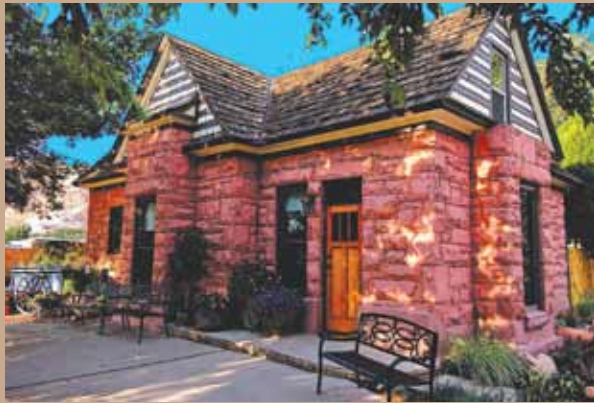


# Jeffrey's STEAKHOUSE



A Piece of Moab History & A Casually Upscale Dining Experience.  
 ...Just slightly off main.

**BEAUTIFUL PATIO DINING**  
**SERVING CLASSIC COCKTAILS IN THE GHOST BAR (UPSTAIRS)**

*Jeffrey has selected Wagyu style beef for this steakhouse.*

Also known as American Kobe Beef, wagyu style is hormone free and will consistently provide you an extremely tender and intensely flavorful cut of meat.

The quality of this American Kobe Beef is unmatched anywhere else in this valley.

*Jeffrey is dedicated to working with local farmers to provide local, organic produce.*

**APPETIZERS \$8 - 12**

- calamari
- sautéed mushrooms
- fried zucchini
- fried onion rings
- warmed olives & almonds
- escargot
- tomato mozzarella

**SALADS \$6 - 18**

- spinach
- classic wedge
- crab louis
- roasted beet salad
- steakhouse steak salad
- Caesar Salad

**CHEF'S CUT \$24 - 28**

- 6 oz single filet
- 7 oz new york
- served with house salad

**STEAKS \$31 - 42**

- 8 oz petite filet
- 12 oz ribeye    10 oz new york
- 8 oz center cut tenderloin

steaks served with house salad

**ENTREES \$22 - 33**

- |                   |                 |
|-------------------|-----------------|
| lamb chops        | shrimp scampi   |
| bone on pork chop | salmon filet    |
| chicken marsala   | chicken piccata |
| beef wellington   | salmon piccata  |

entrees served complete

**OPEN DAILY AT 5 PM**  
**218 NORTH 100 WEST**

**RESERVATIONS RECOMMENDED**  
**435-259-3588**

