

JERICO'S RESTAURANT
and
BANQUET ROOM



11732 West Dodge Road
496-0222

Serving

Sunday

4:30 p.m. to 9:00 p.m.

Monday - Thursday

11:00 a.m. to 10:00 p.m.

Friday

11:00 a.m. to 11:00 p.m.

Saturday

4:30 p.m. to 11:00 p.m.

If you desire separate checks, please notify your waitress when ordering

Groups of 8 or more will have a 18% gratuity included

Thank You

Banquet Room Available Day & Night

Your Hosts

Chuck & Gail DiDonato

NO PERSONAL CHECKS PLEASE



✧ APPETIZERS ✧

- Breaded Portobello Mushrooms** *Thick Portobello Mushroom Slices encrusted in a unique blend of Parmesan and Gorgonzola cheese, deep fried and served with cheese sauce.*5.99
- Shrimp Cocktail** *Jumbo shrimp served with our own cocktail sauce*(5) 8.99 (8) 12.99
- Stuffed Shrimp** *Five shrimp stuffed with snow crab stuffing and baked in a butter sauce*12.99
- Grilled Shrimp Wrapped in Bacon** *Four large peeled & deveined shrimp wrapped in bacon and cooked on our open flame grill with a light Jalapeno flavor. Served with our special BBQ sauce.*12.99
- Coconut Shrimp** *Four deep fried shrimp served with orange marmalade sauce.*.....12.99
- Butterflied Breaded Shrimp** *Four deep fried shrimp served with cocktail sauce*12.99
- Grilled Rumaki** *Chicken livers and water chestnuts wrapped in bacon*(5) 12.99
- In Shell Escargot** *Garlic Butter*(6) 10.99
- Garlic Cheese Bread**(4 Pieces) 4.99
- Fresh Baked Italian Bread Sticks with Marinara Sauce**(Half Order - 3 Sticks) 2.99 (Full Order - 6 Sticks) 4.99
- Sauteed Onions**1.99 **Sauteed Mushrooms**5.99
- Bruschetta** *Baked, thin sliced Italian toast, lightly covered with olive oil, sliced roma tomatoes and provol cheese, seasoned with basil, oregano and garlic powder.*(4 Pieces) 4.99 (8 Pieces) 8.99
- Hot Wings** *Choice of Creamy Bleu Cheese or Ranch Dressing* (6 Pieces) 6.99

✧ ALA CARTE ✧

- Lunch Salad1.99
 Dinner Salad2.99
 Potato (Baked)1.99
 Sourdough Bread2.99
 Belgian Carrots.....2.99
 Green Beans Almondine2.99
 Cottage Cheese & Fruit2.99
 Coffee or Tea.....2.50
 Soft Drink, Milk, Lemonade or Juice..2.50

✧ SOUP ✧

-All Homemade-

Jerico's Prime Rib & Steak Soup

Cup 3.50 Bowl 4.99

Soup of the Day

Cup 2.99 Bowl 3.99

✧ SALAD DRESSING ✧

- Homemade Ranch Dressing by Chef Fred Kurbis*
Homemade House (Creamy Cucumber & Onion)
 Creamy Italian • Regular Italian
 Thousand Island • French • Oil & Vinegar
 Fat Free Honey Dijon
 Creamy Bleu Cheese (.99 extra)
 Bleu Cheese Crumbles (.99 extra)
 Roasted Garlic Balsamic Vinaigrette
 3 Anchovies (.99 extra)

✧ CHOPS & HAM ✧

- Lamb Chops** *Two center cut lamb chops with a side of mint jelly. We recommend these rare to medium rare.*28.99
- 1 Pork Chop, 1 Lamb Chop Combination**23.99
- Butterfly Pork Chop (12 oz)** *Thick cut boneless butterfly pork chop with apple sauce.*17.99
- Ham Steak (12 oz)** *Center cut hickory smoked ham steak fixed on our grill.*17.99

✧ POULTRY ✧

- Grilled Quail** *Two marinated, whole, southern farm raised quail on a bed of wild rice with buttered Belgian carrots. Delicious, but you have to use your fingers.*21.99
- Chicken Parmesan** *Boneless, skinless chicken breast served over linguini noodles, topped with marinara sauce, and provol and parmesan cheese. Comes with 2 pieces garlic cheese bread and soup or salad.*17.99
- Boneless Chicken Breast** *Whole, boneless, skinless chicken breast marinated in our own special Italian seasoning and grilled to perfection.*17.99
- Chicken Cordon Bleu** *Filet of Chicken Breast with Canadian bacon, surrounded by melted Swiss cheese and topped with our special cream sauce, all served on a bed of rice.*17.99

**Sauteed
Mushrooms
4.99**

PRIME RIB & STEAKS

**Blackened Prime Rib
Steaks, Chops,
Chicken or Fish
3.00 extra**

All Dinners come with choice of salad or cup of soup of the day, bread, baked potato or wild rice.

- Omaha's Finest Prime Rib**Maiden's cut (10 oz) 20.99 Knight's cut (13 oz) 25.99 King's cut (18 oz) 29.99
We begin with the finest prime rib available in the Midwest, and compliment it with au jus.
- Filet Mignon**Maiden's cut (6 oz) 25.99 Knight's cut (9 oz) 33.99 King's cut (12 oz) 39.99
This is our succulent cut of tenderloin, wrapped in bacon to retain maximum tenderness.
- New York Strip**Maiden's cut (10 oz) 23.99 Knight's cut (13 oz) 26.99
Our New York steaks are cut from only top quality strips; they're mouthwatering, tender and juicy.
- Rib Eye Steak**Maiden's cut (10 oz) 20.99 Knight's cut (13 oz) 25.99 King's cut (18 oz) 29.99
Selected rib eyes cut fresh when ordered and cooked to perfection.
- T-Bone Steak (20 oz)** *The king of steaks. An extra thick cut T-bone fixed just the way you like it.*39.99
- Boneless Top Sirloin**Maiden's cut (11 oz) 17.99 Knight's cut (14 oz) 19.99
The most flavorful steak of all, with a little more texture.
- Ground Sirloin (12 oz)** *Freshly ground sirloin steak topped with sauteed mushrooms.*17.99

SHRIMP

- Coconut Shrimp** *Seven shrimp deep fried. Served with orange marmalade sauce and wild rice.*26.99
- Butterflied Shrimp** *Seven shrimp deep fried. Served with cocktail sauce and wild rice.*26.99
- Stuffed Shrimp** *Ten shrimp stuffed with snow crab stuffing, baked in a butter sauce. Served with wild rice.*26.99
- Grilled Shrimp Wrapped in Bacon** *Seven large peeled & deveined shrimp wrapped in bacon,26.99
cooked on our open flame grill with a light Jalapeno flavor. Served with our special BBQ sauce. Shrimp also available plain.*
- Shrimp Scampi** *Ten large shrimp sauteed in garlic butter served over linguini noodles.*26.99

FISH

- Stuffed Sole Monterey** *Two 5-oz. fillet of sole, stuffed with scallops & crab meat & covered21.99
with melted Monterey Jack cheese. Served with wild rice.*
- Lemon Pepper Cod Fillets** *Two generous cod fillets seasoned with lemon, pepper and a21.99
light crumb topping baked to perfection. Served with wild rice.*
- Canadian Walleye Fillet (8 oz)** *Baked or fried.*24.99
- Orange Roughy Fillet (12 oz)** *New Zealand's finest, baked with lemon & herbs.*24.99
- Idaho Trout Almondine (10 oz)** *Sauteed boneless Idaho trout served with rice.*21.99
- Alaskan King Crab Legs** Half Order (8 oz) Market PriceMarket Price
A delectable, palate-pleasing treat for the seafood lover. 1 full pound. Drawn butter aside.
- Lobster Tail**Maiden (8 oz) 44.99 Knight (1 full lb)..... Market Price
South African cold water lobster tail served atop the shell with drawn butter aside. (allow 30-40 minutes)

"The Finest Quality Lobster Tails Available Anywhere"

JERICO'S COMBINATIONS

- Prime Rib & Lobster** *A maiden cut of our famous prime rib combined with cold water lobster49.99
served atop the shell with drawn butter aside.*
- Filet & Alaskan King Crab Legs**.....49.99
A maiden cut of aged tenderloin, combined with Alaskan king crab legs (8 oz). Drawn butter aside.
- Filet & Lobster** *A maiden cut of aged tenderloin, combined with cold water lobster49.99
served atop the shell with drawn butter aside.*
- Prime Rib & Alaskan King Crab Legs**49.99
A maiden cut of our famous prime rib combined with Alaskan king crab legs (8 oz). Drawn butter aside.
- Steak & Shrimp** *Your choice of a maiden cut ribeye, New York strip, filet mignon or prime rib39.99
with four shrimp of your choice: coconut, breaded, stuffed or bacon-wrapped.*

WE WILL GLADLY PREPARE ANY COMBINATION OF ITEMS YOU DESIRE OR CUT ANY SIZE STEAK OR PRIME RIB YOU WISH, PRICED ACCORDINGLY.

Daily Lunch Specials
\$10.99

✧ JERICO'S LUNCH MENU ✧

Daily Lunch Specials
\$10.99

Gail's Sandwich.....14.99
Trimmed New York Strip Steak pounded & cooked to perfection, topped with mushrooms & provol cheese with chips. Served on a toasted hoagie with soup of the day or salad.

Executive Prime Rib Luncheon14.99
Served with soup of the day or salad, au jus, and new potatoes.

New York Strip Steak14.99
Served with soup of the day or salad and new potatoes.

Luncheon Rib Eye14.99
Cut fresh when ordered and charbroiled. Served with soup of the day or salad and new potatoes.

Shrimp Scampi12.99
Five large shrimp sauteed in garlic butter, served over linguini noodles. Choice of soup or salad.

Court Jester's Snack12.99
Ground sirloin steak with cottage cheese, pineapple ring, with soup of the day or salad.

Coconut Shrimp12.99
Four deep fried shrimp served with orange marmalade sauce, soup of the day or salad and rice.

Primewich Sandwich.....14.99
Served on rye bread w/horseradish on the side, with pickles and chips and soup of the day or salad.

Gourmet Sirloin Luncheon11.99
From same cut as our regular top sirloins, a healthy portion with soup of the day or salad and new potatoes.

Prime Rib French Dip Sandwich.....13.99
Thin sliced lean prime rib, stacked high on a hoagie bun with potato chips, soup of the day or salad.

Butterflied Breaded Shrimp.....12.99
Four deep fried shrimp served with cocktail sauce, soup of the day or salad, and rice.

Boneless Butterfly Pork Chop12.99
Served with apple sauce, soup of the day or salad, and new potatoes.

ABOVE ITEMS AVAILABLE 11 A.M. TILL CLOSING

Chef Salad9.99
For the salad lover. Served with generous portions of turkey, ham, American cheese, tomato wedges, black olives and boiled egg. Your choice of dressing and a wedge of sourdough bread.

The King's Favorite.....9.99
A dinner salad (choice of dressing), soup of the day, plus a wedge of sour-dough bread. Topped by a glass of Jerico's selected house wine.

Grilled Chicken Breast Salad9.99
Grilled chicken breast cut into strips and served over a bed of lettuce with fresh mushrooms, black olives, tomatoes and honey lemon dijon dressing.

Lemon Pepper Cod Fillet9.99
Cod fillet seasoned with lemon, pepper and a light crumb topping baked to perfection. Served with wild rice and soup of the day or salad.

Stuffed Sole Monterey9.99
One 5-oz. filet of sole stuffed with scallops & crab-meat covered with melted Monterey Jack cheese. Served with wild rice and soup of the day or salad.

Canadian Walleye Fillet11.99
Baked or fried. Served with wild rice and soup of the day or salad.

Grilled Chicken Breast9.99
Served with wild rice, sliced tomatoes and cottage cheese, soup of the day or salad.

Grilled Chicken Breast Sandwich9.99
Whole, boneless, skinless chicken breast marinated in our own special Italian seasoning and grilled to perfection. Served on a wheat kaiser bun, with soup of the day or salad and chips.

Ham Steak9.99
Hickory smoked ham, fixed on our grill, comes with choice of soup or salad and new potatoes.

Triple Decker Clubhouse9.99
Combination of bacon, turkey, tomato and lettuce. Served on white toast with mayo. Served with pickles and chips, soup of the day or salad.

Jerico's Deluxe Charburger9.99
Ground sirloin, Monterey cheese, Canadian bacon, mushrooms, 1000 island dressing and lettuce. Served with soup of the day or salad.

Cheeseburger Half Pounder9.99
*Choice of two toppings:
American cheese, Monterey Jack cheese, bacon bits, bacon or mushroom. Served with pickles and chips. Choice of soup of the day or salad.*

Hamburger Half Pounder8.99
Served with pickles and chips. Choice of soup of the day or salad.

BLT8.99
Bacon, lettuce tomato on white or rye toast with pickles and chips, salad and cup of soup of the day.

ABOVE ITEMS AVAILABLE 11 A.M. TILL 4:00 P.M. ONLY DUE TO HIGH FOOD & FUEL COSTS
PLEASE DON'T ASK • ABOVE ITEMS NOT SERVED IN PRIVATE ROOMS AT ANY TIME

✧ JERICO'S WINE LIST ✧

By The Glass

Cabernet Sauvignon Stone Cellars	4.99	Sonoma-Cutrer Chardonnay	9.99
Chardonnay Stone Cellars	4.99	Merlot Stone Cellars	4.99
White Zinfandel E & J Gallo.....	4.99	St. Michelle Chardonnay	7.99
Berringer White Zinfandel.....	5.99	Black Opal Chardonnay.....	6.99
Piesporter Riesling Carl Graff	6.99	Black Opal Cabernet/Merlot Blend	6.99
Piesporter Michelsberg (Germany).....	5.99	Kendall-Jackson Merlot	9.99
Korbel Champale Splits	7.99	Kendall-Jackson Cabernet	9.99
Chateau Ste Michelle Cabernet	10.99	Kendall-Jackson Chardonnay.....	9.99
LeRime Pinot Grigio Chardonnay	5.99	Brancott Sauv Blanc.....	7.99
Rodney Strong Pinot Noir	9.99	Wolf Blass Shiraz	7.99
Rodney Strong Merlot	9.99		

✧ HOUSE SELECTIONS ✧

Chablis - Blush - Burgundy

Rose - Lambrusco

Glass \$3.99 1/2 Litre \$9.99 Litre \$18.99



✧ JERICO'S WORLD CLASS BEER SELECTIONS ✧

BOULEVARD WHEAT - Kansas

KALIBER N.A. - Ireland

HEINEKEN - Holland

AMSTEL LIGHT - Holland

SMITH WIEKS

MOOSE HEAD

CORONA - Mexico

BECKS DARK - Germany

SAMUEL ADAMS - Boston

FAT TIRE AMBER ALE - Colorado

GUINNESS STOUT - Ireland

HARPS - Ireland

BASS - England

✧ RED WINES ✧

BIN#		BOTTLE
1.	Chateau Ste Michelle Cabernet <i>Supple, well-balanced with ripe cherry and raspberry aromas, rich black fruit, toasty oak accents</i>	49.95
2.	Ruffino Riserva Ducale Chianti Classico <i>From the vineyard of Ruffino Estates, 90% Sangiovese, 10% Cabernet, Merlot.</i>	59.95
3.	Gregg Norman Shiraz <i>Deep, vibrant red with purple hues. Complex bouquet of dark berry, plums, black cherry.</i>	39.95
4.	Kendall-Jackson Cabernet <i>From a Premium Vineyard, Rich in Fruit</i>	39.95
5.	Coppola "Black Label" Claret <i>Blend of Cabernet Sauvignon, Merlot, Cabernet, Franc, Malbec, layers of engaging black berry and dark chocolate, lengthy finish</i>	39.95
6.	Black Opal Cabernet/Merlot Blend (Australian) <i>Deep Red Color, Very Balanced</i>	29.95
9.	Kendall-Jackson Merlot <i>Rich, Intensely Flavored, Soft, Round, Full Fruit Taste</i>	39.95
10.	Rodney Strong Sonoma Merlot	39.95
11.	Wolf Blass Shiraz	35.95
13.	Rodney Strong Pinot Noir <i>Russian River Valley</i>	39.95

✧ WHITE WINES ✧

14.	Black Opal Chardonnay (Australian)	29.95
15.	LeRime Pinot Grigio Chardonnay	25.95
16.	Kendall-Jackson Chardonnay	39.95
17.	Carl Graff Piesporter Michelsberg Riesling (Germany)	29.95
18.	Piesporter Michelsberg (Germany)	25.95
19.	St. Michelle, Indian Wells Chardonnay	35.95
20.	White Zinfandel, Beringer	25.95
21.	Sonoma-Cutrer Chardonnay	39.95
22.	Brancott Sauv Blanc	29.95

✧ DESSERTS ✧

Jerico's Special Dessert – Ice Cream, Strawberries with Grand Marnier	5.99
Jerico's Cheesecake	3.50 With Strawberries 4.99
Ice Cream Sundae (Strawberry, Chocolate or Butterscotch with Crushed Pecans)	4.99
Brownie Sundae	4.99
Turtle Sundae – ½ Chocolate, ½ Butterscotch with Pecans.....	4.99
Strawberry Short Cake with Whip Cream	4.99
Dessert of the Day.....	Ask your server 4.99
Homemade Cream Pies (Coconut Cream, Banana Cream, Chocolate)	4.99

Fresh Made Daily by Chef Fred Kurbis

✧ JERICO'S INNOVATIVE ICE CREAM DRINKS ✧

JUDI — A Jerico's special, beginning with a base of amaretto, add triple-sec, blend with luscious vanilla ice cream. We're certain you'll enjoy this one!

MINT PADDY — Our after dinner mint, consisting of dark creme de cacao, white creme de menthe and vanilla ice cream. It's perfect.

CARMELICIOUS — You like caramel? Try our delicious caramel liqueur and vanilla ice cream.

GOLD CADILLAC — A sweet mixture of Galliano, white creme de cacao and ice cream. Positively the Cadillac of cocktails.

KAHLUA SUPREME — A great blend of Kahlua, prepared each and every time with ice cream.

GRASSHOPPER — Another of our taste tempting drinks, made with ice cream, then creme de menthe and white creme de cacao.

ROBERT'S BOMBER — Absolute Citron vodka, orange juice and grenadine. Remember the ice cream truck push-ups? Tastes just like it.

ANTHONY'S TREAT — Bailey's and black raspberry liqueur and ice cream.

JENNY LYNN'S JUBILEE — Brandy, dark creme de cacao, cherries, cherry juice and ice cream.

BANANAS 'N CREME — A tasty banana liqueur blended with ice cream to perfection.

VERY BERRY — Open your taste buds for strawberries, white creme de cacao and rich vanilla.

TRUFFLES-N-NUTS — An original blend of truffles dark chocolate liqueur, Frangelico and ice cream.

RAZZLE DAZZLE — A blend of Black Raspberry liqueur and ice cream that will dazzle your taste buds.

FROSTY FRIAR — Frangelico and ice cream blended together for an "Old England" treat.

STRAWBERRY SUMMER — Blend amaretto, strawberries and ice cream for a taste of summer.

BRANDY ALEXANDER — The old standby. Brandy, dark creme de cacao and nutmeg sprinkled lightly atop the ice cream. Always good.

MATTHEW'S MEDLEY — A "tasteful" blend of Madori melon and banana liqueurs and ice cream. A perfect end to a perfect evening.

SAMANTHA'S SMOOTHY — Frangelico and creme de noyaux and ice cream.

TOMMY'S TROPICAL DELIGHT — Malibu rum, pineapple and ice cream.

SAMMY'S SPLIT — Godiva chocolate and banana liqueur, and ice cream.

JESSICA'S JAVA — Starbuck's coffee liqueur, Bailey's, frangelico and ice cream.

✧ COFFEE & HOT DRINKS ✧

KAOKE COFFEE — Brandy, dark creme de cacao, Kahlua.

NUTTY MONK — Bailey's and amaretto.

CAFE ALEXANDER — Creme de cacao and Brandy.

CAFE COLUMBIAN — Coffee liqueur and chocolate.

CAFE NUT — Hazelnut liqueur.

**WHOLE OR HALF COOKED PRIME RIB TO GO
FOR ALL OCCASIONS**