



Raw Bar

Long Island Little Neck Clams	14
Daily Selection of East & West Coast Oysters	17
Yellowfin Tuna Tartare – <i>avocado, seaweed salad</i>	19
Jumbo Shrimp Cocktail	23
Jumbo Lump Crabmeat Cocktail	23
Lobster Cocktail	Market Price
Chilled Seafood Platter (<i>1/2 lobster, 2 shrimp, 2 oysters, crab meat</i>) (per person)	Market Price

Appetizers

Sizzling Canadian Bacon (<i>extra thick by the slice</i>)	6
Fried Calamari	15
Baked Clams	16
Clams Casino	17
Seared Scallops	19
Maryland Crab Cake	22
Sesame-Crusted Yellowfin Tuna - <i>balsamic reduction and wasabi sauce</i>	24

Soup

French Onion	10
Lobster Bisque	14

Salads

Organic Mixed Green	12
Classic Caesar	13
Bacon Wedge – <i>Bacon, Tomatoes, blue cheese crumbles and Roquefort dressing</i>	16
Beefsteak Tomato & Onions - <i>Sliced or Chopped</i>	<i>for One 12 /for Two 16</i>
Fresh Mozzarella & Beefsteak Tomatoes	<i>for One 13 /for Two 18</i>
Ben & Jack's Salad for Two - <i>chopped tomato, onion, bacon, shrimp</i>	<i>for One 16 /for Two 22</i>
Choice of Dressing: <i>House Vinaigrette, Russian, Roquefort, Caesar</i>	

Wagyu Burger Served with French Fries Lettuce and Tomato	35
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Steak & Chops

U.S.D.A Prime, Dry Aged – In Our Own Aging Box

Steak for <i>Two</i>	98
Steak for <i>Three</i>	147
Steak for <i>Four</i>	196
Filet Mignon	49
Petite Filet Mignon	38
Prime New York Sirloin Steak	50
Rib Eye Steak	53
Prime Rib	49
Rack of Veal	49
Rack of Lamb	49

Sauces: *Peppercorn · Cabernet · Béarnaise · Hollandaise · Creamy Horseradish ·*



Seafood

Grilled Norwegian Salmon	31
Chilean Sea Bass	43
Maryland Crab Cakes	42
Pan Seared Diver Sea Scallops <i>with white wine lemon sauce</i>	42
Sesame-Crusted Yellowfin Tuna <i>with a balsamic reduction and wasabi sauce</i>	41
Shrimp Scampi <i>over wild rice</i>	39
Lobster Tail- <i>steamed or broiled</i>	55
Surf & Turf – <i>lobster tail & petite filet mignon</i>	70
3or 4lb Lobster – <i>steamed or broiled</i>	Market Price

Side Dishes

Mac & Cheese	12
Lobster Mac & Cheese	23

Baked Sweet Potato	6
Jumbo Baked Potato	7
Buttery Mashed Yukon Gold	10
Hand Cut Steak Fries	11
Loaded Jumbo Baked Potato <i>chopped bacon, cheese, chives, sour cream</i>	12
German Potato for two	12

Caramelized Onions	10
Broccoli – <i>Sautéed or Steamed</i>	11
Buttermilk Onion Rings	11
Peas and Onions	11
Roasted Brussels Sprouts <i>chopped bacon</i>	12
Creamless Creamed Spinach	12
Asparagus – <i>Sautéed, Steamed, or Grilled</i>	12
Sautéed Fresh Leaf Spinach	13
Sautéed Mushrooms	13

Ben & Jack's {Not Just} Steak Sauce Available... \$6.95 Per Bottle

Private dining rooms available at our 5th Avenue restaurant located at 255 5th Avenue New York, NY 10016

www.benandjackssteakhouse.com