

## PRIME USDA AGED BEEF

PRIME FILET MIGNON	7 oz. – 47	PRIME T-BONE STEAK	62
Char-Broiled with Béarnaise Sauce	10 oz. – 55	24 oz. Bone-In Flavor	
PRIME NEW YORK STRIP STEAK	54	THE HORSESHOE SLOW-ROASTED	
16 oz. Classic New York Steak		PRIME RIB OF BEEF	
PRIME AGED COWBOY STEAK	90	Slow-Roasted Prime Rib, Gorgonzola Stuffed	
28 oz. Prime Steak Seared, Char-Broiled		Onion and Brown Sugar Orange Scented Roasted	
or Blackened		Carrot Garnish, Horseradish and Au Jus,	
PRIME RIBEYE STEAK	68	Blackened upon request.	
18 oz. Flavorful Char-Broiled Ribeye		12 oz. Queen Cut – 36	
		18 oz. King Cut – 48	
		24 oz. Jack's Cut – 60	

## STEAK ENHANCERS

A LA OSCAR	13	ANDOUILLE AND CRAB	
Lump Crab and Hollandaise		BLACKENED CREAM SAUCE	12
BLUE CHEESE & BACON TOPPER	8	Sautéed Andouille Sausage, Jumbo Gulf Crab	
Blue Cheese, Applewood Bacon crumbles,		Claws finished in a Blackened Cream pan sauce	
Caramelized Shallots and Chives		SMOKED BLUE CHEESE BUTTER	7
		PARMESAN GARLIC HERB BUTTER	7
		TRUFFLE BUTTER	7

## SEAFOOD SELECTIONS

LOBSTER TAIL	Market Price	GROUPEL	50
10 oz. Succulent Tail served with		Pan-Seared with Crab Meat Gratin, over a bed	
Fresh Lemon and Drawn Butter		of Wild Mushrooms and Asparagus	
TWIN LOBSTER TAILS	Market Price	SALMON FILLET	39
Twin Tails served with		Broiled Atlantic Salmon Fillet with Herb Butter	
Fresh Lemon and Drawn Butter		atop Wilted Spinach and Wild Mushrooms	
ALASKAN KING CRAB LEGS	Market Price	SNAPPER PONTCHARTRAIN	50
Served by the pound with		Snapper Pontchartrain with Colossal Crab Meat	
Fresh Lemon and Drawn Butter		on a bed of Fried Sliced Yukon Gold Potatoes	
SURF & TURF		tossed in Creamy Truffle Butter	
7 oz. Filet Mignon served with your choice of:		HALIBUT	48
8 oz. Lobster Tail – Market Price		Parmesan Crusted Halibut over a bed of	
Imported Prawns, Scampi-Style – 57		Creamy Sweet Pea Risotto, drizzled with	
One Pound of Crab Legs – Market Price		a Velvet Red Pepper Sauce	
EASTERN BLACK SEA BASS	57	RAINBOW TROUT	40
Pan-Seared Sea Bass with Lump Crab Meat,		Grilled Rainbow Trout with grilled Yukon	
atop Swiss Chard Greens with essence of		Gold Potatoes, julienne of Mixed Vegetables,	
Imported Shrimp, Beurre Blanc Style		Lemon and Roasted Red Pepper Coulis	

## HOUSE SPECIALTIES

Personally suggested by our Award-Winning Chef

JB'S SEAFOOD PASTA	40	PAN-SEARED CHICKEN FETTUCCINE	27
A Medley of Crab, Imported Crawfish and		Marinated Airline Breast of Chicken pan-seared	
Andouille sausage sautéed then blended into		and served over Fettuccine Pasta, tossed in a	
a Blackened Cream Sauce served atop Capellini		White Wine Cream Sauce	
Pasta with a Garni of Fried Eggplant Planks		HERB-INFUSED BREAST OF CHICKEN	28
BACON WRAPPED PORK TENDERLOIN	36	Marinated with Garlic, Olive Oil and Herbs,	
Bourbon Brown Sugar Glazed, Applewood		served with Mushroom Madeira Sauce	
Bacon Wrapped Pork Tenderloin with		NEW ORLEANS STEAK AU POIVRE	
Sweet Potato Au Gratin		Peppercorn-Encrusted	16 oz. N.Y. Strip – 54
FILET Á LA OSCAR	7 oz. – 57	Filet Mignon with Peppercorn	7 oz. Filet – 47
EVOO Grilled Filet atop	10 oz. – 67	Sauce crowned with Truffle Potato Chips	
Asparagus Au Gratin Potatoes		GRILLED COLORADO RACK OF LAMB	64
with Lump Crab Hollandaise		Grilled Colorado Rack of Lamb with Truffle	
VEAL OSSOBUCO	38	Scented Yukon potatoes and fresh wild Crimini	
Slow Braised Veal Ossobuco with Creamy Herb		Mushrooms paired with a delectable Red Wine	
Risotto Cakes and Grilled Asparagus		Apple Mint reduction	