

JONATHAN'S THE RUB



DINNER MENU



TO START WITH

MEATBALL MARINARA-meatballs & marinara sauce, toasted baguette slices Two \$8 Four \$14

BRUSCHETTA CAPRESE- ricotta, parmesan, romano, mozzarella, basil, cherry tomatoes, olive oil \$14

DUMPLINGS- fried, sweet chili sauce or steamed, ponzu sauce SIX \$12 Twelve \$22

MUSSELS - white wine or spicy marinara \$16

LOBSTER TACOS- lobster salad, aleppo pepper \$18

LOBSTER SLIDERS- hawaiian buns, lobster salad \$18

BBQ SHRIMP- seared, sriracha bbq sauce \$14

SWEET CHILI SHRIMP-panko encrusted, sweet chili sauce Four \$14 Eight \$26

CRAB CAKES- chipotle aioli, tomatillo salsa Two \$18 Four \$34

FRITO MIXTO - fried, shrimp, calamari, broccolini, carrots, chile sauce \$18

CAMPECHANA - shrimp, crab, tomato, smoky chilies, green olives, avocado, tortilla chips \$16

SOUP

Bowl \$12 Cup \$8

JULIO SOUP - cream-based jalapeno, chicken, peppers, rice, cilantro

GUMBO - Chicken & Sausage

SEAFOOD GUMBO - shrimp, crab, seafood stock cup \$9 bowl \$16

CHICKEN TORTILLA SOUP - chicken, corn, black beans, tomatoes, chicken stock, Tortilla strips

SALAD

Side: Caesar- House - Greek, small \$7

DINNER SALAD - Caesar- House - Greek

Salmon \$18 , Shrimp \$18 , Tuna \$18, Crab Cakes \$24, Steak \$26, Chicken \$14 Anchovies \$2

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 \$14

HOUSTON -house salad, chicken, corn, black beans, cheese, tortilla strips , southwest ranch \$14

WATERMELON & SPINACH - spinach, watermelon, feta cheese, cucumber, cilantro, citrus vinaigrette \$14

TWO STEP WEDGE - Iceberg, blue cheese, tomato, bacon, croutons, picoranch dressing \$14

COBB - house salad, avocado, tomato, hardboiled egg, blue cheese, ranch dressing \$16

BBQ SHRIMP - house salad, avocado, cheese, lightly fried shrimp, sriracha BBQ sauce \$16

WALDORF - caesar, chicken, celery, raisins, mango, cherries, caramelized pecans \$14

HOUSTON CUISINE

STEAKS & CHOPS

8 OZ FILET MIGNON \$42

8 OZ WAGYU FILET MIGNON \$52

16 OZ PRIME RIB-EYE \$42

24 OZ PRIME BONE-IN RIB-EYE \$56

16 OZ WAGYU RIB-EYE \$56

14 OZ PRIME NY-STRIP \$40

10 OZ PRIME MANHATTAN \$38

16 OZ PORK CHOPS \$24

SAUCES \$5

MUSHROOM DEMI -GLACE

BLUE CHEESE

GAUCHO - ROASTED GARLIC CHIMICHURRI

HORSERADISH CREAM SAUCE

DR. PEPPER BBQ PORK CHOP

Roasted chop, Dr. Pepper BBQ sauce \$26

DENVER ROAST-braised beef, whole clove, garlic, carrot, onions in a red wine pan gravy \$32

CHICKEN & WAFFLE

Belgium waffle, cheesy grits, fried chicken breast, Vermont Maple Syrup \$22

SHRIMP & GRITS

shrimp, sautéed vegetables, andouille sausage, Louisiana sauce \$28

COUNTRY FRY

buttermilk, seasoned flour, bacon white gravy, fries Chicken \$18 Steak \$22

HILL COUNTRY

chicken, shrimp fried or blackened, jalapeños, veggies, bacon Sriracha cream sauce \$22

BLACKENED PORK TENDERLOIN

spicy medallions served over cilantro, jalapeno cream sauce \$22

PARMESAN HERB PORK TENDERLOIN - encrusted in parmesan crumbs, fried, lemon hollandaise sauce \$22

CARIBBEAN SHRIMP-citrus marinated Caribbean rubbed shrimp, grilled watermelon, vegetable pineapple rice \$28

JALAPENO REDFISH-grilled, mixed chilies lemon crab hollandaise \$28

REDFISH PICO - grilled, citrus pico de gallo \$26

SCALLOPS ST.JACQUES- pan seared, gruyere cream sauce, mushrooms \$40

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SEAFOOD & FISH

GRILLRD - SEARED - BLACKENED - POACHED - BROILED

RAINBOW TROUT - BUTTERFLIED SKIN-ON \$28

CHILEAN SEA BASS - (WILD) \$38

REDFISH - (FARM RAISED) \$26

TUNA - YELLOWTAIL (WILD) 8OZ \$30

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

SALMON -ATLANTIC 8-10OZ \$30

SHRIMP- (GULF) U-15'S \$30

RED SNAPPER - GULF - 8-10OZ \$36

SAUCES

Santa Cruz - jalapeno, poblano, cilantro cream \$5

Cancun - mango, raisins, orange pomegranate \$5

Pontchartrain - shrimp, crab, sherry cream \$12

SIDES \$7

GARLIC MASHED POTATOES

SAUTEED MUSHROOMS

SAUTEED SPINACH

HONEY GLAZED CARROTS

CHEESY GRITS

SMOKEY MAC N CHEESE W/ BACON

BASMATI RICE

BLUE CHEESE BROCCOLI

ROASTED CAULIFLOWER

BRUSSEL SPROUTS W/ BACON

FRIES

ONION RINGS

THE BURGER

THE RUB CHEESEBURGER

8OZ BLEND CHUCK, BRISKET, SHORT RIB, SWEET SOURDOUGH BUN, LETTUCE, TOMATO, ONION,
PICKLE, CHEESE, JONNY SAUCE SERVED WITH FRIES \$18

BROOKLYN ITALIAN

SPAGHETTI, ANGEL HAIR, PAPADELLE, FETTUCCINI, PENNE

CIOPPINO - shrimp, mussels, clams, scallops, smoked sausage, white wine tomato fish stock \$32

SEAFOOD FRA DIAVOLO- Spicy marinara sauce, shrimp, mussels, clams, scallops, mirepoix \$32

MARSALA-sautéed mushrooms, demi glace- marsala sauce, parmesan Chicken \$20 Veal \$26

PARMESAN - breaded chicken with Italian cheeses, marinara sauce \$18 Eggplant \$17 Veal \$26

PASTA BOLOGNAISE - veal chuck, Italian sausage, red wine marinara \$24

PASTA DEL RIO - shrimp, chicken, smoked sausage, chipotle alfredo sauce \$24

SPAGHETTI & MEATBALLS -two meatballs, marinara sauce \$18

PICCATA -lemon butter white wine garlic sauce, capers, chicken broth reduction, parmesan Chicken \$20
Veal \$26

CHICKEN ALFREDO - seared, parmesan cream sauce \$18