

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 \$16 Eight \$28
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 - chicken, 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, pecans, 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, picoranch dressing \$18
COBB - house salad, avocado, tomato, hardboiled egg, blue cheese, ranch dressing \$24
BBQ SHRIMP - house salad, avocado, cheese, lightly fried shrimp, sriracha BBQ sauce \$20
WALDORF - caesar, chicken, celery, craisins, mango, cherries, caramelized pecans \$22

HOUSTON CUISINE

STEAKS & CHOPS

8 OZ FILET MIGNON \$48
14 OZ PRIME RIB-EYE \$48
14 OZ PRIME NY-STRIP \$46
16 OZ PORK CHOPS \$34

SAUCES \$7

MUSHROOM DEMI -GLACE
BLUE CHEESE WITH SAUTEED ONION
GAUCHO - ROASTED GARLIC CHIMICHURRI
HORSERADISH CREAM SAUCE

DR. PEPPER BBQ PORK CHOP

Roasted chop, Dr. Pepper BBQ sauce \$38
DENVER ROAST-braised beef, whole clove, garlic, carrot, onions in a red wine pan gravy \$38

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 \$36

COUNTRY FRY

buttermilk, seasoned flour, bacon white gravy, fries Chicken \$26 Steak \$32

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 \$28

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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SEAFOOD & FISH

GRILLRD - SEARED - BLACKENED - POACHED - BROILED

RAINBOW TROUT - BUTTERFLIED SKIN-ON \$32

CHILEAN SEA BASS - (WILD) \$46

REDFISH - (FARM RAISED) \$28

TUNA - YELLOWTAIL (WILD) 8OZ \$32

SCALLOPS- U-8 (GEORGIA'S BANK, WILD) \$46

SALMON -ATLANTIC 8-10OZ \$34

8 SHRIMP- (GULF) U-15'S \$34

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

SAUCES

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

Cancun - mango, craisins, 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, PAPADELLE, 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