

JONATHAN'S THE RUB

LUNCH MENU

TO START WITH

MUSSELS- your choice of white wine broth or spicy marinara , with baguette slices	\$18
CRAB CAKES - served with chipotle aioli, tomatillo salsa	two \$26 four \$46
SWEET CHILI SHRIMP- fried in Japanese breadcrumbs, tossed in sweet chili sauce	three \$16 six \$30
MEATBALL - marinara sauce, parmesan/romano cheese baguette slices	two \$10 four \$18
BRUSCHETTA -ricotta, parmesan/romano, mozzarella, basil, cherry tomatoes	\$16
DUMPLINGS - pork & vegetable, fried with sweet chili sauce or steamed with ponzu sauce	six \$14 twelve \$26
CAMPECHANA - shrimp, crabmeat, lime marinated pico, avocado, roasted peppers	\$19

SOUPS, GUMBO

JULIO SOUP - cream-based jalapeno soup with chicken, peppers, rice & fresh cilantro on top	cup\$8 bowl \$14
CHICKEN TORTILLIA - chicken, black beans, corn, pureed tomatoes, cilantro, tortilla strips	cup\$8 bowl \$14
GUMBO- chicken, sausage & rice	cup\$8 bowl \$14
SEAFOOD GUMBO - shrimp, crab, seafood stock & rice	cup\$12 bowl \$20

SALADS

Side: Caesar- House - Greek small \$7

Lunch Salad - Caesar- House - Greek

Salmon \$18 , Shrimp \$18 , Tuna \$18, Crab Cakes \$28, Steak \$30

Chicken \$16, Anchovies \$3

Homemade Salad Dressings

House, Caesar, Balsamic-vinaigrette, Blue Cheese,
Ranch, Southwest Ranch, Honey Mustard, Oil & Vinegar,
Citrus-vinaigrette

SIGNATURE SALADS

JESSIE - chicken, spinach, tomatoes, bell peppers, pecans, feta cheese, bacon, balsamic vinaigrette	\$18
HOUSTON -house salad, chicken, corn, black beans, cheese, tortilla strips, Southwest ranch dressing	\$18
WATERMELON & SPINACH - spinach, watermelon, feta cheese, cucumber, mint, citrus dressing	\$16
TWO STEP WEGDE - Iceberg, blue cheese, tomato, bacon, Pico - Ranch	\$16
COBB - house salad, avocado, tomatoes, hardboiled egg, blue cheese, bacon, ranch	\$18
BBQ SHRIMP - house salad, croutons, avocado, cheese, fried shrimp mixed with sriracha BBQ sauce	\$18
WALDORF - caesar, croutons, chicken, celery, raisins, mango, cherries, caramelized pecans	\$18

BURGERS \$16

8oz blend chuck, brisket, short rib, sweet sourdough bun,
cheese served with fries

THE RUB -lettuce, tomato, pickles, onion, Jonny sauce

TEXAS- lettuce, smoked bacon, sautéed onion, smoked sauce

BLUE BURGER- chunky, blue cheese, sautéed onion, sliced tomato, leaf
lettuce +\$2

AVO- sliced avocado, leaf lettuce, sautéed onion, chipotle mayonnaise + \$2

TRIPLE SMOKE - avocado, leaf lettuce, sautéed jalapeno, bacon, smoked
sauce + \$2

SIDES \$8

GARLIC MASHED POTATOES
SAUTEED MUSHROOMS
SAUTEED SPINACH
HONEY GLAZED CARROTS
CHEESE GRITS
SMOKEY MAC N CHEESE W/ BACON
BASMATI RICE
BLUE CHEESE BROCCOLI
ROASTED CAULIFLOWER
BRUSSEL SPROUTS W/BACON +\$2
FRIES
ONION RINGS
ASPARAGUS +\$2

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LUNCH MENU

HOUSTON CUISINE

STEAKS & CHOPS

8OZ. FILET MIGNON \$44
16OZ. PRIME RIB-EYE \$44
16OZ. NEW YORK STRIP PRIME \$42
PORK CHOP BRINED AND RUBBED \$20

SAUCES \$7

MUSHROOM DEMI- GLACE
mushroom red wine reduction
BLUE CHEESE
sautéed onion and melted chunky blue cheese
GAUCHO
roasted garlic, jalapeño, basil, parsley, onions,
olive oil, The Rub
HORSERADISH CREAM

DR. PEPPER BBQ PORK CHOP - slow roast chop, dr. pepper bbq sauce \$22
CHIPOTLE PORK - bacon wrapped pork tenderloin medalions, chipotle hollandaise \$22
BLACKENED PORK TENDERLOIN - medallions served over cilantro/jalapeno cream sauce \$18
PARMESAN HERB PORK TENDERLOIN - encrusted in parmesan crumbs, fried, lemon hollandaise sauce \$18
DENVER ROAST- braised beef, whole clove garlic, carrot, onion in a red wine pan gravy \$24
HILL COUNTRY - chicken, shrimp fried or blackened, jalapeños, veggies, bacon, Sriracha cream sauce \$20
CHICKEN & WAFFLE - cheese grits between fried chicken breast and Belgian waffle, with Vermont Maple Syrup \$18
COUNTRY FRY - buttermilk, flour, fried, bacon white gravy, fries Chicken \$18 Steak \$30
SHRIMP & GRITS - shrimp, sautéed vegetables, andouille sausage, Louisiana sauce \$22
CARIBBEAN SHRIMP- citrus marinated Caribbean rubbed shrimp, grilled watermelon, vegetable pineapple rice \$24
JALAPENO REDFISH-grilled, mixed chilies, lemon crab hollandaise \$24
REDFISH PICO - grilled redfish, avocado, citrus pico de gallo \$22
TUNA OSAKA- 8 OZ Yellow tail tuna , encrusted with sesame seeds , ponzu sauce \$24

RUB SUBS/PO'BOYS/ SANDWICHES

Po'boy's - Fried or Blackened with Po-Boy sauce. Shrimp \$16
Chicken Sandwich - with cheese & fries, grilled, blackened, fried, fried buffalo \$14
Chicken Parmesan Sub - breaded chicken breast, marinara sauce, four Italian cheeses \$16
Brooklyn Meatball Sub - veal, sausage, chuck meatballs, marinara, four Italian cheeses \$16
Steak & Cheese Sub - steak sautéed with peppers, onion, mushrooms, cheese \$18
Lobster Taco - two corn tortillas, Maine lobster salad, tomatillo salsa, sriracha aioli \$24
Lobster sliders - 2 hawaiian buns, Maine lobster salad \$24

SEAFOOD & FISH

Seared, grilled, broiled, fried, poached

Rainbow Trout - 10oz. butterflied skin-on \$28
Chilean Sea Bass - (Wild) \$40
Redfish - (farm raised) \$24
Tuna - Yellowtail (Wild) 8oz \$24
Scallops- U-8 - (Georgia's Bank, Wild) \$38
Salmon - 8-10OZ \$24
Shrimp- U15's - \$24
Red Snapper - (Gulf) \$36

Sauce

Santa Cruz - jalapeno, poblano, cilantro cream sauce \$7
Cancun - mango, raisins, orange pomegranate sauce \$7
Pontchartrain - shrimp & crab meat, sherry cream sauce \$16

BROOKLYN ITALIAN

SPAGHETTI, ANGEL HAIR, PAPADELLE, FETTUCINI, PENNE

MARSALA-sautéed mushrooms, Demi Glace- marsala sauce, parmesan
Chicken \$18 Veal \$24
PARMESAN - breaded chicken with Italian cheeses, marinara sauce
Chicken \$18 Eggplant \$16 Veal \$24
PASTA BOLOGNAISE - veal chuck, Italian sausage red wine marinara \$18
PASTA DEL RIO - shrimp, chicken, smoked sausage, chipotle alfredo sauce
\$22
SPAGHETTI & MEATBALLS -two meatballs, marinara sauce \$16
PICCATA -mushrooms, lemon butter white wine garlic sauce, capers,
chicken broth reduction, parmesan Chicken \$18 Veal \$24
CHICKEN ALFREDO - seared, parmesan cream sauce \$20