

Judson's steakhouse

Grand Rapids' Original Local Steakhouse
• Est. 1997 •

Appetizers

GULF SHRIMP COCKTAIL

5 gulf shrimp, house crackers, lemon,
cocktail sauce, pickled vegetables, horseradish 12

SEARED DAY BOAT SCALLOPS*

hazelnuts, sunflower seeds, pea purée,
tarragon & spring onion vinegar 17

FRESH OYSTERS* (GF)

half dozen served on ice,
ask about today's selections \$MP

BLUE CRAB CAKES

spicy dill & pepper remoulade, simple greens 13

JUDSON'S SIGNATURE

WILD MUSHROOM BRUSCHETTA (V)

melted leeks, boursin cheese, grilled ciabatta 9

MEAT & CHEESE BOARD

shaved prosciutto, beemster's gouda, country
winds goat cheese & bleu cheese whip, spicy pickled
asparagus, rhubarb jam, house flatbread crackers 11

NEPTUNE'S SEAFOOD PLATTER*

(serves about 6 guests)

6 oysters in half-shell, shrimp cocktail,
ceviche, cold lobster tail 80

House Bread Board

sweet cream butter & oil, peppadew butter 2

Signature Entrées

complimentary bread service

GRILLED GULF JUMBO SHRIMP

asparagus tips, minted watercress pesto, buccatini pasta, purple potatoes, roasted red pepper coulis 20

CEDAR PLANKED MICHIGAN WHITEFISH (GF)

marble potatoes, green beans, lemon vinaigrette, garlic herb butter, grilled lemon 24

GRILLED COULOTTE STEAK* (GF)

pea purée, spring onions, foraged mushrooms, garlic herb butter 25

BASEBALL SIRLOIN OSCAR* (GF)

lump crab, asparagus, hollandaise, garlic yukon mashed potatoes 32

GRILLED WILD ISLE SALMON* (GF)

anson mills carolina gold rice, green peas, asparagus, red peppers, watercress, vindaloo sauce 28

AMISH CHICKEN BREAST (GF)

sautéed spring onions, shallots, cherrywood bacon lardons, marble potatoes, rhubarb purée 18

BLACKENED HANGER STEAK* (GF)

chef's vegetable, boursin yukon mashed potatoes, port reduction 27

BEET RISOTTO (V)

country winds chevre, grilled asparagus, bleu cheese, hazelnuts, balsamic reduction 14

Add: 7oz. chicken breast 8 / five jumbo shrimp 12

PRIME RIB* *available from 5pm until we sell out*

yukon garlic mashed potato, au jus, horseradish cream sauce 25

(discounts, special offers, or birthday dinner not valid on prime rib)

GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items
indicated by GF have gluten-free ingredients.

VEGETARIAN (V)

*COOKED TO ORDER consuming raw or
uncooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness
especially if you have a medical condition.

Signature Butcher Board Steaks (ALL GF)

we proudly serve creekstone farms natural black angus beef, includes complimentary bread service

SIGNATURE BACON WRAPPED STUFFED FILET*

boursin stuffed 8oz 48

BEEF TENDERLOIN*

6oz 27

PRIME BASEBALL SIRLOIN* 8oz 22

DRY AGED PRIME TOMAHAWK FOR TWO*

30oz 75

JUDSON'S SIGNATURE DELMONICO* 16oz 47

LOBSTER TAIL 32

Top Your Steak

SAUCES (ALL GF)

Cabernet Demi | Garlic & Herb Butter | Hollandaise
Port Wine Reduction | Horseradish Cream

TOPPINGS (ALL GF)

Bleu Cheese 4 | Oscar 7 | Caramelized Onions & Mushrooms 4

Soup & Salads

FRENCH ONION SOUP

gruyere crouton 6 / 8

JUDSON'S WEDGE SALAD

baby iceberg, crispy onions, candied spiced bacon,
buttermilk bleu cheese, heirloom cherry tomatoes,
bleu cheese dressing full 9 / half 6

KNIFE & FORK CAESAR (GF)

baby romaine hearts, chopped olives,
asiago "crouton" (chopped upon request,
anchovies upon request) 8

ASPARAGUS SALAD

grilled & chilled asparagus, beet pickled egg,
shaved prosciutto, herb croutons, mint, country winds
goat cheese, carrots, watercress, lemon vinaigrette 11
vegetarian option available 9

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Having a Party?

Be sure to invite Gilmore!
Catering with character since 1978.
gilmore-catering.com

Sides

STEAMED ASPARAGUS (GF)(V)

garlic & herb butter 7

CRISPY BRUSSELS SPROUTS

bacon lardons, caramelized onions,
maple syrup, black pepper 8

GARLIC & HERBED

TRUFFLE STEAK FRIES (V) 6

TRUFFLE AU GRATIN

POTATOES DAUPHINE (GF)(V) 8

YUKON GARLIC

MASHED POTATOES (GF)(V) 7

SIGNATURE CLASSIC CREAMED SPINACH (GF)

bacon lardons 8

FRENCH GREEN BEANS (V)

marble potato, lemon vinaigrette 7

LOBSTER MAC & CHEESE 18

BAKED POTATO (V)(GF) 5 / loaded 8

Field to Plate Since '78

We proudly supports local farmers &
artisan food purveyors. We source natural
& local products whenever possible.



#gilmoreeats



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