

WELCOME TO

J. Bruner's

THE LAKE'S
Classic
STEAKHOUSE

Prepare yourself to experience the best food, service,
and atmosphere at the Lake of the Ozarks.
Savor our menu selections prepared using exclusive
recipes refined over the past quarter-century.
Thank you for being our guest and let us know
how we may enhance your visit.

Patrick M. Boylan, Owner
Shane Claspill, Executive Chef

MANAGERS

Deanna M. Bruner | Noelle Frazier

Please see our beverage menu for our selection of spirits,
wines, and beer. 18% gratuity may be added to parties of eight
or more and to all separate checks. Eleven dollar charge for shared dinner,
Fifteen dollar corkage fee, Two dollar cake charge, One dollar to-go charge.
Cigarette smoking is not allowed in the restaurant or bar areas.

Consuming raw or uncooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.

We gladly accept Visa, MasterCard, Discover, and American Express.

Make reservations and purchase gift certificates online at www.jbruners.com
Complimentary wireless internet service is available throughout J. Bruner's.

573.348.2966

www.jbruners.com

THE LAKE'S CLASSIC STEAKHOUSE



DINNER MENU

Share the experience of our famous

ONION RINGS

A generous portion for the table

APPETIZERS

Lobster Macaroni & Cheese

CHUNKS OF LOBSTER WITH CAVATAPPI PASTA IN A BLEND OF
FOUR INCREDIBLE CHEESES

Shrimp Cocktail

FOUR JUMBO GULF SHRIMP ON A BED OF ICE SERVED WITH COCKTAIL SAUCE

Mushroom Caps

STUFFED WITH J. BRUNER'S SIGNATURE STUFFING

Chicken Liver Sauté

SAUTÉED WITH SCALLIONS, MUSHROOMS, AND PARMESAN CHEESE

SOUPS

J. Bruner's Prime Rib Soup

TASTE OUR FAMOUS PRIME RIB NIGHTLY WITH A BOWL OF
OUR BROTH-BASED PRIME SOUP

French Onion Soup

SWEET ONIONS IN BROTH COVERED WITH A HOMEMADE
CROUTON AND BLANKET OF CHEESE

Lobster Bisque

MADE WITH FRESH LOBSTER, BUTTER AND CREAM,
SERVED WITH A LARGE HOMEMADE CROUTON

SALADS

J. Bruner's Salad

CRISP GREENS TOSSED WITH GREEN PEPPER,
ONION, AND TOMATO

Lettuce Wedge

ONE-QUARTER HEAD OF ICEBERG TOPPED WITH BACON AND
BLUE CHEESE CRUMBLES

Spinach

FRESH SPINACH TOPPED WITH ONIONS, MUSHROOMS,
CHOPPED EGG, AND HOT BACON DRESSING

SIDES

BAKED POTATO, SIGNATURE GREEN BEANS, STEAK FRIES,
CHUNKY APPLESAUCE, ASPARAGUS, AND FRIED POTATOES & ONIONS



DINNER MENU

Limited Availability, Friday and Saturday Only

J. BRUNER'S FAMOUS PRIME RIB

12 ounces served au jus

All entrees are served with J. Bruner's Salad, bread service and choice of baked potato, green beans, steak fries, or asparagus

STEAK AND CHOPS

Add sautéed onions or mushrooms

Porterhouse

A 20-OUNCE CUT THAT SAVES YOU FROM MAKING THE CHOICE BETWEEN A FILET AND A KANSAS CITY STRIP

Ribeye

WELL-MARBLED, 12-OUNCE CUT GRILLED IN OUR FAMOUS SEASONING

Filet Mignon

HAND-CUT DAILY, THIS 8-OUNCE PREMIUM STEAK IS THE TENDEREST OF OUR CORN-FED BEEF

Kansas City Strip

HAND-CUT DAILY, 12 OUNCES SEASONED AND GRILLED TO PERFECTION

Chopped Sirloin

10 OUNCES OF OUR FINEST MEATS BLENDED TO PERFECTION

Pork Loin Chop

A 10-OUNCE CUT SERVED WITH HOMEMADE PLUM SAUCE

POULTRY AND KABOBS

Fried Chicken

THREE PIECES OF CHICKEN DEEP FRIED IN J. BRUNER'S FAMOUS BATTER

Grilled Chicken Breast

TWO 6-OUNCE BONELESS, SKINLESS BREASTS MARINATED IN PINEAPPLE SOY SAUCE

Beef Kabob

6 OUNCES OF BEEF TENDERLOIN GRILLED WITH ONIONS, GREEN PEPPER, AND MUSHROOMS

Pork Kabob

7 OUNCES OF PORK GRILLED WITH CHERRIES, PINEAPPLE, AND GREEN PEPPER

PASTA

Served with J. Bruner's salad and bread service

Chicken Pasta

ANGEL HAIR, MUSHROOMS, ONIONS, AND PEAS TOSSED WITH A WHITE GARLIC CREAM SAUCE

Farfalle Marinara

BOW TIE PASTA BENEATH ITALIAN SAUSAGE MARINARA, CRUSTED WITH TWO CHEESES, SERVED WITH GARLIC BREAD



DINNER MENU

John Bruner's original

BATTER-FRIED LOBSTER TAIL

Two six ounce tails dipped in his signature batter and deep fried. Served with J. Bruner's Salad, choice of one side, and bread service

SEAFOOD

Lobster

TWO SIX-OUNCE TAILS BROILED AND SERVED WITH
HOT DIPPING BUTTER

Shrimp

FIVE OF OUR JUMBO SHRIMP BREADED AND DEEP FRIED

Mahi-mahi

8-OUNCES GRILLED & COVERED WITH A PORT-WINE MUSHROOM & BACON SAUCE

Grouper

GRILLED & SERVED ON A BED OF HEARTY GRAINS WITH
MUSHROOMS & FINISHED WITH LEMON PEPPER SEASONING

FRESHWATER FISH

Rainbow Trout

BONED AND BROILED WITH ALMONDS

Canadian Walleye

FILLETED AND COATED IN CORNMEAL, FINISHED WITH
LEMON PEPPER SEASONING

Channel Catfish

COATED IN CORNMEAL AND DEEP FRIED

Salmon

BONED AND BROILED IN A WHITE WINE AND
LEMON DILL SAUCE

COMBINATIONS

Add a lobster tail to any steak

Add four deep fried shrimp to any meal

Add an 8oz Filet to any seafood or freshwater fish

Add a 5oz portion of our grilled Grouper to any steak

DESSERTS, BEVERAGES, & CHILDREN'S ITEMS

J. Bruner's Ice Cream Crunch

Selections from our Dessert Tray

Fiji/Voss Natural Artesian Water or Perrier/San Pellegrino Sparkling Water

Coffee, tea, milk, soft drinks, lemonade, raspberry tea

Selections for Children under 12

CHICKEN TENDERS, CHOPPED SIRLOIN, FRIED CHICKEN, FRIED SHRIMP