

J&K STEAKHOUSE

APPETIZER

CAESAR SALAD 11	MARYLAND LUMP CRAB CAKE 14
ASPARAGUS SALAD 11	FRIED CALAMARI..... 13
BLUE ICEBERG WEDGE 11	COLOSSAL CRABMEAT COCKTAIL WITH AVOCADO AND EVOO 16
SLICE BEEF STEAK TOMATOES, PURPLE ONIONS AND HOMEMADE FRESH MOZZARELLA, EVOO AND BALSAMIC VINAIGRETTE 12	CHILLED LOBSTER COCKTAIL 24
SOUP OF THE DAY..... 7	PAN SEARED SCALLOPS WITH ARUGULA, ROASTED RED PEPPERS, GARLIC & GRILLED ASPARAGUS IN A HONEY BALSAMIC DRESSING 20
SPANISH CHORIZO FLAMBÉ 14	GRILLED CHORIZO WITH LEMON 14
JUMBO SHRIMP COCKTAIL WITH HOMEMADE (ROASTED TOMATOES) COCKTAIL SAUCE..... 16	J&K EXTRA THICK-CUT BACON 18
GARLIC SHRIMP 14	FRESH OYSTERS.....1/2 DOZEN... 13 DOZEN 23
TUNA TARTARE WITH GUACAMOLE AND HOISIN SAUCE..... 16	

USDA PRIME **J&K STEAKS** 28 DAYS DRY-AGED

NEW YORK STRIP.....	14oz....40	17oz48
FILET MIGNON.....	10oz....40	13oz48
“BONE IN” RIB EYE.....	16oz....40	22oz50
PORTER HOUSE.....	24oz....50	48oz92
“BONE IN” KANSAS CITY STRIP.....	20oz51

ADDITIONS TO ANY STEAK

OSCAR STYLE	16
J&K EXTRA THICK-CUT BACON BY THE SLICE	6
PAN SEARED SCALLOPS	18
1-1/4LB. BROILED MAINE LOBSTER	24

A LA CARTE SAUCES

BÉARNAISE, DEMI GLAZE, OR HOLLANDAISE SAUCE ..	2.5
CHIMICHURRI	2

ENTREE

9OZ SLICE NY STRIP WITH BLACK TRUFFLE CREAMED SPINACH.....	28
JUMBO SHRIMP SKEWER.....	24
PAN SEARED SCALLOPS WITH MUSHROOM RISOTTO.....	31
RACK OF LAMB	32
GRILLED EGGPLANT GRATIN.....	24
LOBSTER AND BAY SCALLOPS LINGUINE WITH A CREAMY ENCHILADA SAUCE	40
SKIRT STEAK WITH SWEET PLANTAINS AND CHIMICHURRI SAUCE	29
CHICKEN MARSALA	22
GRILLED SWORDFISH ON A BED OF WHITE MASHED SWEET POTATOES GRILLED ASPARAGUS TOP A MANGO PINEAPPLE PEPPERS HONEY AND GREEN TOMATILLO SALSA	30
GRILLED SALMON WITH MASHED POTATOES SHIITAKE AND OYSTER MUSHROOMS TOP WITH A BÉARNAISE SAUCE.....	28
TILAPIA FILLET PAN SEARED SERVED WITH BLACK TRUFFLE MASHED POTATO TOPPED WITH A LOBSTER BASE, CAPERS, AND LIME BUERRE BLANC SAUCE	26
FILE OF SOLE STUFFED WITH SHRIMP SCALLOPS PEPPER AND GARLIC SERVED WITH LEMON AND BROWN BUTTER	34

SIDES

GREEN BEANS \ STEAMED OR SAUTÉED	7
BROCCOLI \ STEAMED OR SAUTÉED	7
ASPARAGUS \ STEAMED OR SAUTÉED OR GRILLED	8
SWEET POTATO FRIES.....	7
SWEET PLANTAINS	7
BAKED IDAHO POTATO WITH BACON AND CHEDDAR CHEESE	10
SAUTÉED FIELD MUSHROOMS	10
CRISPY BRUSSEL SPROUT	8
GARLIC MASHED POTATOES	7
BLACK TRUFFLE CREAMED SPINACH	11
MAC & CHEESE.....	11
SHOESTRING FRIED ONIONS	8

3-COURSE PRIX FIXE

FIRST COURSE

MIXED GREEN SALAD ~ CAESAR SALAD
ICEBERG SALAD ~ SOUP OF THE DAY

ENTRÉE

GRILLED SWORDFISH OR TILAPIA
14OZ NEW YORK STRIP PRIME DRY-AGED
10OZ FILET MIGNON PRIME WET-AGED
16OZ “BONE IN” RIB EYE PRIME DRY-AGED

CHOICE OF DESSERT

\$53

CONSUMING RAW OR UNDERCOOKED POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\$5.00 SHARING PLATE FEE MAY BE APPLIED

56 SOUTH STREET
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973-998-8061
WWW.NJSTEAK.COM

HOURS
MON: 4-9PM | TUE-SAT: 4-10PM | SUN: 3-9PM