

## 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

**Chilled Melon & Tomato Gazpacho**  
(X)  
Jumbo Lump Crab  
12

**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

**Iceberg Wedge \* (X)**  
Tomatoes, Crispy Bacon  
Blue Cheese Dressing  
14

## APPETIZERS

**Tuna Tartare \***  
Avocado, Spicy Radish  
Ginger Marinade  
19

**Crispy Calamari \***  
Yuzu Dipping Sauce  
14

**Peekytoe Crab Cake \***  
Avocado, Pink Grapefruit, Ginger  
19

**Black Truffle Cheese Fritters \* (V)**  
11

**Charred Corn Ravioli (V)**  
Cherry Tomato, Basil Fondue  
12

## ENTRÉES

**Slowly Cooked Salmon \* (X)**  
Sweet & Sour Carrot Sauce, Basil  
37

**Roasted Alaskan Halibut \***  
Honshimeji Mushrooms  
Miso-Yuzu Broth  
36

**Sautéed Dover Sole \***  
Grenobloise  
66

**Roasted Maine Lobster \* (X)**  
Oregano, Chili  
60

**Parmesan Crusted Jidori Chicken \***  
Asparagus, Shiitakes, Parmesan Jus  
29

**J&G Brisket Cheeseburger \***  
Hand Cut French Fries  
22

**Grilled Beef Tenderloin \***  
Glazed Carrots, Miso Mustard  
52

## GRILL (X) all items

*May be ordered simply grilled*

**8 / 12 oz Filet Mignon \***  
49 / 57

**10 / 16 oz Six Peppercorn  
Prime NY Steak \***  
46 / 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

**Shrimp \***  
3 each

**Chicken \***  
6

## SIDES (V) all items

10

**Grilled Asparagus (X)**  
Lemon Zest, Olive Oil

**Sautéed or Creamed Spinach (X)**

**Creamy Corn and Lime (X)**

**Steamed Broccoli (X)**  
Parmesan, Lemon

**Roasted Mushrooms (X)**  
Herbs, Chili

**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)**

### TASTING MENU 67

Wine Pairing 40

**Tuna Tartare \***  
Avocado, Spicy Radish, Ginger Marinade

**Charred Corn Ravioli (V)**  
Cherry Tomato, Basil Fondue

**Roasted Alaskan Halibut \***  
Honshimeji Mushrooms, Miso-Yuzu Broth

**Grilled Beef Tenderloin \***  
Glazed Carrots, Miso Mustard

**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**