



JEFFREY'S

PRIME RIB & LOBSTER



Cellar Bratians

- House Wines -

Available by the glass or the bottle
8 oz. Glass 11.95 / 750 mls 33.95

WHITE

Chardonnay, Oak Vineyard
Pinot Grigio, Coastal Vines
Sauvignon Blanc, Coastal Vines
White Zinfandel, Coast Vines
Riesling, Righteous
Rose, Precarious

REDS

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

SPARKLING

Captain's Cooler Flute 9.95
100 Spain Freixenet split 187 ml Brut 10.95

Jeffreys Handcrafted Souvenir Reserve California Cabernet Sauvignon

Consumed on premise 49.95
Take home it home 39.95

CORAVIN® Luxury Wines by the Glass (6 oz Pour)

CAYMUS, Napa Valley, Cabernet 28.50
DUCKHORN, Napa Valley, Merlot 18.00
LOUIS JADOT, France, Chardonnay 14.00



- Bottles -

SPARKLING

101 France Moet & Chandon Brut 99
102 Italy M & R Asti Spumante 36
103 France Dom Perignon "2013" 325
104 France Armand de Brignac "Ace of Spades" 359

WHITES

- Chardonnay -

210 Chalk Hill Rodney Strong 36
211 California Kendall Jackson 35
214 Napa Cakebread 68
215 Napa Far Niente 82
216 Napa France Louis Jadot 44

- Other Whites -

220 Italy Umberto Moscato 36
231 Italy Santa Margarita Pinot Grigio 46
240 New Zealand Kim Crawford Sauvignon Blanc 47

REDS

- Meritage and Blends -

302 California Conundrum "20" by Caymus 49
303D Napa Opus One "18" 450
303E Napa Opus One "19" 400
304 Napa Beringer Quantum "14" 80
305 Napa Joseph Phelps Insignia "18" 325
306 California Prisoner 72

- Cabernet Sauvignon -

310 California Josh 38
311 Alexander Vly Silver Oak 110
312 California Mondavi 36
313 Paso Robles Liberty School 46
315 Napa Stag Leap "Hands of Time" 57
316 California Caymus "21" Inaugural Release 88
316A Napa Caymus "20" 99
316B Napa Caymus "20" 375 ml, Half Bottle 59
316C Napa Caymus "20" 1 Liter Bottle 129
316D Napa Caymus "20" 1.5 Liter Bottle 210
316E Napa Caymus "20" 3.0 Liter Bottle 495
317 Napa Silverado "18" 72
318 Napa Quilt 62
319 Napa Cakebread "20" 115
320 Napa Nickel & Nickel "19" 145
321 Australia Penfolds Bin 707 "12" 360
324 Napa Duckhorn "19" 78

- Merlot -

333 Sonoma Ferrari-Carano "21" 44
334 Napa Duckhorn "20" 66
335 North Coast Markham "21" Six Stack 48

- Other Reds -

337 California Red Schooner Malbec by Caymus 56
341 California Caymus-Suisun Petite Syrah 66
350 Monterey Belle Glos "Las Alturas" Pinot Noir 62
352 California Meiomi Pinot Noir 49
360 Sonoma Seghesio Zinfandel 46

— Wine vintages are subject to change —
SOUVENIR WINE GLASS 12.95

- Appetizers -

ONION RINGS

Classic steakhouse hand battered yellow onions 14.95

CORAL CALAMARI

Calamari steak sliced, lightly floured then deep fried served with lemon wedges and homemade remoulade sauce 15.95

JUMBO SHRIMP COCKTAIL

Steamed jumbo shrimp served with a zesty cocktail sauce 15.95

JONAH CRAB CLAWS

Served chilled, scored and served with our mustard sauce or cocktail sauce 22.95
"Limited daily availability"

CREAMY SPINACH & ARTICHOKE

Served hot with fried wontons 15.95

BAKED BRIE CHEESE EN CROUTE

Brie cheese wrapped in a puff pastry dough baked and topped with a red raspberry sauce 17.95

LOBSTER STUFFED MUSHROOMS

Colossal mushrooms stuffed with lobster, spices, parmesan and mozzarella cheese 17.95

BLUE CHEESE POTATO WEDGES

Potato wedges topped with a creamy bleu cheese sauce, bacon and scallions 14.95

- Soups -

LOBSTER BISQUE

Chef Jeff Super's original recipe
Served with optional Cognac 14.95 / Petite 8.50

FRENCH ONION SOUP

A rich beef and onion broth topped with Gruyère Swiss cheese and a puff pastry crouton 11.95

- 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 green beans along with our freshly baked rolls.

Split plate charge includes everything above 13.95

ADDITIONAL SALAD CHEESE OFFERINGS

Crumbled Bleu cheese or Bleu cheese dressing / 2.95

TAKE IT HOME

Signature house dressing, buttermilk ranch, or honey mustard 16 oz / 9.95

- FIELD & STREAM -

Selections are not available to be shared

STEAK & LOBSTER

6 oz filet and a petite battered lobster tail 69.95

PRIME RIB & LOBSTER

8 oz prime rib and a petite battered lobster tail 66.95

STEAK & SHRIMP

6 oz filet and four battered shrimp 61.95

PRIME RIB & SHRIMP

8 oz prime rib and four battered shrimp 53.95

- 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. 39.95 / 12 oz. 45.95 / 16 oz. 52.95 (Not to be Shared)

FILET MIGNON

6 oz 46.95 / 8 oz 49.95

BLEU CHEESE PEPPERCORN FILET

6 ounce peppercorn encrusted beef tenderloin filet, topped with warm bleu cheese cream sauce 51.95

HUNTERS SKILLET

6 ounce beef tenderloin filet surrounded by roasted root vegetables and served in a cast iron skillet 53.95

- Supper Club Suggestions -

- Bleu cheese sauce served warm 4.95
- Bleu cheese melted 4.95
- Béarnaise sauce 4.95
- Twice baked potato 9.95
- Grilled fresh asparagus served with hollandaise 9.95
- Baked potato loaded with bacon bits, cheddar cheese, sour cream, and scallions 7.95

• **Jonah Claws**, Add to any Entree 22.95

Traditionally served chilled with mustard sauce or cocktail sauce or warm butter
Limited daily availability, no guarantee if served warm

Copper Cup Cocktails

Served in a solid copper mug

Ozark distillery

THE OZARK MULE Ozark Distillery

Vanilla bean moonshine, ginger beer and lime

PINEAPPLE MULE

Fresh pineapple infused Ozark distillery vodka, pineapple juice, lime juice and ginger beer. Served in a oversized copper pineapple.

ID Deposit required due to excessive theft

MOSCOW MULE

Smirnoff vodka, ginger beer, lime

MEXICAN MULE

In house infused Jalapeños and 100% AGAVE Tequila, ginger beer, lime

KENTUCKY MULE

Bulleit bourbon, ginger beer, lime

GIN & GINGER

Bombay gin, ginger beer, lime

DARK & STORMY

Goslings rum, ginger beer served in a glass

Adult Only - Arnold Palmer -

Ozark Distillery sweet tea moonshine, lemonade

- Pine Shine Martini -

Pineapple-infused Ozark Distillery Vodka

DEVIN'S ORIGINAL WHISKEY & WINE

Jim Beam Kentucky bourbon blended with honey and sweet-and-sour topped with our house Cabernet and a dash of Angostura Bitters

FAMOUS MOZART CHOCOLATE MARTINI

Made with Mozart Chocolate Liqueur, double chocolate vodka, and a dash of cream

CHAMPAGNE COCKTAILS

Flute classic sweet champagne style of sparkling wine 10.95

BELLINI Peach puree topped off with sparkling wine 11.95

MIMOSA Orange juice topped off with sparkling wine 11.95

KIR ROYAL A French cocktail, crème de cassis topped off with sparkling wine 11.95

FRENCH 75 Gin, lemon juice, sugar topped off with sparkling wine 11.95

- Beers -

Amber Bock	Coors Light	Goose Island IPA
Michelob Ultra	Corona	Yuenglings
Bud Light	O'Doul's	<i>Oldest Brewery in the USA</i>

BOULEVARD BREWING COMPANY "Tank 7" ABV 8.5%

DRAFT ON TAP

Blue Moon Stella Artois

- Other Beverages -

Coke, Diet Coke, Sprite, Fresh Brewed Unsweetened Tea, Lemonade, Freshly Brewed Regular or Decaf Coffee 3.95

VINTAGE *Coca-Cola*

12 ounce bottle, made with cane sugar. Served with a old school paper straw 4.45

SAN PELLEGRINO 750ml Sparkling water 7.95

ARNOLD PALMER

Made with fresh brewed tea and lemonade 3.95

JEFFREY'S COLD BREW

Handcrafted in micro batches steeped in cool water for 24 hours, never touching heat - made with our custom blend of beans. 4.50

- Ocean Meat -

BATTER FRIED LOBSTER

Imported coldwater North Atlantic lobster served on a bed of shoestring potatoes with drawn butter 62.95

LOBSTER RAVIOLI

Ravioli stuffed with ricotta cheese, topped with double reduced lobster cream sauce and morsels of lobster 32.95

CEDAR PLANKED SALMON

Seasoned and grilled imported Norwegian center cut salmon served with Dijon honey mustard sauce 34.95

BATTER FRIED SHRIMP

Hand battered butterflied shrimp served on a bed of shoestring potatoes with zesty cocktail sauce 32.95

DOVER SOLE

Whole Dover sole imported from Holland, dusted in flour and seasoned with Jeffrey's seasoning sautéed and deboned tableside and served with lemon butter 59.95 *"Limited daily availability"*

CHICKEN MOREL

Chicken tenderloins, seasoned and lightly floured, sautéed and served on a bed of rice with a double reduced morel mushroom cream sauce 32.95



CHEESECAKE

WORLDS TALLEST CHEESECAKE

Served on a daily basis.

Served with a raspberry melba sauce 13.95

DOUBLE CHOCOLATE DELIGHT

A dense chocolate cake filled with chocolate lava, laced with chocolate sauce, and vanilla ice cream 12.95

CELEBRATION CAKE *Just Because, Birthday, Wedding, Shower, Friendship, Farewell.*

A white 6" double layer with raspberry jam between layers of white frosting. Serves up to 6 people with a small slice of cake for your celebration 19.95 *Must order at time of seating*

SUPERLICIOUS

- Desserts -

VANILLA BEAN ICE CREAM

Served with your choice of raspberry melba sauce, chocolate sauce, or both 7.95

PROVENCE CRÈME BRÛLÉE

While on a Culinary retreat in southern France I was taught the traditional French way, torched tableside 11.95

DECADENT CHOCOLATE TRUFFLES

Beautiful on the outside, decadent on the inside. Assorted classic flavors and seasonal confections 4.95

- Adult Only Drinkable Desserts -

ICE CREAM COCKTAILS

All of our ice cream cocktails are made with a premium vanilla bean ice cream / 12.95

GRASSHOPPER

Crème de menthe, crème de cocoa

COPPER PENNY

Amaretto, Kahlua

BRANDY ALEXANDER

Brandy, crème de cocoa

PINK SQUIRREL

Crème de noyau, crème de cocoa

- Coffees -

COFFEE VACULATOR

Unique imported coffee vacuum system, coffee brewed tableside served with a sweetened house-made whipped cream 17.50

COLD BREW

Handcrafted in micro batches steeped in cool water for 24 hours, never touching heat - made with our custom blend of beans. 4.50

ESPRESSO 4.50

FRENCH PRESS

Served tableside per pot 10.95

FRESHLY BREWED CUP 3.95

CAPPUCCINO 4.75

JEFFREY'S 10 oz retail package 14.95 *(Whole Bean or Ground)* | 5 lb Whole Bean 85.95



PROUDLY SERVING



"Fishing along the Sand Bar" | \$12,000



"Nature's Corridor" | \$21,000



"The Artist Eye" | \$20,000



"Cabin On The Lake" | \$4,800



"Reaching for Summer" | \$4,000



"Summer Lilies" | \$4,000



"Turquoise Summer" | \$7,000

ORIGINAL OIL PAINTINGS ON DISPLAY FROM NATIONALLY RECOGNIZED LOCAL ARTIST'S JOSEPH AND RITA ORR ARE AVAILABLE FOR PURCHASE THROUGH ORR'S ART GALLERY, OSAGE BEACH, MO

jeffreysatthelake.com



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