

Uncle Jack's Steakhouse

3940 Bell Blvd 11361-2061 · +17182291100 · Updated: Jan 14, 2026

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FEATURED ITEMS 2

Seafood Platter*	\$75.00
Seafood Tree*	\$140.00

APPETIZER 10

Panamanian Jumbo Shrimp Cocktail	\$24.00
Maryland Style Crab Cake	\$19.00
Charred Spanish Octopus	\$25.00
Bacon Wrapped Shrimp	\$24.00
Oysters Jackefeller*	\$24.00
Thick Cut Maple Glazed Bacon*	\$23.00
Baked Clams	\$18.00
Wagyu Kobe Meatballs	\$25.00
Lollipop Lamb Chops	\$25.00
Jack's Shrimp Scampi	\$18.00

SALADS 5

Caesar Salad	\$15.00
Romaine, Semolina Croutons, Shaved Reggiano Parmesan and Garlic Parmesan Dressing	
Iceberg Wedge Salad	\$16.00
Red Onions, Bacon, Tomatoes, Stilton Blue Cheese Crumbles, Blue Cheese Dressing	
Organic Mesclun Salad	\$15.00
Tomatoes, Goat Cheese, Roasted Pine Nuts, Dried Cranberries, Dressing Du Jour	
Fresh Buffalini Mozzarella Tomato Salad	\$20.00
Organic Greens, Basil Threads, Balsamic Reduction	
Lobster Avocado Salad	\$24.00
Heirloom Tomatoes, Organic Greens, Sherry-Mustard Dressing	

USDA DRY-AGED PRIME STEAKS AND MEATS* 10

Prime Filet Mignon	AVAILABLE OPTIONS
Served In Its Own Juices	8oz: \$45.00
	12oz: \$55.00
Prime Bone-In Filet Mignon (Aka Boneyard)	\$69.00
Served In Its Own Juices	
Wagyu Striploin	AVAILABLE OPTIONS
All Natural Kerwee Silver Wagyu Boneless NY Strip	8oz: \$70.00
	16oz: \$130.00
Prime Rib Chop (Aka Fred Flintstone)	\$89.00
35 Day Dry-Aged Long Bone Tomahawk Chop	
Porterhouse for Two	\$149.00
Features Both The Filet And The New York Strip Cut	
Kobe Beef	AVAILABLE OPTIONS
World Renowned For Its Rich Marbling, Buttery Texture And Nutty Flavor	8oz: \$150.00
	16oz: \$300.00
Chicken ala Willie	\$29.00
Grilled Organic Chicken Breasts, Wild Mushroom Medley, Sun-Dried Tomatoes, Scratch Marsala Gravy	
Yabba Dabba Doo Chop for Two	\$195.00
35 Day Dry-Aged, Double Long Bone Rib Chop, Charred and Sliced Off The Bone	
Boneless NY Strip	AVAILABLE OPTIONS
All Natural 21 Day Wet-Aged, Served In Its Own Juices	8oz: \$35.00
	16oz: \$55.00
Pork Chop ala Jack	\$34.00
Center-Cut Pounded Thinly, Herb Parmesan Crusted, Vinegar Hot Cherry Peppers	

STEAK BURGERS & SANDWICHES 5

The Big Jack Burger*	\$25.00
All Natural, Custom W.J.D. Blend of Prime Beef, Secret Sauce, Thick Maple Glazed Bacon, Lettuce & Tomato, Cheese Fondue, House Fries	
The Black Truffle Burger*	\$49.00
Prime Dry Aged Blend with Shaved Black Truffles, Gruyere Cheese, Red Onion Jam, Black Truffle Herb Butter. Only Served Medium Rare	
The Wagyu Burger*	\$35.00
Prime Wagyu Beef Blend, Bacon Jam, Blue Cheese Fondue, Bone Marrow Butter	
Jack's Steak Sandwich	\$25.00
Prime NY Strip Steak, Garlic Bread With Roasted Onions, Buffalini Mozzarella, Fresh Herbed Fries	
Jack's French Dip Sandwich	\$25.00
Herb Crusted, Prime NY Strip Steak, Smoked Gouda Cheese, Au Jus,Truffle-Parmesan Fries	

BUTTERS & TOPPINGS 5

Roasted Garlic & Herb Butter	\$5.00
Black Truffle Butter	\$10.00
Bacon & Maytag Blue Cheese	\$12.00
5 Grilled Shrimp	\$17.00
10oz Lobster Tail	

SAUCES 3

Jack's 21 Sauce	\$3.00
Top Shelf au Poivre	\$5.00
Chipotle Baconaise*	\$5.00

SEAFOOD 3

Yellowfin Tuna*	\$35.00
Sesame Crusted, Mixed Green Seaweed Salad, Scallions, Pickled Red Onions, Asian Dressing, Wasabi	
Atlantic Salmon	\$32.00
Grilled, Toasted Farm Greens, Champagne-Dijon Sauce, Dried Citrus Gremolata	
Day Boat Fresh Catch	\$35.00
Sauteed Seasonal Vegetables, White Truffle Beurre Blanc	

SIDES 12

Garlic Mashed Potato	\$12.00
Baked Potato	AVAILABLE OPTIONS
	\$10.00
	Loaded: \$18.00
Steak Fries	\$12.00
Sweet Potato Fries	\$12.00
Creamed Spinach	\$12.00
Sautéed Onions	\$12.00
Sautéed Mushrooms	\$12.00
Steamed or Sautéed Broccoli	\$12.00
Steamed or Sautéed Asparagus	\$15.00

Truffled Roasted Cauliflower	\$15.00
Five Cheese Mac	AVAILABLE OPTIONS
	\$15.00
	Add Bacon, Lobster, Truffle (Each): \$10.00
Bacon Corn Brulee	\$15.00