

# JEFFREY'S

PRIME RIB & LOBSTER

## - Wines -

### HOUSE WINES

Available by the glass or the bottle  
Glass 8.95 / 750 mls 26.95

#### WHITE

Chardonnay, Oak Vineyards  
Pinot Grigio, Coastal Vines  
Riesling, Hacienda  
White Zinfandel, Kenwood

#### RED

Cabernet, Oak Vineyards  
Merlot, Oak Vineyards  
Pinot Noir, Coastal Vines

#### CASA COOLER

Flute 6.95

## - 750 ml -

#### SPARKLING

<b>101</b>	California	“J” Brut	65
<b>102</b>	Italy	M & R Asti Spumante	34
<b>103</b>	France	Dom Perignon	210

#### WHITES & ROSES

<b>201</b>	France	Miraval <i>Rose</i>	49
<b>202</b>	Chalk Hill	Rodney Strong <i>Chardonnay</i>	32
<b>203</b>	California	Kendall Jackson <i>Chardonnay</i>	33
<b>204</b>	California	Mondavi <i>Chardonnay</i>	29
<b>205</b>	Napa	Sterling “Napa” <i>Chardonnay</i>	40
<b>206</b>	Italy	Umberto Muscato	29
<b>207</b>	California	Kendall Jackson <i>Pinot Grigio</i>	38
<b>208</b>	New Zealand	Kim Crawford <i>Sauvignon Blanc</i>	45

#### RED

<b>301</b>	California	Bogle Phantom <i>blend</i>	40
<b>302</b>	California	Josh <i>Cabernet</i>	32
<b>303</b>	Alexander Vly	Silver Oak <i>Cabernet</i>	98
<b>304</b>	California	Mondavi <i>Cabernet</i>	29
<b>305</b>	Paso Robles	Liberty School <i>Cabernet</i>	44
<b>306</b>	Napa	BV Cabernet “14”	65
<b>307</b>	Sonoma	Decoy “Duckhorn” <i>Merlot</i>	55
<b>308</b>	Napa	Sterling <i>Merlot</i>	46
<b>309</b>	Sonoma	Rodney Strong <i>Merlot</i>	45
<b>310</b>	Lodi	Michael David <i>Petite Syrah</i>	38
<b>311</b>	Sonoma	Seghesio <i>Zinfandel</i>	44

## - Beers -

Amber Bock	Michelob Ultra	Coors Light
Miller Lite	Bud Light	Corona
Budweiser	Samuel Adams	O'Doul's

### DRAFT ON TAP

Boulevard unfiltered wheat  
Stella Artois

## - Appetizers -

### ONION RINGS

Classic steakhouse hand battered  
yellow onions 9.95

### CORAL CALAMARI

Calamari steak sliced, lightly floured then  
deep fried served with lemon wedges  
and homemade remoulade sauce 11.95

### JUMBO SHRIMP COCKTAIL

Steamed jumbo shrimp served with  
a zesty cocktail sauce 12.95

### CREAMY SPINACH & ARTICHOKE

Served hot with fried wontons 10.95

### BAKED BRIE CHEESE EN CROUTE

Brie cheese wrapped in a puff pasty  
dough baked and topped with a  
red raspberry sauce 12.95

### LOBSTER STUFFED MUSHROOMS

Colossal mushrooms stuffed with  
lobster, crab, spices, parmesan  
and mozzarella cheese 13.95

### OYSTERS ON THE HALF SHELL

Gulf coast oysters - 1/2 Dozen 12.95 Full Dozen 24.95

## - Soups -

### LOBSTER BISQUE

Chef Jeff Super's original recipe  
Served with optional Cognac 10.95

### FRENCH ONION SOUP

A rich beef and onion broth topped with Swiss  
cheese and a puff pastry crouton 8.95

## - Entrées -

All entrees are served with a family style salad with your choice of our signature creamy oil  
and vinegar house salad dressing, buttermilk ranch or honey mustard, and hand cut croutons.

Also included is a choice of a baked potato, natural cut fries or the  
vegetable of the evening along with our freshly baked rolls.

Split plate charge includes everything above 9.95

### ADDITIONAL SALAD CHEESE OFFERINGS

Crumbled Bleu cheese / Bleu cheese dressing / Crumbled feta cheese  
2.95

### TAKE IT HOME

Signature house dressing, buttermilk ranch, or honey mustard 16 oz  
6.95

## - Beef Entrées -

### PRIME RIB

Prepared in the traditional manner, coated with our famous seasoning,  
slowly roasted and served with freshly made English Yorkshire Pudding,  
whipped cream horseradish and served with natural beef Au jus.  
8 oz. 24.95 / 12 oz. 28.95 / 16 oz. 32.95

### FILET MIGNON

6 ounces 33.95  
8 ounces 39.95

### KANSAS CITY STRIP

12 ounces 32.95

### BLEU CHEESE PEPPERCORN FILET

6 ounce peppercorn  
encrusted beef tenderloin  
filet, topped with warm bleu  
cheese cream sauce 36.95

### HUNTERS SKILLET

6 ounce beef tenderloin  
filet surrounded by  
roasted root vegetables  
and served in a cast  
iron skillet 38.50

## - Supper Club Suggestions -

Bleu cheese sauce served warm 2.95

Bleu cheese melted 2.95

Béarnaise sauce 2.95

Twice baked potato 5.95

Grilled fresh asparagus served with hollandaise 5.95

Baked potato loaded with bacon bits, cheddar cheese, sour cream, and scallions 5.95



Copper Cup Cocktails

Served in a solid copper mug

Ozark distillery

Real Ozark moonshine made within a stones throw of this restaurant (Distillery tours every Saturday)

THE OZARK MULE

Vanilla bean moonshine, ginger beer and lime

MOSCOW MULE

Smirnoff vodka, ginger beer, lime

KENTUCKY MULE

Bulleit bourbon, ginger beer, lime

DARK & STORMY

Goslings rum, ginger beer

GIN & GINGER

Bombay gin, ginger beer, lime

Adult Only  
- Arnold Palmer -

Ozark Distillery sweet tea moonshine, lemonade, mint

- Pine Shine -

Pineapple-infused Ozark Distillery Vodka

Champagne Cocktails

Flute classic sweet champagne style of sparkling wine 6.95

BELLINI Peach puree topped off with sparkling wine 7.95

MIMOSA Orange juice topped off with sparkling wine 7.95

KIR ROYAL A French cocktail, crème de cassis topped off with sparkling wine 7.95

FRENCH 75 Gin, lemon juice, sugar topped off with sparkling wine 7.95

- Other Beverages -

Coke, Diet Coke, Sprite, Dr. Pepper, Fresh Brewed Unsweetened Tea, Lemonade, Freshly Brewed Regular or Decaf Coffee 2.95

IMPORTED COCA COLA

12 ounce bottle, made with cane sugar. Served with a old school paper straw 2.95

PERRIER Sparkling water 2.95

ARNOLD PALMER

Made with fresh brewed tea and lemonade 2.95

COFFEES

Espresso 3.95 / Cappuccino 4.25

FRENCH PRESS

Served tableside per pot 9.95

COFFEE VACULATOR

Unique imported coffee vacuum system, coffee brewed tableside served with a sweetened house-made whipped cream 15.00

- Ocean Meat -

BATTER FRIED LOBSTER

Imported coldwater North Atlantic lobster served on a bed of shoestring potatoes with drawn butter 45.95

LOBSTER RAVIOLI

Ravioli stuffed with ricotta cheese, topped with double reduced lobster cream sauce and morels of lobster 23.95

CEDAR PLANKED SALMON

Seasoned and grilled center cut salmon fillet served with Dijon honey mustard sauce 27.95

BATTER FRIED SHRIMP

Hand battered butterflied shrimp served on a bed of shoestring potatoes with zesty cocktail sauce 25.95

- Sea & Sirlain -

THE BEST OF BOTH WORLDS

Selections are not available to be shared

STEAK & LOBSTER

6 oz filet and a petite batterfried lobster tail 49.95

PRIME RIB & LOBSTER

8 oz prime rib and a petite batterfried lobster tail 47.95

STEAK & SHRIMP

6 oz filet and four batterfried shrimp 45.95

PRIME RIB & SHRIMP

8 oz prime rib and four batterfried shrimp 37.95

CHICKEN MOREL

Chicken tenderloins, seasoned and lightly floured, sautéed and served on a bed of rice with a double reduced morel mushroom cream sauce 24.95

- Desserts -  
Superlicious

JEFFREY’S CHEESECAKE

House-made served with a raspberry melba sauce 9.95

VANILLA BEAN ICE CREAM

Served with your choice of raspberry melba sauce, chocolate sauce, or both 6.95

DOUBLE CHOCOLATE DELIGHT

A dense chocolate cake filled with chocolate lava, laced with chocolate sauce, whipped cream, and vanilla ice cream 8.95

PROVENCE CRÈME BRÛLÉE

While on a Culinary retreat in southern France I was taught the traditional French way, torched tableside 8.95

DECADENT CHOCOLATE TRUFFLES

Beautiful on the outside, decadent on the inside. Assorted classic flavors and seasonal confections 4.25

- Adult Only Drinkable Desserts -

ICE CREAM COCKTAILS

All of our ice cream cocktails are made with a premium vanilla bean ice cream 8.95

GRASSHOPPER

Crème de menthe, crème de cacao

COPPER PENNY

Amaretto, Kahlua

BRANDY ALEXANDER

Brandy, crème de cacao

PINK SQUIRREL

Crème de noyaux, crème de cacao

GOLDEN CADILLAC

Galliano, crème de cacao

jeffreysatthelake.com



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



# JEFFREY'S

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## *- Children's Menu -*

Limited to  
12 years and younger

### **THE KING OF CHICKEN NUGGETS**

Fried fresh chicken tenders served  
with shoestring potatoes 10.00

### **RAVIOLI**

Cheese stuffed ravioli served  
with a red sauce. 10.00

### **BATTER FRIED SHRIMP**

Four Shrimp Batter Fried served on shoestring  
potatoes with zesty cocktail sauce 12.00

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