

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
14

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

J&G Chopped Salad (V)(X)
Frisée, Arugula, Pecans, Blue Cheese
14
with Shrimp 23 with Chicken * 20

Hearts of Romaine Caesar Salad *
Lemon, Chili
13

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

Carrot and Avocado Salad (X)(V)
Goat Cheese, Mixed Seeds, Citrus Dressing
12

APPETIZERS

Tuna Tartare *
Avocado, Spicy Radish
Ginger Marinade
20

Crispy Calamari *
Sriracha Aioli
15

Peekytoe Crab Cake *
Avocado, Cucumber, Lime
Crystalized Ginger
20

Parmesan Risotto (V)(X)
Fall Mushrooms, Herbs
12

Black Truffle Cheese Fritters * (V)
11

Foie Gras Terrine
Grilled Country Bread
Ginger Jalapeño-Apple Compote
26

Blistered Shishito Peppers
Soy Miso Glaze, Sesame, Toasted Nori
11

Sweet and Sour Pork Belly (X)
Ginger-Shallot Confit
14

ENTRÉES

Slowly Cooked Salmon * (X)
Mashed Potatoes, Brussels Sprouts
Truffle Vinaigrette
37

Roasted Icelandic Cod *
Parsnip Crust, Poblano Peppers
Lime Fragrant Coconut Juice
36

Sautéed Dover Sole *
Grenobloise
66

Alaskan Red King Crab Merus * (X)
MP

Roasted Maine Lobster * (X)
Oregano, Chili
60

Parmesan Crusted Chicken *
Lemon-Butter, White Asparagus
31

J&G Brisket Cheeseburger *
Hand Cut French Fries
22

Herb Crusted Cauliflower Steak (V)
Mixed Baby Beets, Cherry Tomatoes
24

Red Wine Glazed Short Ribs (X)
Parsnip Purée, Green Apple, Jalapeño
31

GRILL (X) all items

May be ordered simply grilled

8 / 12 oz Filet Mignon *
55 / 65

**10 / 16 oz Six Peppercorn
Prime NY Steak ***
48 / 60

19 oz Prime Bone-In Rib Eye *
64

24 oz Prime Porterhouse *
66

16 oz Veal Porterhouse *
55

Prime Top Sirloin Cap Steak Frites *
30

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 *
16

Grilled Half Lobster *
29

Alaskan Red King Crab Merus *
MP

3 Pieces Shrimp *
9

Chicken *
6

6 oz Petite Filet *
40

SIDES (V) all items

Grilled Asparagus (X)
Lemon Zest, Olive Oil
14

Sautéed or Creamed Spinach (X)
12

Caramelized Brussels Sprouts (X)
Local Pecans, Aged Balsamic
12

Roasted Baby Beets (X)
Goat Cheese
14

Steamed Broccoli (X)
Parmesan, Lemon
12

Roasted Mushrooms (X)
Herbs, Chili
14

Hand Cut French Fries
10

Potato Gratin with Comté (X)
12

Salt and Pepper Baked Potato (X)
10

Mashed Yukon Gold Potatoes (X)
12

Macaroni and Cheese
12

SAUCES

Béarnaise * (X)(V)

Black Pepper Condiment (V)

Smoked Chili Glaze (X)

Soy - Miso Mustard

Beurre Blanc (X)(V)

J&G Steak Sauce (X)

TASTING MENU

A Tour of Our Signature Dishes

125 per person

Wine Pairing 60 per person
*minimum of 2 guests

Black Truffle Cheese Fritters * (V)

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Parmesan Risotto (X)
Fall Mushrooms, Herbs

½ Roasted Maine Lobster * (X)
Oregano, Chili

Grilled Prime Beef Duo *
Seasonal Assorted Side, Soy-Miso Mustard

Warm Chocolate Cake (V)
Caramel Ice Cream

Entire table only, please

* 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