

JAK'S ALEHOUSE

MONDAY AFTER 4PM

slow roasted prime rib*

served with house salad, your choice of starch and Yorkshire pudding.

12oz 25 18oz 35

SALADS

DRESSINGS

balsamic vinaigrette • blue cheese
chipotle ranch • honey mustard
ranch • thousand island

prime top steak salad* 17 / 26
center cut sirloin atop caramelized onions,
tomato, shredded romaine, balsamic
vinaigrette. raw onion, blue cheese crumbles

house salad 5 / 9
field greens, tomato, red onion
English cucumber, carrots and croutons

Caesar salad 7 / 11
romaine, Caesar dressing (egg yolk,
anchovy, garlic, chili flakes and olive oil),
parmesan and croutons

Greek chicken salad 9 / 14
romaine hearts, grilled then chilled
chicken, cucumber, red onion, tomato
olive, feta cheese, Greek dressing
served w/ pita points

spicy buffalo chicken salad 9 / 14
romaine tossed with blue cheese dressing,
topped with blue cheese crumbles,
carrots and celery (crispy or grilled)

spinach salad 7 / 11
baby spinach w honey mustard, mushrooms,
bacon, eggs, mozzarella cheese and toasted
almonds

Santa Fe salad 8 / 12
greens, black bean salsa, cheddar, pepper
jack, tortilla chips and chipotle ranch,
poblano peppers and avocado

arugula salad 8 / 12
arugula, cherry tomatoes, toasted almonds,
smoked gouda, pickled red onions
w/ orange/ginger balsamic dressing

ADDITIONS and SIDES

grilled chicken 6 • 5oz top sirloin* 10
salmon* (grilled or blackened) 8
3 or 6 prawns 6 / 9 • Baja Slaw 3
tater tots 4 • sweet potato fries 5
fries 4 • onion rings 9

SIGNATURE STEAKS

BLUE - red throughout, cool ◦ **RARE** - red throughout, warm ◦ **MEDIUM RARE** - red center
◦ **MEDIUM** - pink with red center ◦ **MEDIUM WELL** - pink throughout ◦
◦ **WELL** - slight pink ◦ **VERY WELL** - no pink ◦

choice of fries, tots or garlic mashers
substitute sweet potato fries 1 • potato pancakes 1.5
cup of soup or 1/2 house salad 2 • 1/2 Caesar or spinach 2.5

prime top sirloin* 8oz 24
center cut with unmatched flavor

New York strip* 10oz 28
perfectly **dry aged** center cut. a guest favorite

filet mignon* 6oz 28
our most tender cut. will melt in your mouth

ribeye* 16oz 31
richly marbled boneless cut. smoky marinade
served with fresh horseradish

cowboy skewers* 26
ancho coffee rubbed NY and filet mignon grilled
and brushed with jalapeño-lime butter. served with
crisp onion ring and a grilled jalapeño

SEAFOOD

fish tacos* 16
your choice fried or grilled Mahi Mahi, flour tortillas, Oaxaca & jack
cheese, slaw, pico de gallo, cilantro and radish. w/ house chips
and salsa roja. – *sub grilled halibut 2*

halibut fish and chips 15 / 18
beer battered and panko breaded in house, served with
fries, tartar and a lemon wedge

PASTA

add grilled chicken 6 • salmon* (grilled or blackened) 9
5oz top sirloin* 10 • 3 or 6 prawns 6 / 9

penne a la vodka 14
penne pasta, tomato vodka cream sauce, parmesan cheese
served with garlic bread

pesto fettucine 12
fettucine noodles, basil pesto served with garlic bread
-does not contain pine nuts

Ask your server about our weekly Chef specials

Happy Hour
Monday thru Friday 4-6pm
Saturday & Sunday 9-11am

at JAK'S ALEHOUSE, our goal is to never say no
some requests or substitutions may require an additional charge.
we add a 2.5% charge to all checks 100% of which is distributed to our kitchen in wages, bonuses and benefits.

*some items are cooked to order. consuming raw or undercooked meats, poultry or seafood may
increase your risk of food-borne illness. all egg products have been cooked or pasteurized.
please inform your server of any dietary or health restrictions. **not all ingredients listed** 4.2019