

DAILY OFFERINGS • June 5, 2015

Our daily offerings showcase JK's seasonal features. *Dinner entrees are served with red bliss mashed potatoes, vegetable of the day and freshly baked bread unless stated otherwise. Featuring fresh vegetables from JK's secret garden at Bulman Farms Weaverville, NC.*

THIS EVENING'S APPETIZERS

SOUP OF THE DAY – Creamy New England clam chowder. 7

GORGONZOLA SALAD – Crisp romaine & mixed baby greens along with imported gorgonzola, toasted walnuts, grape tomatoes, and crispy prosciutto with honey Dijon vinaigrette. 12

P.E.I. MUSSELS – Steeped in garlic & white wine, finished with fresh parsley & butter. 12

SOFTSHELLS – Twin softshell crabs with house made pickled green tomato tartar sauce. 13

MAYTAG SALAD – Mixed baby greens tossed in balsamic vinaigrette with toasted walnuts, sun dried cherries and Maytag bleu cheese. 13

SOUTH CAROLINA QUAIL – Mesquite grilled semi-boneless quail served over mixed greens with Roquefort vinaigrette. 14

FISH • SHELLFISH *Served with rice and vegetable of the day.*

SCOTTISH SALMON – Mesquite grilled filet basted with lemon dill butter. For years a JK's favorite. 30

MAHI MAHI – Sautéed filet topped with crabmeat and lemon parsley butter sauce. 30

YELLOWFIN TUNA – Mesquite grilled sesame-soy basted filet topped with cucumber salsa and pickled ginger. 28

SOFTSHELL ENTREE – Golden fried local softshell crabs served with our creamy lemon dill sauce. 23

SEAFOOD PASTA – Fresh softshells & gulf shrimp sautéed and tossed in roasted garlic white wine sauce over angel hair pasta. 29

HOUSE SPECIALTIES

JK'S SPECIAL – Mesquite grilled and sliced filet mignon medallions with béarnaise sauce & Mediterranean marinated grilled shrimp skewer. 33

LAMB RACK – 16 oz. rack grilled and served with chimichurri sauce. 42

MIXED GRILL – Mesquite grilled chimichurri marinated beef kabob along with a golden fried crab cake and blackened swordfish filet, both topped with creamy lemon dill sauce. 33



JK'S SIGNATURE STEAKS

Our House-Aged Western Beef is chosen for premium marbling. Carefully selected from the best corn-fed beef, and then aged to our exacting specifications, JK's serves you the best of the best. All cuts are hand-carved by our butcher.

Steak Preferences: Rare – very red, cool center. Medium Rare – red, warm center. Medium – pink center. Medium Well – slightly pink center. Well – cooked throughout, no pink.

COWBOY STEAK – 35 day aged, 26 oz. bone-in rib steak, mesquite grilled. 49

CENTER CUT FILET MIGNON – 8 oz. cut, from hand selected aged tenderloins. 35

PRIME RIB CHOP – Mesquite grilled 20 oz. bone-in Ribeye cut from the standing rib. 36

NEW YORK STRIP – A classic! Center cut from aged loins. 12 oz. – 35 8 oz. – 25

RIBEYE – 12 oz. cut, this classic melts in your mouth. 35

NEW YORK STRIP SANCHEZ – Marinated in our chimichurri sauce, then mesquite grilled. 35

USDA PRIME RIBEYE – 20 oz. aged to perfection and mesquite grilled. 49

SOUPS • APPETIZERS

SEAFOOD BISQUE — 7

JK'S BABY BACK RIBS — Our legendary dry-rub seasoned, mesquite-grilled ribs. 11

PORTOBELLO MUSHROOM — Marinated in balsamic vinaigrette and mesquite-grilled, served over mixed greens with JK's own herb potato cake. 8

TOBACCO FRIED SHRIMP — Half dozen large shrimp dredged in tobacco flour and lightly fried. 11

JK'S BAKED OYSTERS ROCKEFELLER — On the half-shell topped with spinach/walnut pesto and Parmesan cheese. 11

TOBACCO ONIONS — Thinly sliced and dredged in tobacco flour then delicately fried. 6

SALAD SELECTIONS

SPINACH AND FRIED OYSTER SALAD — Fresh spinach tossed in balsamic vinaigrette garnished with fried oysters topped with a lemon dill sauce. 13 sub grilled shrimp. 13

STEAKHOUSE SALAD — Head of crispy baby iceberg lettuce and grape tomatoes dressed with creamy Roquefort. 8

JK'S BABY GREENS SALAD — A blend of romaine and mixed greens with grape tomatoes and julienned carrots, tossed with our champagne vinaigrette. 7

CAESAR SALAD — JK's version – romaine hearts tossed with egg-less Caesar dressing finished with shredded Parmesan and house made garlic croutons. 8

GRILLED CHICKEN • BABY BACK RIBS

JK'S BABY BACK RIBS — Rack of lean baby back ribs seasoned with our unique dry seasoning and grilled to perfection over mesquite coals. Half rack — 22
Whole rack — 27

JK'S RIB AND CHICKEN COMBO — Half rack of our legendary dry-rub seasoned baby back ribs and hormone-free, vegetarian-fed Coleman Farm half chicken, mesquite-grilled. Not for the timid appetite! 25

ROASTED AND GRILLED CHICKEN — Coleman Farm half chicken (hormone-free, vegetarian-fed) seasoned with JK's signature spice, roasted and finished over mesquite coals. 17

SMALL PLATES

SHRIMP SKEWERS — Pair of mesquite-grilled Mediterranean marinated shrimp skewers. Served with rice and vegetable of the day. 25

SALMON SALAD — Pan-seared Atlantic salmon over baby spinach with a sesame soy vinaigrette, crispy fried wontons and sriracha aioli. 17

CHICKEN CAESAR SALAD — Mesquite-grilled chicken breast (hormone free) over a classic Caesar salad. 14
— Top with sliced filet. 25

CHICKEN PICCATA — Pan-seared boneless breast (hormone-free, vegetarian-fed) with a lemon, white wine, caper butter sauce. 19

PETITE FILET MIGNON — 5 oz. Mesquite grilled, hand-cut from hand-selected aged tenderloins. Served with red bliss mashed potatoes and vegetable of the day. 25

JK's Baked Potato — Served with butter and sour cream. 3

— In place of mashed potatoes. 2

*We reserve the right to add a 20% gratuity to parties of 6 or more.
Split plate charge 8.00. No separate checks.*

** Under cooked food can increase the risk of food borne illness*





BEVERAGES

Coke, Sprite, Ginger Ale, Lemonade, Sweet/Unsweet Iced Tea, Regular Coffee, Decaf Coffee, Hot Tea

2.50

NON-ALCOHOLIC/WATER

St. Pauli Girl, O'Douls 4

Acqua Panna, S. Pellegrino Sparkling 4

BEER

Budweiser, Bud Light, Coors Light
Yeungling, Miller Lite, Michelob Ultra & Light

4.00

Amstel Light, Heineken, Heineken Light, Corona
Dos Equis Lager & Amber, Pilsner Urquell, Bass

Sam Adams Lager, Blue Moon Belgian White,
Sam Smith Oatmeal Stout,

Bell's Two Hearts IPA Guinness, Stella Artois,
Dogfish 60 IPA, Sierra

Nevada Pale Ale, Fat Tire, Lagunitas IPA

5.00

KIDS' MENU

Children 12 and under only.

All kids' meals come with mashed potatoes except for pastas.

RIBS - Our legendary dry-rub seasoned, mesquite-grilled ribs. 15

CHICKEN - One quarter of JK's dry seasoned (hormone-free, vegetarian-fed) bone-in chicken. 9

CHICKEN FINGERS - Gluten free, crispy fried. 10

FRIED SHRIMP - 10

PETITE FILET – 5 oz. mesquite grilled. 25

PASTA - with butter, parmesan, or sauce of the day. 9

JK'S SPICES \$6.99 A BOTTLE

If you enjoyed your meal, take home a bottle of our JK's Spice. We call it "JK's Cowboy Blend." Order a bottle or two from your server! We use the JK's Cowboy Blend every day on our ribs and chicken, and have since 1984. We also use it to enhance the flavor of all types of food including shrimp, scallops, fish, beef, and vegetables.



WINE LIST

WHITE WINES BY THE GLASS

Zonin Split, Prosecco, Italy	\$8
Beringer White Zinfandel, CA 13	\$6
Nobilo Sauvignon Blanc, New Zealand 14	\$6
Villa Pozzi, Pinot Grigio, Italy 13	\$6
J. Lohr, White Riesling, Monterey, CA 13	\$7
St. Francis Chardonnay, Sonoma 12	\$8
Simi Chardonnay, Sonoma, 13	\$8

RED WINES BY THE GLASS

(Fess) Parker Station, Pinot Noir, CA 13	\$8
Wild Horse, Pinot Noir, California 13	\$9
J. Lohr, Merlot, Los Osos, Paso Robles CA 12	\$8
Edmeades, Zinfandel, Mendocino 12	\$9
Rodney Strong Cabernet, Sonoma CA 12	\$8
Simi, Cabernet, Alexander Valley CA 11	\$9
Diseno, Malbec, Argentina 13	\$7

CHARDONNAYS

Murphy-Goode, CA 12	\$30
Simi Sonoma, 13	\$30
Robert Mondovi Winery, Napa 12	\$32
Fess Parker, Santa Barbara 13	\$34
Sonoma Cutrer, Russian River Ranches 12	\$36
La Crema, Sonoma Coast 12	\$38
Bouchaine, Napa/Carneros 11	\$40
Newton, Red Label, Napa/Sonoma 12	\$42
Franciscan, Cuvee Sauvage, Carneros 11	\$46
Rombauer, Carneros 13	\$56
Cakebread, Napa 12	\$68
Far Niente, Napa 12	\$72
Pride Napa 12	\$76
Patz & Hall, Dutton Ranch, Sonoma 11	\$78
Grgich Hills, Napa 11	\$84
Newton Vineyards, Unfiltered, Napa 12	\$90
Paul Hobbs, Ed James Estate, Sonoma 12	\$120

SAUVIGNON BLANC/FUMES

Nobilo Sauvignon Blanc, New Zealand 14	\$30
Markham, Sauvignon Blanc, Napa 12	\$34
Ferrari Carano, Fume Blanc, Sonoma 13	\$34
St. Supery, Sauvignon Blanc, Napa 13	\$34
Honig, Sauvignon Blanc, Napa 13	\$36
Duckhorn, Sauvignon Blanc, Napa 13	\$44
Robt. Mondavi, Fume Blanc, Reserve Napa 10	\$56

ADDITIONAL WHITES

Beringer, white Zinfandel, CA 13	\$24
J. Lohr, white Riesling, Monterey, CA 13	\$26
Ruffino, Lumina, Pinot Grigio, Italy 13	\$28
Caposaldo, Pinot Grigio, Italy 13	\$28
Conundrum, CA 12	\$34
Fess Parker, Viognier, Santa Barbara 12	\$38
Santa Margherita, Pinot Grigio, Italy 13	\$42

PINOT NOIRS

Parker Station, CA 13	\$30
Coppola Silver Label, CA 13	\$34
Wild Horse, CA 13	\$36
William James, Garey R. Vineyard CA 09	\$40
La Crema, Sonoma Coast CA 13	\$44
(P Hobbs)Crossbarn, Sonoma Coast CA 12	\$52
Fess Parker, Sta. Rita Hills, CA 11	\$54
King Estate, Oregon 12	\$54
Bell Glos, Las Alturas Vineyard CA 13	\$56
Duckhorn, Goldeneye, Anderson Vly 10	\$84
Martinelli, Bondi Home Ranch, RR Vly 10	\$100

MERLOTS

J. Lohr, Los Osos, Paso Robles 12	\$32
Franciscan, Napa 11	\$36
Wild Horse, Paso Robles 12	\$38
Markham, Napa 12	\$46
Hall, Napa 11	\$60
Duckhorn, Napa 12	\$62
Twomey, Napa 09	\$66

CABERNETS

Hess, Select, CA 12	\$32
Liberty School, Paso Robles, CA 12	\$34
Simi, Alexander Valley CA 11	\$34
Rodney Strong Sonoma CA 11	\$34
Medlock Ames, Sonoma CA 12	\$40
Robert Mondavi Winery, Napa 11	\$42
Justin, Paso Robles 12	\$44
Conn Creek, Napa 11	\$48
Sterling, Napa 12	\$50
Black Stallion, Napa 12	\$56
Mount Veeder Winery, Napa 11	\$60
Paul Hobbs, Crossbarn Napa 12	\$62
Honig, Napa 12	\$70
Hall, Napa 11	\$72
Stag's Leap, Napa 11	\$96
Silver Oak, Alexander Valley 10	\$98
Cade, Napa, Cuvee 10	\$100
Caymus, Napa 12	\$110
Cakebread, Napa 09	\$110
Silver Oak, Napa 10	\$150
Caymus Special Selection, Napa 11	\$170
William Cole, Napa 10	\$310

ZINFANDELS

Edmeades, Mendocino 12	\$34
Kenwood, Jack London, Sonoma 11	\$36
St. Francis, Old Vine, Sonoma 11	\$38
Seghesio, Sonoma, 13	\$42
The Federalist, Dry Creek, 11	\$44
Earthquake, Lodi, 12	\$44
Ridge, East Bench, Sonoma 12	\$56
Frog's Leap, Napa 11	\$58
Saldo, Napa 12	\$70
Biale, Black Chicken, Napa 12	\$74

ADDITIONAL REDS

Dreaming Tree, Crush, North Coast CA 12	\$30
Diseno, Malbec, Argentina 12	\$30
Vinum, Petite Sirah, Clarksburg 12	\$30
Juan Gil, Monastrell, Spain 12	\$32
Tridente, Tempranillo, Spain 12	\$36
Layer Cake, Malbec, Mendoza 13	\$36
Kaiken, Malbec, Mendoza 12	\$40
D'Arenberg, Shiraz, The Footbolt, Australia 11	\$40
William James, Grenache, Santa Barbara 09	\$40
William James, Syrah, Santa Barbara 09	\$40
Decoy, (Duckhorn) Red Wine, Napa 12	\$42
Ruffino Chianti Classico, Italy 10	\$46
Colome, Estate Malbec, Argentina 11	\$52
Franciscan, Magnificat, Meritage, Napa 11	\$70
Paraduxx, Z Blend, Napa 10	\$78
Peju, Cabernet Franc, Napa 11	\$80
Montes, Purple Angel, Carmenere, Chile 10	\$90

CHAMPAGNES/SPARKLINGS

Zonin Prosecco Brut, Italy	\$28
Heidsieck, Monopole Brut FR NV (375ml)	\$42
Roederer Estate Brut, Anderson Valley, CA NV	\$44
Roederer Brut Rose, CA NV	\$46
Moet & Chandon White Star, France NV	\$84
Veuve Cliquot Ponsardin, France NV	\$86
Cuvee Dom Perignon, France 99	\$200

TAWNY PORT

Hardy's, Whiskers Blake, Australia	\$7
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RUBY PORT

Taylor Fladgate, First Estate, Portugal	\$7
Warre's Warrior, Reserve, Portugal	\$7