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 * \otimes 3 each

Jumbo Shrimp Cocktail * 20

Chilled Lobster * & Lemon Aioli 23

SOUPS & SALADS

French Onion Soup

Comté Cheese

Butternut Squash Soup ® Oyster Mushrooms

Heirloom Tomatoes ★ ✓
Crispy Onions, Russian Dressing

J&G Chopped Salad & Frisée, Arugula, Pecans, Blue Cheese

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

Black Truffle Cheese Fritters * 11

Sweet & Sour Beet Risotto & Meyer Lemon 14

Caramelized Pork Belly & Ginger Shallot Confit

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

ENTRÉES

Slowly Cooked Salmon * Mashed Potatoes, Brussels Sprouts
Truffle Vinaigrette

Roasted Red Snapper *

Miso Glazed Winter Squash Farro, Peanuts, 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

Red Wine Glazed Short Ribs (**)
Parsnip Purée, Green Apple, Jalapeno 28

GRILL & 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 & all items

Blue Cheese

Oscar Style *

Grilled Half Lobster * 29

Alaskan King Crab Legs * MP

Sautéed Foie Gras * 24

Shrimp * 3 each

Chicken *

SIDES Y all items

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 \otimes

VALENTINES DAY MENU

66

Premium Hackleback Caviar * 🏵 Meyer Lemon Gelée, Crème Fraiche

Baby Beets Salad 🏵 🗡

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

Grilled Beef Tenderloin *

Broccoli Rabe, Pomme Anna, Hot Buttery Fresno Sauce

Rose Macaroon 🏵

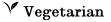
Vanilla Parfait, Raspberries, Fragrant Rose Sugar

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.

⊗ Gluten Free



Executive Chef Jacques Qualin JEAN-GEORGES VONGERICHTEN

