



DINNER

APPETIZERS

*Panamanian Jumbo Shrimp Cocktail • Maryland Lump Crab Cakes • Baked Clams • Tuna Tartare
Regional Oysters on the Half-Shell • Lobster Cocktail • Little Neck Clams on the Half-Shell*

SALADS

<i>House Salad - Carrots, Tomatoes, Bermuda Onions with Citrus Herb Dressing</i>	9.
<i>Organic Mesclun Salad - Tomatoes, Goat Cheese, Roasted Pine Nuts, Dry Cranberries with our Dressing du Jour</i>	13.
<i>Fresh Buffalini Mozzarella and Tomato Salad - over Organic Greens, Basil Threads, with Balsamic Reduction</i>	17.
<i>Caesar Salad - Romaine, Semolina Croutons with our Garlic Parmesan Dressing</i>	12.
<i>Asparagus, String Bean, Tomato Salad - with Roasted Shallots, Basil Threads, Black Olives with Vinaigrette</i>	14.
<i>Lobster Salad - Maine Lobster, Avocado, Heirloom Tomatoes, Organic Greens with a Sherry Vinaigrette</i>	20.
<i>Iceberg Wedge Salad - Shaved Red Onions, Crispy Bacon, Tomatoes, Stilton Blue Cheese Crumbles Blue Cheese Dressing ..</i>	14.
<i>Asian Salad - Shredded Carrots, Wonton Crisps, Wasabi Peas, Mandarin Oranges, Toasted Sesame Dressing</i>	13.

USDA DRY-AGED PRIME 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 21 Days.*

<i>Prime Filet Mignon - USDA Prime Filet Mignon. Served in its own Juices</i>10oz. 37.16oz. 47.	
<i>Prime Rib Chop (aka Fred Flintstone) - 35 Day Dry Aged, 30 Ounce USDA Prime Rib.</i>	55.
<i>New York Strip - USDA Prime Sirloin Prepared and Served on the bone in its own Juices</i> 16oz. 37.24oz. 47.	
<i>16 Ounce Boneless NY Strip - USDA Prime Sirloin Dry Aged 35 Days. Served in its own Juices</i>	55.
<i>Porterhouse - A 48 Ounce USDA Prime Steak that features both the Filet and the New York Strip Cut. Available for 2 or more people (24 ounces per person)</i>	94.
<i>Surf and Turf - 10 Ounce Prime Filet and 10 Ounce Brazilian Lobster Tail</i>	65.
<i>Kobe Beef - Uncle Jack's is the only Steakhouse that specializes in Kobe Beef, which is known throughout the world for its incredible flavor. This unique delicacy is hand massaged with Sake to ensure tenderness. Kobe Beef is also aged 21 days, and served at the absolute peak of flavor and tenderness, cooked to perfection, and served in its own Juices</i>	Mkt.

SIDE DISHES

*Garlic Mashed Potato • Steak Fries • Sweet Potato Fries • Baked Potato • Sweet Potato Mashed
Creamed Spinach • Sautéed Spinach • Steamed or Sautéed Broccoli • Steamed or Sautéed Asparagus
Sautéed Mushrooms • Sautéed Onions • Beer Battered Onion Rings • Macaroni and Cheese*

*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.*