

a p p e t i z e r s

calamari tempura battered fried calamari served with cilantro lime aioli and siracha sauce	9
beef carpaccio thin, tender slices of beef tenderloin with mixed greens tossed in balsamic vinaigrette and drizzled with truffle oil	10
risotto croquettes crisp fried bacon, cheddar and chive risotto	7
crab wonton roll lump crab meat blended with red onion, green and red peppers fried in wonton wraps with corn salsa and sweet chili sauce	9
seasonal cheese plate three cheeses served with prosciutto 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

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
calamari salad tempura battered fried calamari tossed with mixed greens, red onion, cherry tomatoes, shaved parmesan and champagne vinaigrette	8

s a n d w i c h e s

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	10
balsamic glazed chicken sandwich grilled chicken breast glazed with balsamic reduction, smoked gouda, red onion, tomato and lettuce on a ciabatta bun	8
american kobe burger american kobe beef burger with cheddar cheese, red onion, tomato, lettuce and garlic aioli on a ciabatta bun	11

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



american kobe beef jtk is the exclusive restaurant featuring imperial wagyu beef in nebraska serving an 8 ounce american kobe tenderloin uniquely prepared daily	market price	
beef tenderloin with bourbon demi-glace 8 ounce tenderloin with mushroom & goat cheese risotto and seasonal vegetable	32	yalumba 'y series' 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	27	yalumba 'y series' cabernet sauvignon
steak medallions with chasseur sauce seared 10 ounce shoulder tenderloin medallions served with french onion risotto and seasonal vegetable	23	bv coastal estates pinot noir
steak pomme frites with sweet onion demi-glace seared 10 ounce shoulder tenderloin with garlic parmesan pomme frites	18	oxford landing shiraz

pork

pork loin chop with apple cider and balsamic glaze seared 8 ounce frenched pork loin chop with roasted fall vegetable risotto and seasonal vegetable	17	oxford landing shiraz
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lamb

rack of lamb with roasted red pepper coulis seared new zealand lamb with chimichurri mashed potatoes and seasonal vegetable	33	bv coastal estates pinot noir
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poultry

duck breast with cranberry port reduction pan seared 8 ounce duck breast with wild mushroom risotto and seasonal vegetable	24	bv coastal estates pinot noir
chicken ratatouille sautéed chicken breast finished with a ratatouille sauce, yellow squash, zucchini, tomatoes and red onion served with garlic mashed potatoes	17	la playa sauvignon blanc
red pepper chicken pasta penne pasta tossed with a roasted red pepper sauce topped with a grilled chicken breast	15	coastal vines chardonnay

seafood

pan seared red snapper with roasted red pepper beurre blanc with garlic mashed potatoes and seasonal vegetable	26	coastal vines chardonnay
seared jumbo sea scallops with beurre rouge sauce with parmesan risotto and grilled portabella mushroom	25	la playa sauvignon blanc
seared atlantic salmon with sun-dried tomato cream sauce with goat cheese mashed potatoes and seasonal vegetable	20	coastal vines chardonnay
seafood pasta choice of scallops or shrimp tossed with fettuccini noodles in a caramelized onion cream sauce	18	la playa sauvignon blanc

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