

UJC Friday Favorites

Steak House Specialties

March 4th, 2022

Appetizer

(choose 1)

Blue Point Oyster

on the half shell with Tito's cocktail sauce and mignonette sauce

Tiger Prawn Cocktail

with cocktail sauce, Louis sauce, and whole grain mustard

House-Smoked Thick Slab Bacon

with cowboy candy BBQ sauce

Soup

French Onion Gratinée

Salad

Petite "Chop House"

*romaine, radicchio, frisée, endive, red onion, tomato,
brioche croutons, bacon lardons, and gorgonzola vinaigrette*

Steaks and More

(choose 1)

20oz Porter House

8 oz Beef Tenderloin

16oz Rib Eye

New Zealand Three-Bone Rack of Lamb

10oz Airline Chicken Breast

9oz Atlantic Salmon Steak

all beef is wet aged

all protein grilled over hard wood, charcoal, and dry oak

Sides

(choose 2)

Wedge Fries

1-Pound Baked Potato

Creamed Spinach

Grilled Asparagus

Additions

(choose 1)

Three Onion Jam

Wild Mushrooms

Tobacco Onions

Blue Cheese Butter

all steaks served with house made steak sauce

Dessert

Du Jour

37.95 / meal

(plus tax and gratuity)