

HOUSE WINE
10 SPAN
Vineyards

Chosen as "The Best Steak House in Minneapolis/St. Paul"
by the *Minneapolis Star Tribune*

*Want to split an order? We do charge you \$5.00 for the plate with garnish.
Additional food will be charged pro rata, à la carte.*

*Early Dining/Happy Hour 4-6pm Monday-Friday
Only Available in the Bar & on the Patio
No reservations or take out available.*

1 check for parties of 10 or more

18% gratuity for parties of 6 or more

*Private dining room requires a Credit Card Deposit,
One check for entire private dining room,
20% gratuity*

\$30 Corkage fee \$30 Dessert fee

J.D. Hoyt's no longer accepts checks

Johoyt's
SUPPER CLUB

*301 Washington Avenue North
612-338-1560*

*For more information, visit us at
www.jdhoyts.com*

LOCALLY OWNED, NATIONALLY KNOWN



About J.D. & Hoyt

The founders of J.D. Hoyt's named their restaurant in memory of their fathers, J.D. White and Hoyt Andrews. A couple of guys who loved great food and would have been real comfortable here, as we hope you will be.

John White

*Pat Montague
Managing Partner*

Susie Andrews

Johoyt's
SUPPER CLUB

**“Put a Taste of the South in Your Mouth”
Appetizers**

**Our World Famous Buddy Bowl
Small \$12 Medium \$18 Large \$25**

A Family Style Appetizer. Layers of red beans, dirty rice, and our homemade creole sauce (tomato sauce, celery, green pepper and onion, with andouille sausage and chicken) topped with cheese and baked in the oven. Top it with your choice of Shrimp or Scallops: \$3 each or Catfish: full filet \$10 or 1/2 filet \$5

Marylou & Wanda’s Classic Country Relish Tray

Small \$10 / Medium \$15 / Large \$25

An assortment of cold pickled relishes and crisp veggies to dunk in bowls of Bleu cheese or dill dip.

Classic Fruit and Cheese Tray

Small \$10 / Medium \$15 / Large \$25

An assortment of mixed fresh fruit and cheeses served with assorted crackers.

J.D. Hoyt’s Famous Garlic Cheese Toast.....\$8

Fresh baked bread brushed with garlic butter, coated with our blend of three cheeses. Toasted golden brown.

J.D. Hoyt’s Seasoned European-Style Potato Crisps.....\$10

Borrowed from Rome’s Hotel Hassler. Homemade and accompanied by seasoned sour cream.

Sweet Country Corn Bread.....Single \$2.50 / Basket \$10

With honey and butter.

Cajun Tenderloin Tips.....\$18

Juicy tips of sautéed tenderloin served with your choice of Cajun béarnaise, peppersteak sauce or Bleu cheese.

Lobster Tacos.....\$25

Two soft shell tacos filled with lobster meat, chopped spinach and pepper cheese.

Made Famous at the Pickled Parrot.

Classic Shrimp or Crabmeat Cocktail.....\$20

Half pound of shrimp or crab meat, or a combination of the two served with our very own cocktail sauce.

Crab Cakes.....Single \$15 / Double \$22

Two broiled crab cakes prepared with premium lump crab meat, served with our own Cajun béarnaise.

Calamari.....1/2 Order \$8 / Full \$12

Lightly breaded and fried, served with lemon tartar sauce or marinara.

Jamaican Onion Rings.....Individual \$8...Shared \$10...Family \$25

Yeah, mon! The Best in Town, my Brother!

Larry’s Mama’s Cajun Chicken Wings.....\$15

Just like mom made ‘em. Seasoned, fried and served with Jamaican BBQ sauce and celery with ranch dressing.

Doc Jim’s Famous Pig Wings.....Individual \$4 / Full \$20

Four tender pig wings made from the shank slow grilled and then finished with BBQ sauce on the grill.

Served with a side of Q

Fried Cajun Catfish Filet Pieces.....\$15

Hand tossed breaded and fried. Served with Louisiana hot sauce.

Sandwich Platters

Note, we advise you to slop our cole slaw on your sandwich, hunker over your platter and have at it!

All sandwiches are served on a Kaiser bun or Gluten Free bun, with coleslaw, pickles and your choice of J.D.’s homemade seasoned European-style potato crisps (borrowed from Rome’s Hotel Hassler), sweet potato fries, Jamaican onion rings, seasoned french fries or fresh fruit.

*Also...all of our sandwiches can be seasoned with **Cajun** or **Jamaican** spice!*

Add Cheddar, Swiss, American or Pepperjack...\$1

Add Bacon...\$1.50 Add Avocados...\$1

Add Fried Egg...\$1 Side of Seasoned Sour Cream...\$1

Signature Cajun Burger.....\$15

We start with the holy trinity of Cajun cooking: celery, green pepper and onions.

We then add a hint of jalapeño, Tabasco and Cajun spices, craw-fish tails and andouille sausage. This mix is blended together with 8 oz of our ground chuck that has been grilled with cajun spice and topped with pepper cheese. Truly a one of a kind!

Hoyt’s Burger Platter.....\$15

One-half pound of fresh lean ground chuck, garnished with lettuce, tomato and onion.

American KOBİ Beef Burger.....\$20

One-half pound of freshly ground American KOBİ beef with caramelized onions and Cheddar cheese.

Charcoal Grilled Turkey Burger.....\$15

One-half pound of great tasting ground turkey with lettuce, tomato and onion.

Chicken Filet Sandwich.....\$15

An 8 oz. boneless, skinless chicken filet, grilled and topped with lettuce, tomato and onion.

B.B.Q. “Shack” Shredded Pork Sandwich.....\$15

A half pound of slow cooked pork, shredded and mixed with barbeque and Louisiana hot sauces.

Pork Chop Sandwich.....\$15

Nothing embraces our spices like a boneless pork chop, grilled and sliced.

Prime Rib Sandwich.....\$15

A select portion of shaved prime rib, seasoned to tantalize your taste buds.

Topped with Pepperjack cheese, mushrooms, onions and green peppers. Au jus on the side.

Catfish Filet Sandwich.....\$15

Offered grilled with Cajun or Jamaican seasonings or deep-fried “Harris” style.

Served with Louisiana hot sauce or salsa.

All of our entrées are grilled over 100% hardwood charcoal.
Served with garlic cheese toast and the vegetable of the day.

Diamond-Branded, Hickory-Charred Entrées

Try our nightly specials!

J.D.'s Famous Grilled Cajun Pork Chops.....\$30 / 1 Chop \$23

Our signature item: Two chops that total approximately 13 oz. each. Rubbed in peppery Cajun spices, seared and then s-l-o-w cooked over our hickory smoke fire!

Jackson's Bones.....Full Rack \$35 / Half Rack \$26

Chicago style pork ribs. Loin back, hickory smoked ribs, rubbed with Cajun spices, slow cooked then finished on the charcoal grill.

J.D.'s One Chop / Half Rack of Ribs Combo.....\$35

J.D. Hoyt's Great Charcoal Grilled Steaks

Add Cajun or Jamaican Seasoning to any steak.

Tenderloin Filet.....10 oz. \$42 / 8 oz. \$35 / 5 oz. \$28

Steak Spaulding.....10 oz. \$50 / 8 oz. \$45 / 5 oz. \$38

A local legend! Tenderloin filet topped with our crab cake and béarnaise sauce served with asparagus and hash browns.

Bone In Rib Eye.....16 oz. \$45

Porterhouse (please allow extra time).....32 oz. \$66

T-Bone.....16 oz. \$40

N.Y. Strip Steak.....14 oz. \$42

**Pat's Primo Grilled Prime Rib.....Mega cut 22 oz. \$45
Mini cut 16 oz. \$38**

Prime Rib at its optimum!

A thick, hand-cut slice of Prime Rib, spiced and grilled over charcoal.

Add our Toppings & Sauces to Any Entrée \$3 Each

Pepper Style – Rolled in black peppercorns and topped with our spicy pepper sauce, with a hint of orange (very, very good).

Sinatra Style – Any of our steaks sliced into juicy strips, smothered with peppers and onions, just like Sinatra and the Rat Pack favored.

Bleu Cheese – Melted Bleu cheese draped over your entrée.

Cajun Béarnaise Sauce – Seasoned béarnaise.

Herb Butter – Sweet creamery “compound” butter blended with fresh herbs.

Marinara Sauce – Sweet Italian red sauce

Mushrooms – Sautéed in garlic butter.

M.O.P.'s – Mushrooms, Onions and Peppers sautéed in garlic butter.

Fresh Seafood

All of our seafood entrées are grilled over hardwood charcoal!
Add Cajun or Jamaican Seasoning to any Seafood.

Nightly Fish Specials

Grilled Cajun Catfish.....8 oz. \$23

Charcoal grilled with a blend of Cajun seasoning served on “dirty” rice.

Or Deep-Fried “Harris” Style.....8 oz. \$23

Charcoal Grilled Shrimp.....\$25

Approximately ½ Pound (6-8 pieces) of Jumbo Gulf Shrimp grilled with either Cajun or Jamaican spices.

Charcoal Grilled Scallops.....\$25

*Approximately ½ Pound (6-8 pieces) of sea scallops grilled with your choice of seasonings.
“We recommend Jamaican seasoning.”*

Charcoal Grilled Salmon Center Cut Filet.....8 oz. \$25

Charcoal Grilled Swordfish.....8 oz. \$28

Charcoal Grilled Lobster Tail.....One tail \$30 / Two tails \$66

*Cold water tails from New Zealand grilled to perfection!
Tails served with drawn butter and a lemon crown.*

Butch's World Famous Shrimp Scampi.....\$30 / Half \$20

Large Shrimp sauteed in garlic butter, scallions, diced tomatoes and capers served with Parmesan risotto and garlic spinach.

Pasta

*Served with a slice of our addictive garlic cheese toast.
(Gluten Free pasta option)*

Andy Luger's Cajun Pasta.....\$25

Penne pasta, garlic, olive oil, Parmesan cheese, with andouille sausage, chicken and Cajun cream sauce.

Just the way Andy likes it.

Chicken

**Hoyt's Hickory Barbeque Chicken.....2 Chicken Breasts \$24
1 Chicken Breast \$20**

Boneless, skinless breasts of chicken grilled over real charcoal and brushed with our own barbeque sauce. We top them with a spicy blend of onion, peppers and mushrooms.

Enhancements to Your Dinner

Potatoes and Sides

\$5 Individual \$10 Shared \$25 Family Size

Eddie’s Road House Hash Browns • Cajun Hash Browns

Mike’s Potato • Garlic Mashed

Dirty Rice • Red Beans and Dirty Rice

Macaroni and Cheese

Fresh Vegetable of the Day

Asparagus • Broccoli

Sweet Potato Fries • Cajun French Fries

Jamaican Seasoned Onion Rings

Cajun Cream Pasta – J.D. Hoyt’s penne pasta with Cajun cream sauce and Parmesan cheese.

Premium Sides

Lobster Risotto \$10 Individual \$15 Shared \$30 Family Style
Freshly made with steamed lobster and butter seasoned to perfection.

Baked – Idaho, what else? \$5.....Loaded \$7.50

Sweet Potato – A baked sweet potato served with butter and cinnamon brown sugar. \$5

Vegetarian Choices

Seasonal Vegetarian Entree\$30

The “ASHWIN” Vegetarian Black Bean Burger.....\$20

House made burger served with chipotle mayo. Named after a local “Hoyt’s Vegetarian.”

J.D. Hoyt’s Vegetarian Cajun Pasta.....\$20

Penne pasta, garlic, olive oil, Parmesan cheese, veggies and a Cajun cream sauce.

Salads

We offer Parmesan-Peppercorn, French, Bleu Cheese, 1000 Island, House Vinaigrette, Ranch, Italian Vinaigrette or Oil & Vinegar.

All of our dressings are served on the side.

Add Bacon \$1.50 Add fresh Bleu Cheese \$1.50

Add a Hard Boiled Egg \$1.50 Add Avocados \$1.50

House Salad..... \$6

Head lettuce and romaine mix, tomato and onion, Parmesan cheese and homemade croutons. We recommend the Parmesan-Peppercorn dressing.

House Caesar Salad..... \$6

The classic salad prepared with our homemade Caesar dressing, Parmesan cheese and homemade croutons. Anchovies by request.

J.D. Hoyt’s Favorite T.O.B. \$6

Tomato, Onion and crumbled Bleu cheese.

Finished with Vinaigrette and served on a bed of romaine lettuce.

The Classic Wedge..... \$6

A wedge of iceberg lettuce, with a hard boiled egg, bacon, red onion, tomato and choice of dressing.

(We suggest our favorite combo—1000 Island and Bleu Cheese)

Coleslaw.....\$5

Homemade Southern sweet, creamy style.

Soups

Served with a slice of our addictive garlic cheese toast.

Soup of the Day.....Cup \$4 / Bowl \$6

Crab Corn Chowder.....Cup \$6 / Bowl \$9

Seafood Gumbo.....Cup \$6 / Bowl \$9

Authentic Southern, served with dirty rice.

Crawfish Etouffée.....Cup \$6 / Bowl \$9

Crawfish in a rich, smooth spicy sauce, served over dirty rice.