

RAW BAR

Chilled Shellfish Platter *
½ Chilled Lobster, 2 Oysters
2 Clams, 5 Jumbo Shrimp
4 Mussels
55

East & West Coast Oysters *
3.25 each

Littleneck Clams *
3 each

Jumbo Shrimp Cocktail *
20

Chilled Lobster *
Lemon Aioli
23

SOUPS & SALADS

French Onion Soup
Comté Cheese
12

Butternut Squash Soup
Oyster Mushrooms
10

Heirloom Tomatoes *
Crispy Onions, Russian Dressing
12

J&G Chopped Salad
Frisée, Arugula, Pecans, Blue Cheese
13
with Shrimp 21 with Chicken * 19

Hearts of Romaine Caesar Salad *
Lemon, Chili
12

Steamed Shrimp Salad
Tender Greens, Avocado
House Dressing, Beurre Blanc
19

Iceberg Wedge *
Tomatoes, Crispy Bacon
Blue Cheese Dressing
13

APPETIZERS

Tuna Tartare *
Avocado, Spicy Radish
Ginger Marinade
18

Crispy Calamari *
Basil Salt, Lemon Dip
14

Peekytoe Crab Cake *
Avocado, Cucumber, Lime
Crystallized Ginger
19

Black Truffle Cheese Fritters *
11

Sweet & Sour Beet Risotto
Meyer Lemon
14

Fresh Angel Hair Pasta *
Basil-Pistachio Pesto, Pecorino
Baby Squid, Tomato
18 / 36

Foie Gras Terrine *
Grilled Noble Country Bread
Ginger Jalapeno-Apple Compote
26

ENTRÉES

Slowly Cooked Salmon *
Mashed Potatoes, Brussels Sprouts
Truffle Vinaigrette
35

Roasted Red Snapper *
Miso Glazed Winter Squash
Farro, Sesame Broth, Chili Oil
36

Sautéed Dover Sole *
Grenobloise
66

Alaskan King Crab Legs *
MP

Roasted Maine Lobster *
Oregano, Chili
60

Parmesan Crusted Jidori Chicken *
Lemon-Butter, White Asparagus
27

J&G Brisket Cheeseburger *
Hand Cut French Fries
22

Grilled Beef Tenderloin *
Spiced Purple Sweet Potato
Hot Buttery Sauce
52

Marinated Rack of Lamb *
Smoking Herb Stack
90 (Serves Two)

GRILL

May be ordered simply grilled

8 / 12 oz Filet Mignon *
46 / 57

10 / 16 oz Six Peppercorn
Prime NY Steak *
44 / 60

19 oz Prime Bone-In Rib Eye *
64

24 oz Prime Porterhouse *
66

Prime Flat Iron Steak Frites *
29

16 oz Lamb T-Bone *
40

Maine Lobster *
57

30 oz Wagyu Tomahawk Ribeye
130 (Serves Two)

ADDITIONS

Blue Cheese
6

Oscar Style *
15

Grilled Half Lobster *
29

Alaskan King Crab Legs *
MP

Sautéed Foie Gras *
24

Shrimp *
3 each

Chicken *
6

SIDES

10

Grilled Asparagus
Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Caramelized Brussels Sprouts
Local Pecans, Aged Balsamic

Steamed Broccoli
Parmesan, Lemon

Roasted Mushrooms
Herbs, Chili

Roasted Baby Beets
Goat Cheese

Spiced Purple Sweet Potato

Hand Cut French Fries

Potato Gratin with Comté

Salt and Pepper Baked Potato

Mashed Yukon Gold Potatoes

Macaroni and Cheese

SAUCES

Béarnaise *

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

Beurre Blanc

Hot Buttery Sauce

TASTING MENU 67

Wine Pairing 40

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Sweet & Sour Beet Risotto
Meyer Lemon

Roasted Red Snapper *
Miso Glazed Winter Squash, Farro, Sesame Broth, Chili Oil

Grilled Beef Tenderloin *
Spiced Purple Sweet Potato, Hot Buttery Sauce

Warm Chocolate Cake
Caramel Ice Cream

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.

Executive Chef JACQUES QUALIN
JEAN-GEORGES VONGERICHTEN

