

# JONATHAN'S THE RUB

## ENJOY OUR 2 COURSE LUNCH FOR \$25

### 1ST COURSE

#### WEDGE [GF]

iceberg, cherry tomatoes, bacon, bleu cheese crumbles, chives, bleu cheese dressing

#### GREEK

our house salad with kalamata olives, feta cheese, balsamic vinaigrette

#### HOUSE

mixed greens, basil, cilantro, cucumber, mixed peppers, cherry tomatoes, croutons, house dressing

#### CAESAR

romaine, house croutons, parm/romano, caesar dressing

#### BRUSCHETTA CAPRESE

parm/romano, mozzarella, ricotta, basil, cherry tomatoes, olive oil

#### DUMPLINGS

steamed pork & vegetable dumplings, ponzu sauce

#### SWEET CHILI SHRIMP

encrusted in toasted panko, sesame, sweet chili sauce

#### CHICKEN AND SAUSAGE GUMBO

okra, mixed peppers, celery, onions, thyme, garlic, rice

#### SOUP DE JULIO [GF]

chicken, poblano cream base w/ rice

#### LOBSTER BISQUE (+2\$)

Maine lobster, sherry, chives

#### CEVICHE\* [GF]

shrimp, salmon, tuna, white fish, red onion, poblano, red jalapeno, ginger, mango, cucumber, cilantro, corn tortilla chips

### 2ND COURSE

#### THE RUB CHEESEBURGER

two cheese combo, LTOP, jonny sauce, fries

#### FISH TACOS [GF]

pan seared, fried, or blackened fresh Gulf Mahi, salsa fresca, chipotle aioli on corn tortillas, fries

#### DENVER ROAST SANDWICH

braised beef, sauteed onion, cheddar, coleslaw, horseradish sauce

#### SHRIMP PO-BOY

fried, shredded lettuce, chipotle aioli, diced pickles, onion, tomato

#### FISH SANDWICH

fried Mahi Mahi, two cheese combo, chipotle aioli, tomato, onion, lettuce

#### THE RUB CHICKEN FRIED STEAK (+6\$)

ribeye, bacon white gravy, fries

#### HILL COUNTRY FRIED CHICKEN & SHRIMP

bacon, sautéed vegetables, Sriracha aioli

#### CHICKEN AND WAFFLE

grits, vermont maple syrup w/ dash of aleppo pepper

#### CHICKEN PICATTA

artichoke, capers, mushrooms, angel hair

#### CHICKEN MARSALA

mushrooms, dry marsala, demi-glace cream, stock, pappardelle

#### BLACKENED SHRIMP & GRITS (+5\$) [GF]

sauteed vegetables, andouille sausage, vegetable fume

#### HOUSTON SALAD [GF]

blackened chicken, grilled corn, cherry tomatoes, black beans, mixed peppers, shredded cheese, tortilla strips, southwest ranch dressing

#### SMOKED SALMON SALAD [GF]

spinach, dill, capers, egg, bacon, cherry tomatoes, asparagus, red onion, chopped olive vinaigrette

#### NICOISE SALAD [GF] (+2\$)

seared ahi tuna, mixed greens, olives, green beans, egg, tomatoes, red onion, cracked potato, balsamic vinaigrette

#### ASIAN SALAD

sesame-crust fried chicken strips, spinach, mixed greens, cabbage, carrots, celery, red onion, cilantro, almonds, thai peanut dressing, sesame dressing

#### SHRIMP CREOLE [GF] (+5\$)

gulf white shrimp, creole tomato sauce on a bed of buttered basmati rice

#### RAINBOW TROUT [GF]

pecan brown butter, bacon brussels sprouts

#### PAN-SEARED SALMON [GF]

mango citrus glaze, dried cherries

#### BROILED CHILEAN SEA BASS (+15\$)

panko breadcrumb, maple carrot & yukon gold garnish

#### BLACKENED REDFISH NEW ORLEANS (+15\$) [GF]

creole mustard butter sauce, jumbo lump crab

#### TUNA OSAKA\*

sesame seed-crust, pan-seared, craisins, pomegranate, soy sauce, sauteed spinach

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

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

THEREIN LIES THE RUB