

## *a p p e t i z e r s*

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steamed mussels mussels in a herbed tomato broth with corn salsa and cilantro	11
white cheddar polenta fries served with roasted garlic aioli and roasted red pepper pesto aioli	8
american kobe beef carpaccio thin, tender slices of american kobe beef tenderloin with mixed greens tossed in balsamic vinaigrette finished with truffle oil and shaved parmesan	14
warm tomato bruschetta roasted tomatoes, artichokes, garlic and red onion with balsamic reduction and shaved parmesan	8
risotto croquettes smoked cheddar and andouille sausage croquettes with roasted red pepper coulis and corn salsa	10
seasonal cheese plate three cheeses served with capicola and fresh bread	12
taste of jtk a different appetizer special featured daily	market price

## *s o u p s & s a l a d s*

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two onion soup or soup du jour	4
the wedge cold wedge of iceberg lettuce with cherry tomatoes, crisp smoked bacon, and chunky bleu cheese dressing	6
caesar salad crisp romaine lettuce, parmesan cheese and garlic croutons tossed with a classic caesar dressing	7
caesar salad with chicken or shrimp	10
steak salad seared shoulder tenderloin, red onion, cherry tomatoes and roasted corn atop a bed of mixed greens and finished with chunky bleu cheese dressing	11
sautéed shrimp salad shrimp tossed with spinach, red onion, cherry tomatoes, shaved parmesan and champagne vinaigrette	12

## *s a n d w i c h e s*

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french onion steak sandwich thin, tender slices of steak topped with caramelized onions and garlic aioli on a focaccia bun with melted provolone and onion au jus	12
balsamic glazed chicken sandwich grilled chicken breast glazed with balsamic reduction, provolone, red onion, tomato and lettuce on a ciabatta bun	9
american kobe burger american kobe beef burger with provolone cheese, red onion, tomato, lettuce and garlic aioli on a ciabatta bun	15

All sandwiches are served with garlic parmesan pomme frites.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## beef & buffalo



### american kobe beef

jtk is the exclusive restaurant featuring imperial wagyu beef in nebraska serving an 8 ounce tenderloin uniquely prepared daily or a 4 ounce petite tenderloin offered when available

market price

### buffalo ribeye with portabella cream sauce

seared 12 ounce ribeye with micro confit potatoes and seasonal vegetable

38

valdivieso  
cabernet franc

### beef tenderloin

bacon and gorgonzola crusted 6 ounce tenderloin served with garlic mashed potatoes and seasonal vegetable

29

three saints  
cabernet sauvignon

### steak au poivre

pepper crusted 12 ounce center cut new york strip with cream and brandy pepper sauce served with garlic mashed potatoes and seasonal vegetable

28

trentadue  
zinfandel

### flatiron with roasted garlic demi-glace

seared 8 ounce flatiron steak served with shrimp risotto and seasonal vegetable

24

mercedes  
cabernet sauvignon

## pork

bacon wrapped pork filet with apple tarragon demi-glace with smoked cheddar risotto and seasonal vegetable

19

domaine robert  
chevillon

## poultry

### duck breast with blueberry chutney

pan seared 8 ounce duck breast with garlic mashed potatoes and seasonal vegetable

24

pinot project  
pinot noir

### bone-in chicken breast with roasted garlic demi-glace

with caramelized onion mashed potatoes and seasonal vegetable

17

mercedes  
sauvignon blanc

### grilled chicken pasta

linguini tossed with a roasted tomato and butternut squash sauce, spinach, basil and grilled chicken breast

16

bieler  
rose

## seafood

seared seabass with artichoke and roasted tomato beurre blanc with saffron risotto and seasonal vegetable

27

martin ray  
chardonnay

### grilled swordfish with romesco sauce

with roasted tomato risotto and seasonal vegetable

24

oxford  
pinot grigio

### seared atlantic salmon with roasted red pepper pesto sauce

with herbed goat cheese mashed potatoes and seasonal vegetable

22

mercedes  
sauvignon blanc

### pasta with steamed mussels

linguini tossed in a white wine sauce with thyme, chives, roasted tomatoes, artichokes, red onion and steamed mussels in the shell

19

bieler  
rose

All entrees are served with bread and house butter and choice of salad or soup.