

# DINNER

## IN THE BEGINNING

LOBSTER TACOS [GF].....(TWO) **19** ...(FOUR) **36**  
 Maine lobster salad, salsa fresca, avocado mousse, corn tortilla

CEVICHE [GF].....(TWO) **14** ...(FOUR) **26**  
 Shrimp, salmon, tuna, white fish, red onion, poblano, red jalapeno, ginger, mango, cucumber, cilantro, corn tortilla chips

BACON-WRAPPED SCALLOPS [GF].....(FOUR) **24**  
 George's Bank scallops, hickory bacon, gruyere sauce

MUSSELS ..... **18**  
 garlic white wine or spicy marinara, served w/bread

FRITTO MIXTO ..... **19**  
 crispy fried calamari & shrimp, marinara, lemon butter sauce

SWEET CHILI SHRIMP .....(FOUR) **15** ...(EIGHT) **28**  
 panko encrusted, tossed in sweet chili sauce

SOUTHWEST CRAB CAKES.....(TWO) **22** ...(FOUR) **40**  
 chipotle aioli & tomatillo salsa

DUMPLINGS .....(SIX) **13**  
 pork & vegetable dumplings steamed or fried

MEATBALLS .....(FOUR) **15**  
 beef, pork, & veal meatballs, marinara, Parmesan, bread

BRUSCHETTA CAPRESE ..... **14**  
 grape tomatoes, basil, parm/romano, ricotta, mozzarella

LOBSTER BISQUE .....CUP **10** / BOWL **16**

SOUP DE JULIO [GF].....CUP **8** / BOWL **14**  
 chicken, poblano cream base, basmati rice

CHICKEN & SAUSAGE GUMBO .....CUP **8** / BOWL **14**  
 okra, celery, mixed peppers, onions, thyme, garlic, basmati rice

CAESAR ..... SIDE **8** / FULL **14**  
 Romaine, parm/romano, croutons, caesar dressing

HOUSE .....SIDE **8** / FULL **14**  
 mixed greens, basil, cilantro, cucumber, mixed peppers, cherry tomatoes, croutons, house dressing

GREEK .....SIDE **8** / FULL **14**  
 our house salad, kalamata olives, feta cheese, balsamic vinaigrette

WEDGE [GF]..... **11**  
 iceberg, crumbled blue cheese, cherry tomatoes, bacon, chives, blue cheese dressing

JESSIE SALAD [GF].....SIDE **9** / FULL **13**  
 baby spinach, bacon, cherry tomatoes, mixed bell peppers, Craisins, dried cherries, pecans, feta, balsamic vinaigrette

SHRIMP LOUIE [GF]..... **24**  
 Gulf white shrimp, iceberg, cherry tomatoes, egg, avocado, bacon, asparagus, russian dressing

## JTR STEAKHOUSE

### BONE-IN SERVED SLICED

### TRADITIONAL

### WAGYU

PORTERHOUSE 24 oz. ....	<b>68</b>	NY STRIP 16 oz. ....	<b>48</b>	RIBEYE 16 oz. ....	<b>58</b>
COWBOY RIBEYE 22 oz. ....	<b>59</b>	RIBEYE 16 oz. ....	<b>48</b>	FILET 8 oz. ....	<b>62</b>
FILET 16 oz. ....	<b>68</b>	FILET..... 8 oz. <b>44</b> .....	<b>12 oz. 54</b>		
VEAL CHOP 16 oz. ....	<b>50</b>	SIRLOIN CENTER CUT 10 oz. ....	<b>38</b>		

### TOPPINGS [GF]

FOUR JUMBO SHRIMP.....	<b>15</b>	OSCAR-STYLE .....	<b>20</b>	BLUE CHEESE SAUCE .....	<b>5</b>
TWO U-8 SCALLOPS.....	<b>24</b>	CHIMICHURRI .....	<b>6</b>	MUSHROOMS & ONIONS.....	<b>6</b>
LOBSTER SCAMPI.....	<b>24</b>	AU POIVRE .....	<b>12</b>	ROSEMARY BERNAISE.....	<b>6</b>

## SHARABLE SIDE DISHES

ASPARAGUS W/HOLLANDAISE **16**  
 ROASTED CAULIFLOWER **9**  
 BLUE CHEESE BROCCOLI **13**  
 SAUTÉED SPINACH **12**

LOADED BAKED POTATO **12**  
 GARLIC MASHED POTATO **10**  
 POBLANO MASHED POTATO **12**  
 CREAMY CHEESE GRITS **14**  
 MAC N FIVE CHEESES W/ BACON **14**

BAKED CREAMED SPINACH **12**  
 THE RUB FRIES **8**  
 BRUSSELS W/ BACON **12**  
 GREEN BEAN ALMONDINE **10**

THEREIN LIES THE RUB.

## FROM THE SEA

SEARED GULF SNAPPER ..... 36 green bean almondine, Dijon buerre blanc	RAINBOW TROUT [GF].....34 pecan brown butter, bacon brussels sprouts
SAUTÉED SEA SCALLOPS [GF]..... 42 sauteed mixed vegetables, citrus butter	PAN-SEARED SALMON [GF]..... 32 mango citrus glaze, dried cherries
BROILED CHILEAN SEA BASS ..... 44 maple carrots, cracked Yukon golds topped w/ panko breadcrumbs	HALIBUT ..... 40 asparagus, caper piccata sauce

## NEW HOUSTON CUISINE

BLACKENED SHRIMP & GRITS [GF]..... 36 sauteed vegetables, andouille sausage, vegetable fume	TUNA OSAKA* ..... 32 sesame seed-crust, pan-seared, raisins, pomegranate, soy sauce, sauteed spinach
HILL COUNTRY FRIED CHICKEN & SHRIMP ..... 36 bacon, sautéed vegetables, Sriracha aioli	ROAST 1/2 CHICKEN ..... 24 chicken gravy, garlic mashed potato
BRAISED DENVER ROAST [GF]..... 38 slow-simmered, Bourguignon sauce, garlic mashed potato	PARMESAN FLOUNDER ..... 36 petite tomato and onion salad, lemon butter sauce
SMOKED BONE-IN PORK CHOP ..... 36 2 bone-in pork chops, smoked in-house, bacon onion gravy	FILET ENRIQUE [GF]..... 44 8 oz. sliced filet, asparagus, pico de gallo, chipotle hollandaise
BACON CHIPOTLE PORK [GF]..... 30 hickory bacon wrap, chipotle Hollandaise, sliced red jalapeno	CHICKEN AND WAFFLE.....24 grits, Vermont maple syrup, aleppo pepper
BLACKENED REDFISH NEW ORLEANS [GF]..... 36 Creole mustard, topped w/ sauteed jumbo lump crab	LAMB PARADISO..... 42 apple mint balsamic
JTR CHEESEBURGER.....18 8 oz. patty w/ lettuce, tomato, pickle, onion, two cheese combo with jonny sauce & rub fries	

## BROOKLYN ITALIAN

PICCATA .....SHRIMP..... 35 CHICKEN.....24 artichoke, capers, mushrooms, angel hair	CIOPPINO .....38 mussels, clams, scallops, shrimp, vegetable fume, pappardelle
MARSALA .....VEAL CHOP 16 oz.....52 CHICKEN.....24 mushrooms, dry marsala, demi glace cream, pappardelle	DIABOLO .....38 mussels, clams, scallops, shrimp, sausage, mixed peppers onion garlic, spicy marinara, pappardelle
PARMESAN .....CHICKEN OR EGGPLANT.....28	SEAFOOD PASTA .....42 mussels, shrimp, clams, jumbo lump crab, cavatappi pasta white wine sauce
VEAL CHOP PARMESAN .....53 marinara, ricotta, mozzarella, parm/romano, spaghetti	
SPAGHETTI & MEATBALLS .....24	

[GF] : GLUTEN FRIENDLY

20% gratuity will be added to parties of 6 or more

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

THEREIN LIES THE RUB.