

# JONATHAN'S THE RUB



## DINNER MENU



### TO START WITH

**MEATBALL MARINARA**-meatballs & marinara sauce, toasted baguette slices Two \$8 Four \$14  
**BRUSCHETTA CAPRESE**- ricotta, parmesan, romano, mozzarella, basil, cherry tomatoes, olive oil \$14  
**DUMPLINGS**- fried, sweet chili sauce or steamed, ponzu sauce SIX \$12 Twelve \$22  
**MUSSELS** - white wine or spicy marinara \$16  
**LOBSTER TACOS**- lobster salad, aleppo pepper 2 \$22 4 \$40  
**LOBSTER SLIDERS**- hawaiian buns, lobster salad 2 \$20 4 \$36  
**BBQ SHRIMP**- seared, sriracha bbq sauce \$14  
**SWEET CHILI SHRIMP**-panko encrusted, sweet chili sauce Four \$14 Eight \$26  
**CRAB CAKES**- chipotle aioli, tomatillo salsa 2 \$22 4 \$38  
**CAMPECHANA** - shrimp, crab, tomato, smoky chilies, green olives, avocado, tortilla chips \$16

### SOUP

**JULIO SOUP** - cream-based jalapeno, chicken, peppers, rice, cilantro cup \$9 bowl \$16  
**GUMBO** - Chicken & Sausage cup \$8 bowl \$14  
**SEAFOOD GUMBO** - shrimp, crab, seafood stock cup \$10 bowl \$18  
**CHICKEN TORTILLA SOUP** - chicken, corn, black beans, tomatoes, chicken stock, Tortilla strips cup \$8 bowl \$12

### SALAD

Side: Caesar- House - Greek, small \$8  
**DINNER SALAD** - Caesar- House - Greek  
Salmon \$18 , Shrimp \$18 , Tuna \$18, Crab Cakes \$28, Steak \$26,  
Chicken \$14 Anchovies \$2  
House, Caesar, Balsamic Vinaigrette, Blue Cheese, Ranch,  
Southwest Ranch, Honey Mustard, Oil & Vinegar,  
Citrus Vinaigrette

### SIGNATURE SALADS

**JESSIE** - chicken, spinach, tomatoes, bell peppers, pecans, feta cheese, bacon, balsamic vinaigrette \$14  
**HOUSTON** -house salad, chicken, corn, black beans, cheese, tortilla strips , southwest ranch \$14  
**WATERMELON & SPINACH** - spinach, watermelon, feta cheese, cucumber, cilantro, citrus vinaigrette \$14  
**TWO STEP WEDGE** - Iceberg, blue cheese, tomato, bacon, croutons, picoranch dressing \$14  
**COBB** - house salad, avocado, tomato, hardboiled egg, blue cheese, ranch dressing \$18  
**BBQ SHRIMP** - house salad, avocado, cheese, lightly fried shrimp, sriracha BBQ sauce \$16  
**WALDORF** - caesar, chicken, celery, raisins, mango, cherries, caramelized pecans \$16

### HOUSTON CUISINE

#### STEAKS & CHOPS

8 OZ FILET MIGNON \$44  
8 OZ WAGYU FILET MIGNON \$62  
16 OZ PRIME RIB-EYE \$44  
24 OZ PRIME BONE-IN RIB-EYE \$62  
16 OZ WAGYU RIB-EYE \$66  
14 OZ PRIME NY-STRIP \$42  
16 OZ PORK CHOPS \$32

#### SAUCES \$7

MUSHROOM DEMI -GLACE  
BLUE CHEESE  
GAUCHO - ROASTED GARLIC CHIMICHURRI  
HORSERADISH CREAM SAUCE

#### DR. PEPPER BBQ PORK CHOP

Roasted chop, Dr. Pepper BBQ sauce \$32  
**DENVER ROAST**-braised beef, whole clove, garlic, carrot, onions in a red wine pan gravy \$36

#### CHICKEN & WAFFLE

Belgium waffle, cheesy grits, fried chicken breast, Vermont Maple Syrup \$22

#### SHRIMP & GRITS

shrimp, sautéed vegetables, andouille sausage, Louisiana sauce \$32

#### COUNTRY FRY

buttermilk, seasoned flour, bacon white gravy, fries  
Chicken \$22 Steak \$26

#### HILL COUNTRY

chicken, shrimp fried or blackened, jalapeños, veggies, bacon Sriracha cream sauce \$22

#### BLACKENED PORK TENDERLOIN

spicy medallions served over cilantro, jalapeno cream sauce \$24

**PARMESAN HERB PORK TENDERLOIN** - encrusted in parmesan crumbs, fried, lemon hollandaise sauce \$24

**CARIBBEAN SHRIMP**-citrus marinated Caribbean rubbed shrimp, grilled watermelon, vegetable pineapple rice \$28

**JALAPENO REDFISH**-grilled, mixed chilies lemon crab hollandaise \$28

**REDFISH PICO** - grilled, citrus pico de gallo \$26

**SCALLOPS ST.JACQUES**- pan seared, gruyere cream sauce, mushrooms \$48

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### **SEAFOOD & FISH**

*GRILLRD - SEARED - BLACKENED - POACHED - BROILED*

RAINBOW TROUT - BUTTERFLIED SKIN-ON \$28

CHILEAN SEA BASS - (WILD) \$38

REDFISH - (FARM RAISED) \$26

TUNA - YELLOWTAIL (WILD) 8OZ \$30

SCALLOPS- U-8 (GEORGIA'S BANK, WILD) \$38

SALMON -ATLANTIC 8-10OZ \$30

SHRIMP- (GULF) U-15'S \$30

RED SNAPPER - GULF - 8-10OZ \$36

### **SAUCES**

Santa Cruz - jalapeno, poblano, cilantro cream \$7

Cancun - mango, raisins, orange pomegranate \$7

Pontchartrain - shrimp, crab, sherry cream \$16

### **SIDES \$8**

GARLIC MASHED POTATOES

SAUTEED MUSHROOMS

SAUTEED SPINACH

HONEY GLAZED CARROTS

CHEESY GRITS

SMOKEY MAC N CHEESE W/ BACON

BASMATI RICE

BLUE CHEESE BROCCOLI

ROASTED CAULIFLOWER

BRUSSEL SPROUTS W/ BACON (+\$2)

FRIES

ONION RINGS

### **THE BURGER**

THE RUB CHEESEBURGER

8OZ BLEND CHUCK, BRISKET, SHORT RIB, SWEET SOURDOUGH BUN, LETTUCE, TOMATO, ONION,  
PICKLE, CHEESE, JONNY SAUCE SERVED WITH FRIES \$18

### **BROOKLYN ITALIAN**

*SPAGHETTI, ANGEL HAIR, PAPADELLE, FETTUCCINI, PENNE*

**CIOPPINO** - shrimp, mussels, clams, scallops, smoked sausage, white wine tomato fish stock \$32

**SEAFOOD FRA DIAVOLO**- Spicy marinara sauce, shrimp, mussels, clams, scallops, mirepoix \$32

**MARSALA**-sautéed mushrooms, demi glace- marsala sauce, parmesan Chicken \$20 Veal \$26

**PARMESAN** - breaded chicken with Italian cheeses, marinara sauce \$22 Eggplant \$20 Veal \$28

**PASTA BOLOGNAISE** - veal chuck, Italian sausage, red wine marinara \$24

**PASTA DEL RIO** - shrimp, chicken, smoked sausage, chipotle alfredo sauce \$24

**SPAGHETTI & MEATBALLS** -two meatballs, marinara sauce \$18

**PICCATA** -lemon butter white wine garlic sauce, capers, chicken broth reduction, parmesan Chicken \$20  
Veal \$26

**CHICKEN ALFREDO** - seared, parmesan cream sauce \$18