**House Baked Bread**
*Served with Local Honey Butter*

**Choice of Topping**
- Onion Poppy
- Rosemary Garlic
- Parmesan Oregano
- *Seafood Platter 60*
- *Seafood Tree 120*

**Appetizers**

- Panamanian Jumbo Shrimp Cocktail 21
- Maryland Style Crab Cake 17
- Charred Spanish Octopus 23
- Bacon Wrapped Shrimp 24
- *Oysters Jackefellor 22*
- *Jack’s Shrimp Scampi 16*
- *Thick Cut Maple Glazed Bacon 19*
- *Wagyu Kobe Meatballs 18*
- Lollipop Lamb Chops 24
- Jack’s French Dip Sandwich -
- Boneless NY Strip -
- Prime Rib Chop (aka Fred Flintstone) -
- Prime Bone-In Filet Mignon (aka Boneyard) -
- Prime Filet Mignon -
- Lobster Avocado Salad -
- Iceberg Wedge Salad -
- Fresh Buffalini Mozzarella Tomato Salad -
- Organic Mesclun Salad -
- Grilled Portabella Mushroom -
- House Salad -
- Grilled Organic Chicken Breasts, Wild Mushroom Medley, Sun-Dried Tomatoes, Scratch Marsala Gravy -
- All Natural Kerwee Silver Wagyu Boneless NY Strip, 8oz -
- All Natural 21 Day Wet-Aged, Served In Its Own Juices, 8oz -
- Subway Rib Chop For Two -
- Yabba Dabba Doo Chop For Two -
- Porterhouse For Two -
- The Big Jack Burger -
- All Natural, Custom W.J.D. Blend of Prime Beef, Secret Sauce, Thick Maple Pepper Bacon, Lettuce & Tomato, Cheese Fondue, House Fries -
- Jack’s Steak Sandwich -
- Herb Crusted, Prime NY Strip Steak, Smoked Gouda Cheese, Au Jus, Truffle-Parmesan Fries -
- Jack’s French Dip Sandwich -
- Roasted Garlic & Herb Butter 5
- Black Truffle Butter 8
- Grilled Shrimp 17
- 5 Grilled Shrimp 17
- Bacon & Maytag Blue Cheese 12
- *Chipotle Baconaise 3*
- *Jack’s 21 Sauce 3*
- *Top Shelf Au Poivre 5*

**Salads**

- House Salad - Carrots, Tomatoes, Bermuda Onions, Citrus Herb Dressing ........................................ 9
- Grilled Portabella Mushroom - Organic Greens, Roasted Peppers, Balsamic Vinaigrette .......................... 10
- Organic Mesclun Salad - Tomatoes, Goat Cheese, Roasted Pine Nuts, Dried Cranberries, Dressing Du Jour 15
- Fresh Buffalini Mozzarella Tomato Salad - Organic Greens, Basil Threads, Balsamic Reduction ............... 19
- Caesar Salad - Romaine, Semolina Croutons, Shaved Reggiano Parmesan And Garlic Parmesan Dressing 13
- Iceberg Wedge Salad - Red Onions, Bacon, Tomatoes, Stilton Blue Cheese Crumbles, Blue Cheese Dressing 15
- Lobster Avocado Salad - Heirloom Tomatoes, Organic Greens, Sherry-Mustard Dressing ...................... 22

**USDA Dry-Aged Prime Steaks and Meats**

**HOME OF THE 100 DAY DRY-AGED STEAKS**

At Uncle Jack’s We Believe That Aging Our Beef Is As Important As Aging A Fine Wine. We Serve USDA Prime Beef, Dry-Aged 28-35 Days. We char every steak in our 1800 degree infrared broilers to lock in all juices.

**Prime Filet Mignon** - Served In Its Own Juices, 8oz ................................................................. 39 12oz ................................................................. 49
**Prime Bone-In Filet Mignon (aka Boneyard)** - Served In Its Own Juices, 20oz ........................................ 59
**Prime Rib Chop (aka Fred Flintstone)** - 35 Day Dry-Aged Long Bone Tomahawk Chop, 24oz ............... 75
**Boneless NY Strip** - All Natural 21 Day Wet-Aged, Served In Its Own Juices, 8oz ............................. 29 oz 42 oz 16 oz ................................................................. 49
**Porterhouse For Two** - Features Both The Filet And The New York Strip Cut, 44oz .......................... 129
**Yabba Dabba Doo Chop For Two** - 35 Day Dry-Aged, Long Bone Rib Chop, Charred And Sliced Off The Bone, 44oz ................................................................. 149
**Wagyu Striploin** - All Natural Kerwee Silver Wagyu Boneless NY Strip, 8oz ................................. 60 16 oz ................................................................. 99
**Kobe Beef** - World Renowned For Its Rich Marbling, Butter Texture And Nutty Flavor, 8oz ................. 125 16 oz ................................................................. 200
**Pork Chop ala Jack** - Center-Cut Pounded Thinly, Herb Parmesan Crusted, Vinegar Hot Cherry Peppers, 12oz ................................................................. 29
**Chicken ala Willie** - Grilled Organic Chicken Breasts, Wild Mushroom Medley, Sun-Dried Tomatoes, Scratch Marsala Gravy .............................................. 24

**Butters & Toppings**

- Roasted Garlic & Herb Butter 5
- Black Truffle Butter 8
- 5 Grilled Shrimp 17
- Bacon & Maytag Blue Cheese 12
- *Chipotle Baconaise 3*
- *Jack’s 21 Sauce 3*
- *Top Shelf Au Poivre 5*

**Sauces**

- Jack’s 21 Sauce 3
- *Top Shelf Au Poivre 5*

**Seafood**

- *Yellowfin Tuna* - Sesame Crusted, Mixed Green Seaweed Salad, Scallions, Pickled Red Onions, Asian Dressing, Wasabi .............................................. 32
- *Atlantic Salmon* - Grilled, Toasted Farm Greens, Champagne-Dijon Sauce, Dried Citrus Gremolata ............ 29
- *Day Boat Fresh Catch* - Roasted Mixed Fingerling Potatoes, Sautéed Seasonal Vegetables, White Truffle Beurre Blanc .............................................. 35

**Sides**

- Garlic Mashed Potato 7
- Creamed Spinach 8
- Bacon Corn Brulee 10
- Five Cheese Mac 10
- Steamed or Sautéed Broccoli 7
- Sautéed Mushrooms 7
- Steamed or Sautéed Asparagus 12
- Sautééed Onions 7

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*Contains peanuts and may cause reaction to those allergic to tree nuts.*

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The menu reflects a cash discounted price. If you would like to opt for the convenience of using a debit/credit card, a 2.99% credit card fee will be applied.

2.24.20 Bayside