





Our story is a simple one. Dennis and Diana came from different backgrounds and different places, yet their road led to the same place and one wonderful night they fell in love and went into business together with the Groves Bar and Grill and now they are expanding their passion to JC's Steakhouse. Diana came from a corporate background and Dennis is fourth generation chef..... but wait this story is not about us This story is about our Fathers, hence JC's.

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.

John was a wonderful father and husband that taught all his kids to always do their very best and 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. With his wife Sandy they owned and operated or 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.

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 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 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, Charles expanded into at least 9 businesses throughout the years.

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 husband Charles is still with us today although he suffers from dementia.

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

Though these two men never met, with their passion for life and their constant strive to make people happy, we bring them together here at JC's where we know they will be the best of friends.

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

Lennis & Lana

ICS STEAKHOUSE WELCOMES YOU

poetizers CITRUS & CAYENNE CRISPY PORK SKINS

5.99 SAUTEED MUSHROOMS

ARTICHOKE DIP

SMOKED TROUT & LOBSTER DIP

SZECHUAN TRIPLE JOINT WINGS

CALAMARI 9.99

SHRIMP OR CRAB COCKTAIL

CHARCUTERIE BOARD

MEXICAN SHRIMP CHEVICHE SHOOTERS

SOUP OF THE DAY 4.99

CLAM CHOWDER Cup 4.99 Bowl 8.99

FRENCH ONION

5.99

DINNER SALAD 3.99

CAESAR SALAD 4.99

WEDGE SALAD 6.99

CHICKEN CAESAR SALAD

SOUTHWESTERN STEAK SALAD

CHICKEN STRAWBERRY GOAT CHEESE SALAD 14.99

GRILLED SALMON SALAD 15.99

All entrée's served with soup or dinner salad, vegetable and choice of potato, rice or mashed cauliflower.

 W_{E} PROUDLY SERVE



8z Top Sirloin - 16.99

12z Top SIRLOIN - 19.99

10z LONDON BROIL - 22.99

122 RIBEYE - 26.99

JC'S SLOW COOKED PRIME RIB

SCOTTSDALE CUT 10z - 20.99 GILBERT CUT 14z - 24.99

FROM OUR BROILER

22z Porterhouse - 30.99

12z NEW YORK - 25.99 6Z PETITE FILET - 22.99

10z FILET - 28.99

RARE

COOL, RED CENTER WARM RED CENTER, WITH A HINT OF PINK

MED-RARE MEDIUM

WARM PINK CENTER

MED-WELL

SOME PINK INCENTER

WELL

NO PINK, COOKED ALL THE WAY THROUGH

Served with steak fries or dinner salad

PRIME RIB SANDWICH

Thinly sliced on grilled sourdough Swiss cheese and horsey sauce 12.99

> NY STEAK SANDWICH 8z NY steak on grilled sourdough 14.99

HAMBURGER 1/2-pound handmade patty on a pretzel bun 10.99

CHEESE BURGER

Same as our Hamburger we just put your choice of

cheese on it 11.99 *Consuming raw or undercooked meats, poultry, seafood,

For parties of 6 or more an 18% gratuity will be added to your bill(s).

shellfish or eggs may increase your risk of food borne illnesses.

OUR SEAFOOD IS THE FINEST FROM THE OCEANS OF THE WORLD

ALASKAN HALIBUT 29.99

ALASKAN SALMON

24.99 AHI

23.99

Мані Мані 21.99

ALASKAN KING CRAB Market Price

JUMBO SHRIMP 22.99

SEARED SCALLOPS 22.99

LOBSTER Market Price

JC'S COMBINATIONS

TOP SIRLON & SHRIMP 28.99

TOP SIRLON & CRAB Market Price

TOP SIRLON & LOBSTER Market Price

BEEF KABOBS

3 Beef and vegetables kabobs laid on a bed of rice 16.99

STEAK DIANA Mushrooms, cracked peppercorns and fresh garlic sauté in a

brown wine sauce and poured over a New York steak 28.99 LAMB CHOPS

Australian lamb served with a light mint sauce 23.99 STEAK OSCAR Top sirloin covered in fresh crab topped with béarnaise

sauce 28.99

HALIBUT OLYMPIA

Halibut covered with JC's special Olympia sauce then baked

to perfection 31.99

PORK CHOPS

Two 8z chops, French cut and cooked to your desired temperature 18.99

HALF A BEER CAN CHICKEN Marinated in local brew and fresh seasonings 15.99

CORNISH GAME HEN

Baked and topped with a black cherry ginger sauce 15.99 GRILLED CHICKEN BREAST

Choice of naked or topped 14.99

BAKED POTATO

MASHED POTATOES

STEAK FRIES

RICE PILAF MASHED CAULIFLOWER

CRÈME BRULE **CARROT CAKE**

DEATH BY CHOCOLATE CAKE MINI DESSERT SAMPLER PLATTER

ASK ABOUT OUR DAILY DESSERT SPECIALS



keverao LEMONADE COKE

GINGER ALE

ICED TEA COFFEE

HOT TEA

DIET COKE DR. PEPPER **ROOT BEER**

House Wines by Alias

SPRITE

CABERNET SAUVIGNON PLEASE ASK FOR OUR EXTENDED WINE LIST

> Draft Beers BUD LIGHT

COORS LIGHT FOUR PEAKS SEASONAL DESERT EAGLE POMEGRANATE HUSS SCOTTSDALE BLONDE PAPAGO ORANGE BLOSSOM GRAND CANYON BLACK IRON IPA

FOUR PEAKS KILT LIFTER DESERT EAGLE DUNKEL WEIZEN SONORAN WHITE CHOCOLATE MUD SHARK HAVA BLUE SLEEPY DOG RED ROVER

CORONA

BUDWEISER MILLER LIGHT MICHELOB ULTRA GUINNESS

partners Greg and Annie Crill, for helping make this Grand Adventure come true! Lennis & Dana

ANGRY ORCHARD HARD CIDER