

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

Dungeness Crab Salad * (X)
Asparagus Ribbon, Spicy Mustard
Melon Juice
17

SOUPS & SALADS

French Onion Soup
Comté Cheese
12

Sweet Pea Soup (V)
Parmesan Foam
10

Heirloom Tomatoes * (V)
Crispy Onions, Russian Dressing
12

J&G Chopped Salad (V)(X)
Frisée, Arugula, Pecans, Blue Cheese
13

with Shrimp 21 with Chicken * 19

Hearts of Romaine Caesar Salad *
Lemon, Chili
12

Baby Beet Salad * (V)(X)
Greek Yogurt, Chili, Fresh Herbs
Candied Hazelnuts
12

Iceberg Wedge * (X)
Tomatoes, Crispy Bacon
Blue Cheese Dressing
13

APPETIZERS

Tuna Tartare *
Avocado, Spicy Radish
Ginger Marinade
18

Crispy Calamari *
Yuzu Dipping Sauce
14

Peekytoe Crab Cake *
Avocado, Pink Grapefruit, Ginger
19

Black Truffle Cheese Fritters * (V)
11

Asparagus Risotto (V)(X)
Parmesan, Fresh Herbs
14

Caramelized Pork Belly (X)
Ginger Shallot Confit
12

Foie Gras Terrine * (X)
Rhubarb Compote
26

ENTRÉES

Slowly Cooked Salmon * (X)
Mashed Potatoes, Julienne Vegetables
Basil Vinaigrette
35

Roasted Alaskan Halibut *
Japanese White Turnips
Baby Bok Choy, Shiitake Vinaigrette
36

Sautéed Dover Sole *
Grenobloise
66

Alaskan King Crab Legs * (X)
MP

Roasted Maine Lobster * (X)
Oregano, Chili
60

Parmesan Crusted Jidori Chicken *
Mixed Mushrooms, Asparagus
27

J&G Brisket Cheeseburger *
Hand Cut French Fries
22

Grilled Beef Tenderloin *
Fava Beans, Spring Onions
Pomme Gaufrette, Tangy BBQ Sauce
52

Herb Crusted Cauliflower Steak (V)
Fresh Mixed Beans, Cherry Tomatoes
24

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

Goat 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)

Sugar Snap Peas (X)
Smoked Butter, Lime, Cilantro

Steamed Broccoli (X)
Parmesan, Lemon

Roasted Mushrooms (X)
Herbs, Chili

Roasted Baby Beets (X)
Goat Cheese

Blistered Shishito Peppers
Soy Miso Glaze, Sesame, Toasted Nori

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)

Homemade BBQ Sauce

TASTING MENU 67

Wine Pairing 40

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Asparagus Risotto
Parmesan, Fresh Herbs

Roasted Alaskan Halibut *
Japanese White Turnips, Baby Bok Choy, Shiitake Vinaigrette

Grilled Beef Tenderloin *
Fava Beans, Spring Onion, Pomme Gaufrette, Tangy BBQ Sauce

Warm Chocolate Cake (V)
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.

(X) **Gluten Free**

(V) **Vegetarian**

Executive Chef JACQUES QUALIN
JEAN-GEORGES VONGERICHTEN

J&G
STEAKHOUSE