

ENJOY OUR 2 COURSE BRUNCH FOR \$25

1ST COURSE

HOUSE

mixed greens, cherry tomato, cucumber, mixed pepper, crouton, house dressing

TOSSED CAESAR*

romaine, parmesan, romano, crouton, caesar dressing

WEDGE

iceberg, bacon, bleu cheese crumble, cherry tomato, chive, bleu cheese dressing

WATERMELON & FETA [GF]

mixed greens, tomato, mixed pepper, red onion, mint, basil, balsamic vinaigrette

CHICKEN & SAUSAGE GUMBO

okra, celery, mixed pepper, onion, thyme, garlic, jasmine rice

LOBSTER BISQUE

lobster meat, dry sherry, cream, tomato

DUMPLINGS

pork & vegetable dumplings steamed or fried

MINI MARYLAND CRAB CAKES (+\$3)

remoulade, arugula, cherry tomato, lemon herb vinaigrette

CUP OF FRUIT [GF]

seasonal selections

2ND COURSE

TRADITIONAL BREAKFAST*

three eggs, bacon or sausage, breakfast potatoes or grits, toast

BLACKENED SHRIMP & GRITS [GF]

sauteed vegetable, andouille sausage, vegetable fume

CHICKEN AND WAFFLE

homemade belgian waffle topped w/ cheesy grits, fried chicken breast, vermont maple syrup

CHALLAH BREAD FRENCH TOAST

vermont maple syrup, egg custard, powdered sugar, seasonal fruit

SALMON BENEDICT*

english muffin, house-cured salmon, poached egg, dill hollandaise, potatoes o'brien

DENVER BENEDICT*

english muffin, braised beef, poached egg, chipotle hollandaise, potatoes o'brien

CALIFORNIA BENEDICT* [GF]

seared beefsteak tomato, avocado, poached egg, hollandaise, potatoes o'brien

VEGGIE OMELETTE

mushroom, tomato, asparagus, onion, cheddar, toast, potatoes o'brien

HOUSTON SALAD [GF]

pan-seared chicken, cherry tomato, black bean, mixed pepper, grilled corn, shredded cheese, tortilla strip, southwest ranch dressing

ASIAN SALAD

sesame-crust fried chicken strips, spinach, mixed greens, cabbage, carrot, celery, cilantro, almond, thai peanut dressing, sesame dressing

TUNA OSAKA*

sesame-crust & pan-seared, pomegranate, soy sauce, raisin, sauteed spinach

FISH TACOS

mahi mahi, salsa fresca, chipotle aioli, corn tortilla, rub fries

SHRIMP PO-BOY

fried, shredded lettuce, chipotle aioli, diced pickle, onion, tomato, rub fries

THE RUB CHEESEBURGER

two cheese combo, LTOP, jonny sauce, rub fries

SMOKED PORK CHOP

bone-in pork, smoked in-house, bacon onion gravy, garlic mashed potato

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

No split items for this menu

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[GF] : GLUTEN FRIENDLY

3RD COURSE (ADD \$5)

NUTELLA CHEESECAKE

blended cheesecake & white chocolate,
nutella topping, oreo crust

SNICKERS PIE

peanut butter cream cheese,
crushed snickers bar

TRES LECHES CAKE

condensed milk, evaporated milk,
whole milk

BREAD PUDDING

vanilla ice cream, blueberry compote

**JONATHAN'S THE RUB WILL DONATE \$3 PER MEAL SOLD TO
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ENJOY OUR 2 COURSE LUNCH FOR \$25

1ST COURSE

SWEET CHILI SHRIMP

panko crusted, sesame, sweet chili sauce

DUMPLINGS

pork & vegetable dumplings steamed or fried

BRUSCHETTA CAPRESE

parmesan, romano, ricotta, mozzarella,
basil, cherry tomato, olive oil

MEATBALLS

beef, pork, & veal meatballs,
marinara, parmesan, bread

MINI MARYLAND CRAB CAKES (+\$3)

remoulade, arugula, cherry tomato,
lemon herb vinaigrette

CHICKEN & SAUSAGE GUMBO

okra, celery, mixed pepper, onion, thyme, garlic, jasmine rice

HOUSE

mixed greens, cherry tomato, cucumber,
mixed pepper, crouton, house dressing

TOSSED CAESAR*

romaine, parmesan, romano,
crouton, caesar dressing

WEDGE [GF]

iceberg, bacon, bleu cheese crumble,
cherry tomato, chive, bleu cheese dressing

2ND COURSE

THE RUB CHEESEBURGER

two cheese combo, LTOP,
jonny sauce, rub fries

TRIPLE SMOKE BURGER

sauteed red jalapeno & onion, bacon, avocado,
two cheese combo, smoke sauce, rub fries

THE RUB CHICKEN FRIED STEAK (+\$6)

10 oz. ribeye, bacon white gravy, rub fries

CHICKEN SANDWICH

two cheese combo, LTOP, jonny sauce, rub fries

BUFFALO CHICKEN SANDWICH

bleu cheese, lettuce, rub fries

CHICKEN AND WAFFLE

homemade belgian waffle topped w/ cheesy grits,
fried chicken breast, vermont maple syrup

COUNTRY FRIED CHICKEN

bacon white gravy, garlic mashed potato

CHICKEN PICCATA

artichoke, caper, mushroom, angel hair

CHICKEN MARSALA

mushroom, dry marsala,
demi-glaze cream, stock, pappardelle

CHICKEN PARMESAN

marinara, ricotta, mozzarella,
parmesan, romano, spaghetti

HOUSTON SALAD [GF]

pan-seared chicken, cherry tomato, black bean,
mixed pepper, grilled corn, shredded cheese, tortilla strip,
southwest ranch dressing

JTR CHICKEN SALAD

diced chicken mixed with celery, raisin, dried mango,
pecan on our caesar salad, caesar dressing

SMOKED SALMON SALAD [GF]

spinach, dill, caper, egg, bacon, cherry tomato, asparagus,
red onion, chopped olive balsamic vinaigrette

FISH TACOS

mahi mahi, salsa fresca, chipotle aioli, corn tortilla, rub fries

SHRIMP PO-BOY

fried, shredded lettuce, chipotle aioli,
diced pickle, onion, tomato, rub fries

SHRIMP CREOLE [GF] (+\$5)

gulf white shrimp, creole tomato sauce, jasmine rice

PECAN TROUT [GF]

brown butter, bacon brussels sprout

PAN-SEARED SALMON* [GF]

mango-citrus glaze, dried cherry, jasmine rice

BROILED CHILEAN SEA BASS (+\$15)

maple carrot, cracked yukon gold, panko breadcrumbs

BLACKENED REDFISH PICO [GF]

topped with pico de gallo

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3RD COURSE (ADD \$5)

NUTELLA CHEESECAKE
blended cheesecake & white chocolate,
nutella topping, oreo crust

SNICKERS PIE
peanut butter, cream cheese,
crushed snicker bar

TRES LECHES CAKE
condensed milk, evaporated milk,
whole milk

BREAD PUDDING
vanilla ice cream, blueberry compote

WINES ON TAP (ADD \$7)

JOEL GOTT SAUVIGNON BLANC
napa, ca 2023

ROBERT HALL CABERNET SAUVIGNON
paso robles, ca nv

MADDALENA CHARDONNAY
monterrey, ca 2022

SCOTTO FAMILY PINOT NOIR
lodi, ca 2021

SEA GLASS PINOT GRIGIO
santa barbara, ca 2021

IL PORTILLO MALBEC
menzoda, ar 2023

MAISON SALEYA ROSÉ
provence, fr 2023

PERRIN RESERVE GSM BLEND
rhone, fr nv

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ENJOY OUR 3 COURSE DINNER FOR \$55

1ST COURSE

SWEET CHILI SHRIMP

panko crusted, sesame, sweet chili sauce

DUMPLINGS

pork & vegetable dumplings steamed or fried

BRUSCHETTA CAPRESE

parmesan, romano, ricotta, mozzarella,
basil, cherry tomato, olive oil

MEATBALLS

beef, pork, & veal meatballs,
marinara, parmesan, bread

CEVICHE* [GF]

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

MINI MARYLAND CRAB CAKES (+\$3)

remoulade, arugula, cherry tomato,
lemon herb vinaigrette

SOUP DE JULIO [GF]

chicken, poblano cream base, mixed pepper, jasmine rice

CHICKEN & SAUSAGE GUMBO

okra, celery, mixed pepper, onion, thyme, garlic, jasmine rice

HOUSE

mixed greens, cherry tomato, cucumber,
mixed pepper, crouton, house dressing

TOSSED CAESAR*

romaine, parmesan, romano, crouton, caesar dressing

GREEK

mixed greens, cherry tomato, cucumber, mixed pepper,
kalamata olive, feta, crouton, balsamic vinaigrette

WATERMELON & FETA [GF]

mixed greens, tomato, mixed pepper, red onion, mint, basil,
balsamic vinaigrette

WEDGE [GF]

iceberg, bacon, bleu cheese crumble, cherry tomato,
chive, bleu cheese dressing

2ND COURSE

JTR STEAKHOUSE*

served with garlic mashed potato

TRADITIONAL

8 oz. FILET

(+\$12)

10 oz. SIRLOIN CENTER CUT

(+\$7)

16 oz. RIBEYE

(+\$14)

16 oz. NEW YORK STRIP

(+\$14)

BONE-IN

served sliced

22 oz. COWBOY RIBEYE

(+\$15)

24 oz. PORTERHOUSE

(+\$20)

BRAISED DENVER ROAST [GF]

slow-simmered, bourguignon sauce, garlic mashed potato

SMOKED PORK CHOP

double cut bone-in pork chop,
smoked in-house, bacon onion gravy

FILET ENRIQUE* [GF] (+\$5)

8 oz. sliced filet, asparagus,
pico de gallo, chipotle hollandaise

BLACKENED SHRIMP & GRITS [GF]

sauteed vegetable, andouille sausage, vegetable fume

TUNA OSAKA*

sesame-crusted & pan-seared, pomegranate, soy sauce,
craisin, sauteed spinach

PAN-SEARED SALMON* [GF]

mango-citrus glaze, dried cherry, jasmine rice

PECAN TROUT [GF]

brown butter, bacon brussels sprout

BLACKENED REDFISH PICO

topped with pico de gallo

BROILED CHILEAN SEA BASS (+\$15)

maple carrot, cracked yukon gold, panko breadcrumbs

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3RD COURSE

NUTELLA CHEESECAKE
blended cheesecake & white chocolate,
nutella topping, oreo crust

TRES LECHES CAKE
condensed milk, evaporated milk,
whole milk

SNICKERS PIE
peanut butter, cream cheese,
crushed snicker bar

DARK CHOCOLATE MOUSEE
with fresh berries

COCONUT CREAM PIE **(+\$4)**
flaky buttery crust, chocolate,
whipped cream, shaved coconut

CHOCOLATE BLACKOUT CAKE **(+\$6)**
chocolate cake, chocolate icing,
shaved chocolate

BREAD PUDDING
vanilla ice cream, blueberry compote

FRESH BERRIES
add a scoop of ice cream **(+\$3)**

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