

Dennis & Diana

Come enjoy friends, family and food at JC's!

Though these two men never met, we bring them together here at JC's where their passion for life and their ongoing mission to make people happy drives all that we do. We know they will be the best of friends.

For my family and myself, I carry on his legacy and passion. I know he would also be proud of JC's.

Daddy was always a charmer, everybody liked him and yes, I was a daddy's girl. Working by his side at a young age he showed me the art of small business that I carry on today. A magnificent father and loving husband. Sadly, we lost Charles in April of 2017.

Charles expanded into at least 9 businesses throughout the years. Charles expanded into other businesses. Soon, he grew out of the small California stores and moved to Arizona with his wife Donna and three children. Once settled in Arizona, middle of three boys, Charles learned to be mentally strong and within three years of arriving in California, he owned his own franchise. Always the busy man, he Charles is of equal stature, a self-made man who learned at a young age that he wanted to leave the small country life of Missouri and move west to California. The

With his wife Sandy, they owned, operated and managed several restaurants in California, Oregon and Alaska. We lost John in 1994 at the age of 57 to cancer. He was a great man that I am proud to call my dad! So for my mom, sisters, brothers and myself, I carry on his legacy and passion. His memories and recipes are always in my head and in my heart. I know he would be proud of JC's.

John was a wonderful father and husband who taught all his kids to always do their very best. It was not about the money, but to do what makes you happy. So this is what I do. John was a nationally known chef yet so humble he would tell people he was just the dishwasher. He had three passions in life-fishing, food and family.

We named our grand adventure after our fathers. "J" is for Dennis's dad, John Fillman and "C" for Diana's dad, Charles Blewer. They were and are our inspiration.

Diana came from a corporate background and Dennis is a fourth generation chef..... but wait this story is not about us. This story is about our Fathers, hence JC's.

Our story is a simple one. Dennis and Diana came from different backgrounds and different places, yet their roads led to the same place. One wonderful night, they fell in love and went into business together with the Groves Bar and Grill and have now expanded their passion to JC's Steakhouse.



Steakhouse

JC's



ASK YOUR SERVER FOR CURRENT LIST

MICHELLOB ULTRA
BUDWEISER - MILLER LTE
CORONA - GUINNESS CANS

Bottle Beers

ASK YOUR SERVER FOR CURRENT LIST
COORS LIGHT - BUD LIGHT
10 LOCAL ROTATING BREWS

Draft Beers

PLEASE ASK FOR OUR EXTENDED WINE LIST

CABERNET SAUVIGNON CHARDONNAY

House Wines

12 years and under only
Chicken Tenders served with Steak Fries
Grilled Cheese served with Steak Fries
Hamburger or Cheeseburger served with Steak Fries
Mac and Cheese \$7

Kids Menu

LEMONADE GINGER ALE ICED TEA COFFEE HOT TEA
COKE DIET COKE DR. PEPPER ROOT BEER SPRITE

Beverages

Dennis & Diana

Thank You

25 EAST RAY ROAD
GILBERT, AZ 85296
(480) 306-4545
JCSSTEAKHOUSE.COM
LIKE US ON FACEBOOK

Steakhouse

JC's

ASK ABOUT OUR DAILY DESSERT SPECIALS

OUR FAMOUS "SKOOKIE"

BANANAS FOSTER

DEATH BY CHOCOLATE CAKE

CHEESE CAKE

CARROT CAKE

CREME BRULEE

Desserts

MASHED CAULIFLOWER

RICE PILAF

STEAK FRIES

MASHED POTATOES

BAKED POTATO

Sides

JC's Steakhouse Welcomes You

Appetizers

- CITRUS & CAYENNE CRISPY PORK SKINS 6
- SAUTÉED MUSHROOMS 7
- ARTICHOKE DIP 10
- STUFFED MUSHROOMS 10
- CHARRED BRUSSEL SPROUTS 10
- FIRE ROASTED ARTICHOKE SPEARS 11
- SMOKED TROUT & LOBSTER DIP 11
- CALAMARI 11
- LOBSTER RAVIOLI 12
- CRAB & SHRIMP STUFFED AVOCADO 13
- SHRIMP COCKTAIL 13
- CHARCUTERIE BOARD 14

Soup & Salads

- SOUP OF THE DAY
- CUP 5 BOWL 8
- CLAM CHOWDER
- CUP 6 BOWL 10
- FRENCH ONION
- CUP 6 BOWL 9
- DINNER SALAD 5
- CAESAR SALAD 6
- WEDGE SALAD 7
- CHICKEN CAESAR SALAD 16
- *SOUTHWESTERN STEAK SALAD 18
- CHICKEN APPLE WALNUT SALAD 17
- *GRILLED SALMON SALAD 17

Entrees

Entrées served with soup of the day or dinner salad, vegetable and choice of potato, rice or mashed cauliflower.
Add \$1.50 to substitute Clam Chowder, French Onion, or Caesar Salad.

* OUR SEAFOOD IS THE FINEST FROM THE OCEANS OF THE WORLD

- ALASKAN HALIBUT 31
- Add Olympia sauce then baked to perfection 33
- ALASKAN STUFFED HALIBUT 38
- Stuffed with shrimp & crab, topped with Olympia sauce and baked
- POACHED SALMON 28
- Poached in butter, brown sugar, lemon and fresh dill
- Laid on a bed of sweet potato hash
- GRILLED ALASKAN SALMON 27
- ALASKAN KING CRAB 37
- JUMBO SHRIMP 25
- SEARED SCALLOPS 30
- 12OZ LOBSTER TAIL 40

*JC'S ADD-ONS

- ADD 3- SHRIMP 10
- ADD 1/2 LB ALASKAN KING CRAB 19
- ADD 12OZ LOBSTER TAIL 30
- ADD 2- SCALLOPS 19
- OSCAR STYLE 9

* Sandwiches

Served with choice of steak fries or dinner salad

- PRIME RIB SANDWICH 14
- Thinly sliced on grilled sourdough with Swiss cheese and horsey sauce
- NY STEAK SANDWICH 15
- 8 oz NY steak on a slice of grilled sourdough
- HAMBURGER 12
- 1/2-pound handmade patty with balsamic mustard, lettuce, onion, and tomato on a grilled Brioche bun
- Add cheddar, swiss, pepper jack or blue cheese 1.25
- Add Bacon 1.25
- THE JC'S FILET BURGER 20
- 10oz Ground Tenderloin wrapped in bacon on a Brioche bun
- SOUTHWEST BURGER 14
- 1/2-pound handmade patty topped with in house fire roasted poblano, pepper jack cheese and chipotle aioli
- PRICKLY PEAR CHICKEN SANDWICH 14
- 8oz grilled boneless chicken breast topped with in house fire roasted poblano, pepper jack cheese and prickly pear chipotle jam

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

For parties of 6 or more a 20% gratuity will be added to your bill(s).

WE PROUDLY SERVE



*JC'S SLOW COOKED PRIME RIB

- SCOTTSDALE CUT 10 oz 23
- GILBERT CUT 14 oz 28
- JC'S CUT 18 oz 33

*FROM OUR BROILER

- 22 oz PORTERHOUSE 36
- 12 oz NEW YORK 28
- 14 oz RIBEYE 29
- 10 oz FILET 32
- 6 oz PETITE FILET 25
- 10 oz CULOTTE DELMONICO 21
- 8 oz PRIME FLAT IRON 22

JC's Steak Temperatures

Rare: Cool center, red from edge to edge
Medium Rare: Warm, red center
Medium: Hot center, pink throughout
Medium Well: Hot, slightly pink center
Well Done: Hot center, no pink

Not responsible for steaks ordered well done.

* JC'S SPECIALTIES

- STEAK DIANA 31
- Mushrooms, cracked peppercorns and fresh garlic sautéed in a brown wine sauce and topped over a New York steak
- LAMB CHOPS 26
- Australian lamb served with a light mint sauce
- STEAK OSCAR 30
- Top sirloin covered in fresh Crab topped with béarnaise sauce
- MEATLOAF 19
- Homemade meatloaf topped with brown gravy
- ALASKAN REINDEER DINNER 18
- 2 links of Authentic Reindeer Sausage
- WRANGLER STEAK 19
- Ground steak on a bed of gravy with mashed potatoes and smothered with sautéed mushrooms and onions
- CHORIZO STUFFED PORK LOIN 24
- Center cut pork loin stuffed with house made chorizo topped with prickly pear chipotle sauce

Pasta Dishes

Pasta dishes are served with a choice of soup or salad and garlic toast

- CAJUN CHICKEN PASTA 19
- Penne pasta tossed in a homemade Cajun sauce.
- Sub Shrimp 24
- BEEF STROGANOFF 19
- Egg noodles tossed in our homemade sauce with chunks of Prime Rib
- MAC DADDY MAC & CHEESE 16
- 4 cheese blend with jalapenos, bacon and shell pasta
- Add Chicken 18
- Add Reindeer Sausage 19
- ULTIMATE MAC DADDY 20
- 4 cheese blend with jalapenos, bacon, tomatoes, mushrooms, chicken and shell pasta

Pork & Poultry

- *PORK CHOPS 20
- Two 8 oz chops, French cut and grilled to perfection
- BABY BACK RIBS
- Half Rack 16 Full Rack 29
- GRILLED CHICKEN BREAST 16
- Choice of naked or topped with sauces of the day
- PERFECTLY ROASTED HALF CHICKEN 19