



# LUNCH

## SALADS

*All Salads can be accompanied by Grilled Prime Filet, Grilled Free Range Chicken or Grilled Jumbo Shrimp for an additional charge.*

<i>House Salad</i> - Carrots, Tomatoes, Bermuda Onions with Citrus Herb Dressing .....	9.
<i>Caesar Salad</i> - Romaine, Semolina Croutons, Shaved Reggiano Parmesan and Garlic Parmesan Dressing .....	12.
<i>Organic Mesclun Salad</i> - Tomatoes, Goat Cheese, Roasted Pine Nuts, Dry Cranberries with our Dressing du Jour .....	13.
<i>Grilled Portabella Mushrooms</i> - Organic Greens with Roasted Peppers Dressed with Balsamic Vinaigrette.....	10.
<i>Fresh Buffalini Mozzarella and Tomato Salad</i> - Organic Greens, Basil Threads, with Balsamic Reduction .....	17.
<i>Iceberg Wedge Salad</i> - Shaved Red Onions, Crispy Bacon, Tomatoes, Stilton Blue Cheese, Blue Cheese Dressing .....	14.
<i>Asian Salad</i> - Shredded Carrots, Wonton Crisps, Wasabi Peas, Mandarin Oranges, Toasted Sesame Dressing .....	13.

## SANDWICHES AND ENTRÉES

<i>Prime Filet Mignon Sandwich</i> - on Garlic Bread with Sautéed Onions, Organic Greens and French Fries .....	19.
<i>Grilled Free Range Chicken Sandwich</i> - Arugula, Buffalini Mozzarella, Tomato, Basil, Balsamic Vinaigrette, Served with Steak Fries.....	16.
<i>Pulled Pork Sandwich</i> - Smoked Pork, Tangy BBQ Sauce, Cole Slaw, a Pickle Spear and French Fries .....	17.
<i>USDA Prime Burger (THE BIG JACK)</i> - Hand selected Prime Dry-Aged Cuts, Organic Greens and French Fries .....	14.
<i>Kobe Beef Burger</i> - Handcrafted Kobe Beef Cuts, Organic Greens and French Fries .....	20.
<i>Individual Kobe Meatloaf</i> - Fresh Gound Cuts of Kobe Beef Mixed with our Secret Blend of Herbs and Spices, Sauteed Haricot Verts, Garlic Roasted Mashed Potatos and Smothered in a Scratch Gravy .....	21.
<i>Jack's French Dip</i> - Herb Crusted, Thinly Sliced Prime Roast Beef, Garlic Bread with Au Jus and French Fries.....	18.
<i>Tres Pescado Taco</i> - A Grande Soft Taco, Loaded with a Medley of Swordfish, Tuna and Salmon Dusted with our Rajin Cajun Seasoning, Served with Guacamole, Shredded Lettuce, Diced Tomatos with a Chili Mango Dressing .....	15.
<i>Lobster Bisque</i> - half of a 2 pound Fresh Real Maine Lobster in a rich succulent creamy Lobster Stock .....	20.
<i>Sesame Crusted Yellowfin Tuna Steak</i> - Watercress, Seaweed Salad, Wasabi Soy Dressing .....	18.
<i>Grilled Norwegian Salmon</i> - with Honey Dijon Dressing over Organic Greens .....	16.
<i>Fish du Jour</i> - Prepared Cajun, Grilled or Lemon Butter Herbs over Organic Greens .....	15.
<i>Pork Chop</i> - 1 Pound Centercut, Kurobuta Pork Chop, Mashed Potato and Creamed Spinach .....	25.
<i>Surf and Turf</i> - Petit Prime Filet Mignon , Petit Brazilian Lobster Tail, Mashed Potatos and Creamed Spinach .....	35.
<i>Lunch Prime Filet Mignon</i> - 10 Ounce Centercut Prime Filet, Mashed Potatos and Creamed Spinach .....	37.

*At Uncle Jack's, we pride ourselves on offering the finest organic produce, herbs and spices, grown to our specifications on one of Long Island's top rated organic farms.*

Uncle Jack's Steakhouse 39-40 Bell Boulevard, Bayside 11361 Tel: 718-229-1100 Fax: 718-229-3985  
Visit our website at [www.unclejacks.com](http://www.unclejacks.com)