

## RAW BAR

### Chilled Shellfish Platter \*

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

### East & West Coast Oysters \* (X)

3.25 each

### Littleneck Clams \* (X)

3 each

### Jumbo Shrimp Cocktail \*

20

### Chilled Lobster \* (X)

Lemon Aioli  
23

## SOUPS & SALADS

### French Onion Soup

Comté Cheese  
12

### Butternut Squash Soup (X)

Oyster Mushrooms  
10

### Heirloom Tomatoes \* (V)

Crispy Onions, Russian Dressing  
12

### J&G Chopped Salad (X)

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 \* (X)

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 \* (V)

11

### Sweet & Sour Beet Risotto (X) (V)

Meyer Lemon  
14

### Caramelized Pork Belly (X)

Ginger Shallot Confit  
12

### Foie Gras Terrine \*

Grilled Noble Country Bread  
Ginger Jalapeno-Apple Compote  
26

## ENTRÉES

### Slowly Cooked Salmon \* (X)

Mashed Potatoes, Brussels Sprouts  
Truffle Vinaigrette  
35

### Roasted Red Snapper \*

Miso Glazed Winter Squash  
Farro, Peanuts, Sesame Broth, Chili Oil  
36

### Sautéed Dover Sole \*

Grenobloise  
66

### Alaskan King Crab Legs \* (X)

MP

### Roasted Maine Lobster \* (X)

Oregano, Chili  
60

### Parmesan Crusted Jidori Chicken \*

Lemon-Butter, White Asparagus  
27

### J&G Brisket Cheeseburger \*

Hand Cut French Fries  
22

### Grilled Beef Tenderloin \* (X)

Spiced Purple Sweet Potato  
Hot Buttery Sauce  
52

### Red Wine Glazed Short Ribs (X)

Parsnip Purée, Green Apple, Jalapeno  
28

## GRILL (X) all items

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 (X) all items

### 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 (V) all items

10

### Grilled Asparagus (X)

Lemon Zest, Olive Oil

### Sautéed or Creamed Spinach (X)

### Caramelized Brussels Sprouts (X)

Local Pecans, Aged Balsamic

### Steamed Broccoli (X)

Parmesan, Lemon

### Roasted Mushrooms (X)

Herbs, Chili

### Roasted Baby Beets (X)

Goat Cheese

### Spiced Purple Sweet Potato (X)

### Hand Cut French Fries

### Potato Gratin with Comté (X)

### Salt and Pepper Baked Potato (X)

### Mashed Yukon Gold Potatoes (X)

### Macaroni and Cheese

## SAUCES

### Béarnaise \* (X) (V)

### Black Pepper Condiment (V)

### Smoked Chili Glaze (X)

### Soy - Miso Mustard

### J&G Steak Sauce (X)

### Beurre Blanc (X) (V)

### Hot Buttery Sauce (X) (V)

## VALENTINES DAY MENU

66

### Premium Hackleback Caviar \* (X)

Meyer Lemon Gelée, Crème Fraiche

~

### Baby Beets Salad (X) (V)

Creamy Goat Cheese, Fresh Raspberry Vinaigrette  
or

### Marinated Pacific Salmon \*

Gravlax, Blood Orange, Herb Crème Fraiche, Brioche

~

### Sautéed Diver Scallops \*

Turmeric Jasmine Rice, Citrus Vinaigrette  
or

### Grilled Beef Tenderloin \* (X)

Broccoli Rabe, Pomme Anna, Hot Buttery Fresno Sauce

~

### Rose Macaroon (X)

Vanilla Parfait, Raspberries, Fragrant Rose Sugar  
or

### Raspberry Choux Sablée

Pastry Cream, Whipped Rose Cream, Pink Marshmallow

\* 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.

(X) Gluten Free

(V) Vegetarian

Executive Chef JACQUES QUALIN  
JEAN-GEORGES VONGERICHTEN

**J&G**  
**STEAKHOUSE**