters | Luxardo Cherry

Negroni
Gin | Campari | Sweet Vermouth

New York Sour
Whiskey | Lemon Juice | Simple | Red Wine Float

Tom Collins
Gin | Lemon Juice | Simple | Soda Water

Sidecar
Remy Cognac | Lemon Juice | Triple Sec | Sugar Rim

SIGNATURE MOCKTAILS 10

Lemonade
Fresh Lemon | Sugarcane

Jack's Punch
Fresh Orange | Pineapple Juice | Lemon | Cranberry

Nojito
Fresh Mint | Lime | Sugarcane

Sparkling Bellini
Peach Puree | Cranberry Juice | Sparkling Water

Tropical Fizz
Pineapple Juice | Grenadine | Sparkling Water

WINE

By The Glass

REDS
Catena, Malbec, Argentina 17/58
Chamisal Pinot Noir, San Luis Obispo 16/55
Decoy Red Blend, California 16/55
Maal, Biutiful Malbec, Argentina 16/55
Chateau Saint-Andre Corbin, Saint Emilion Merlot, Bordeaux 17/58
Austin Hope Cabernet, Paso Robles 23/125 (1L)
Tenuta Di Biserno Insoglio, Tuscany 19/66
Castello D'Oro , Gabbiano, Chianti Riserva, Italy 13/44
Lindeman's BIN 40 Merlot, Australia 13/34
Lindeman's BIN 45 Cabernet, Australia 13/34

WHITES
Gabbiano Pinot Grigio, Italy 12/30
Gabbiano Prosecco, Italy 12/30
Moillard Cremant Brut Rose, France 14/47
Ceretto Moscato D'Asti, Italy 13/44
Rose Gold Dry Rosé, Provence 15/51
Tiefenbrunner Pinot Grigio, Alto Adige, 14/47
Quattro Theory Sauvignon Blanc, Napa Valley 19/66
Austin Hope Chardonnay, Paso Robles 16/55

BEER
Miller Lite - 7
Michelob Ultra - 7
Dos Equis - 7
Altstadt Lager - 7
Shiner Bock - 7
Coors Light - 7
Peroni - 8
Seasonal Altstadt - 8
Voo Doo Ranger - 8
Fat Tire - 8
Imperial Ipa - 8
Yuengling - 7