

# JONATHAN'S THE RUB



## DINNER MENU



### TO START WITH

**MEATBALL MARINARA**-meatballs & marinara sauce, toasted baguette slices Two \$10 Four \$18  
**BRUSCHETTA CAPRESE**- ricotta, parmesan, romano, mozzarella, basil, cherry tomatoes, olive oil \$18  
**DUMPLINGS**- fried, sweet chili sauce or steamed, ponzu sauce SIX \$14 Twelve \$26  
**MUSSELS** - white wine or spicy marinara \$18  
**LOBSTER TACOS**- lobster salad, corn tortillas, tomatillo salsa, sriracha aioli 2 \$26 4 \$46  
**LOBSTER SLIDERS**- hawaiian buns, lobster salad 2 \$26 4 \$46  
**BOWL OF BBQ SHRIMP**- lightly fried, sriracha bbq sauce \$18  
**SWEET CHILI SHRIMP**-panko encrusted, sweet chili sauce Four \$20 Eight \$36  
**CRAB CAKES**- chipotle aioli, tomatillo salsa 2 \$28 4 \$52  
**CAMPECHANA** - shrimp, crab, tomato, smoky chilies, green olives, avocado, tortilla chips \$19

### SOUP

**JULIO SOUP** - cream-based jalapeno, chicken, peppers, rice, cilantro cup \$11 bowl \$18  
**GUMBO** - Chicken & Sausage, rice cup \$10 bowl \$18  
**SEAFOOD GUMBO** - shrimp, crab, seafood stock, rice cup \$14 bowl \$26  
**CHICKEN TORTILLA SOUP** - Avocado, corn, black beans, tomatoes, chicken stock, Tortilla strips cup \$11 bowl \$18

### SALAD

Side: Caesar- House - Greek, small \$8  
**DINNER SALAD** - Caesar- House - Greek  
Salmon \$23 , Shrimp \$23 , Tuna \$23, Crab Cakes (two) \$28, Steak \$30,  
Chicken \$18 Anchovies \$3  
House, Caesar, Balsamic Vinaigrette, Blue Cheese, Ranch, Southwest Ranch, Honey Mustard, Oil & Vinegar,  
Citrus Vinaigrette

### SIGNATURE SALADS

**JESSIE** - chicken, spinach, tomatoes, bell peppers, candied pecans, raisins, feta cheese, bacon, balsamic vinaigrette \$20  
**HOUSTON** -house salad, chicken, corn, black beans, cheese, tortilla strips , southwest ranch \$20  
**WATERMELON & SPINACH** - spinach, mint, watermelon, feta cheese, cucumber, citrus vinaigrette \$18  
**TWO STEP WEDGE** - Iceberg, blue cheese, tomato, bacon, croutons, pico-ranch dressing \$18  
**COBB** - house salad, bacon avocado, tomato, hardboiled egg, blue cheese, ranch dressing \$24  
**BBQ SHRIMP** - house salad, avocado, cheese, lightly fried shrimp, sriracha BBQ sauce \$20  
**WALDORF** - caesar salad, chicken, celery, raisins, mango, cherries, caramelized pecans \$22

### HOUSTON CUISINE

#### STEAKS & CHOPS

8 OZ FILET MIGNON \$40  
16 OZ PRIME RIB-EYE \$38  
16 OZ PRIME NY-STRIP \$38  
16 OZ PORK CHOPS \$28

#### SAUCES

MUSHROOM DEMI -GLACE \$7  
DIANE - BROWN GRAVY, DIJON, WORCHESTER, MUSHROOM, ONION, BLEU CHEESE \$7  
BÉARNAISE - HOLLANDAISE, SHERRY, SUGAR, TERRAGON \$7  
OSCAR - CRAB, ASPARAGUS, HOLLANDAISE \$16  
BLUE CHEESE WITH SAUTEED ONION \$7  
GAUCHO - ROASTED GARLIC CHIMICHURRI \$7  
HORSERADISH CREAM SAUCE \$5

#### DR. PEPPER BBQ PORK CHOP

Roasted chop, Dr. Pepper BBQ sauce \$30  
**DENVER ROAST**-braised beef, whole clove, garlic, carrot, onions in a red wine pan gravy \$28

#### CHICKEN & WAFFLE

Cheese grits between fried chicken breast and Belgian waffle, with Vermont Maple Syrup \$26

#### SHRIMP & GRITS

8 shrimp, sautéed vegetables, andouille sausage, Louisiana sauce \$30

#### COUNTRY FRY

buttermilk, seasoned flour, bacon white gravy, fries  
Chicken \$26 Steak \$28

#### HILL COUNTRY

chicken, shrimp fried or blackened, jalapeños, veggies, bacon, Sriracha cream sauce \$28

#### BLACKENED PORK TENDERLOIN

spicy medallions served over cilantro, jalapeno cream sauce \$24

**PARMESAN HERB PORK TENDERLOIN** - encrusted in parmesan crumbs, fried, lemon hollandaise sauce \$28

**CARIBBEAN SHRIMP**-citrus marinated Caribbean rubbed shrimp, grilled watermelon, vegetable pineapple rice \$32

**JALAPENO REDFISH**-grilled, mixed chilies lemon crab hollandaise \$30

**REDFISH PICO** - grilled, citrus pico de gallo \$30

**SCALLOPS ST.JACQUES**- pan seared, gruyere cream sauce, mushrooms \$48

**CHILPOTLE PORK**- pork medallions wrapped in bacon, roasted, chipotle hollandaise \$38

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## DINNER MENU



### **SEAFOOD & FISH**

*GRILLED - SEARED - BLACKENED - POACHED - BROILED*

RAINBOW TROUT - BUTTERFLIED SKIN-ON \$32

CHILEAN SEA BASS - (WILD) \$42

REDFISH - (FARM RAISED) \$28

TUNA - YELLOWFIN (WILD) 8OZ \$26

SCALLOPS- U-8 (GEORGIA'S BANK, WILD) \$38

SALMON -ATLANTIC 8-10OZ \$34

8 SHRIMP- (GULF) U-15'S \$28

RED SNAPPER - GULF - 8-10OZ \$38

### **SAUCES**

Santa Cruz - jalapeno, poblano, cilantro cream \$7

Cancun - mango, raisins, orange pomegranate \$7

Pontchartrain - shrimp, crab, sherry cream \$16

Osaka - pomegranate, soy citrus sesame ginger sauce \$7

### **SIDES**

GARLIC MASHED POTATOES \$10

SAUTEED MUSHROOMS \$11

SAUTEED SPINACH \$10

HONEY GLAZED CARROTS \$10

CHEESY GRITS \$12

SMOKEY MAC N CHEESE W/ BACON

\$12

STEAMED BROCCOLI \$9

BLUE CHEESE BROCCOLI \$11

ROASTED CAULIFLOWER \$9

BRUSSEL SPROUTS W/ BACON \$12

FRIES \$8

ONION RINGS \$10

ASPARAGUS HOLLANDAISE \$14

### **THE BURGER**

THE RUB CHEESEBURGER

8OZ BLEND CHUCK, BRISKET, SHORT RIB, SWEET SOURDOUGH BUN, LETTUCE, TOMATO, ONION,  
PICKLE, CHEESE, JONNY SAUCE SERVED WITH FRIES \$20

### **BROOKLYN ITALIAN**

*SPAGHETTI, ANGEL HAIR, PAPPARDELLE, FETTUCCINI, PENNE*

**CIOPPINO** - shrimp, mussels, clams, scallops, smoked sausage, white wine tomato fish stock \$38

**SEAFOOD FRA DIAVOLO**- Spicy marinara sauce, shrimp, mussels, clams, scallops, mirepoix \$38

**MARSALA**-sautéed mushrooms, demi glace- marsala sauce, parmesan Chicken \$26 Veal \$34

**PARMESAN** - breaded chicken with Italian cheeses, marinara sauce \$28 Eggplant \$22 Veal \$36

**PASTA BOLOGNAISE** - veal chuck, Italian sausage, red wine marinara \$28

**PASTA DEL RIO** - shrimp, chicken, smoked sausage, chipotle alfredo sauce \$28

**SPAGHETTI & MEATBALLS** -two meatballs, marinara sauce \$24

**PICCATA** -mushrooms, lemon butter white wine garlic sauce, capers, chicken broth reduction, parmesan

Chicken \$26 Veal \$34

**CHICKEN ALFREDO** - seared, parmesan cream sauce \$24