

RAW BAR

Chilled Shellfish Platter *

½ Chilled Lobster, 2 Oysters
2 Clams, 5 Jumbo Shrimp
4 Mussels
41

East & West Coast Oysters *

3.25 each

Littleneck Clams *

3 each

Jumbo Shrimp Cocktail *

18

Chilled Lobster *

Lemon Aioli
23

SOUPS & SALADS

French Onion Soup

Comté Cheese
12

Butternut Squash Soup

Oyster Mushrooms
9

Heirloom Tomatoes *

Crispy Onions, Russian Dressing
12

J&G Chopped Salad

Frisée, Arugula, Blue Cheese
12

with Shrimp 20 with Chicken * 18

Steamed Shrimp Salad

Tender Greens, Avocado
Champagne Vinaigrette
18

Heart of Romaine Caesar Salad *

Lemon, Chili
12

Iceberg Wedge *

Tomatoes, Crispy Bacon
Blue Cheese Dressing
13

APPETIZERS

Tuna Tartare *

Avocado, Spicy Radish
Ginger Marinade
18

Crispy Calamari *

Yuzu Dipping Sauce, Sesame
14

Peekytoe Crab Cake *

Avocado, Cucumber, Lime
Crystallized Ginger
19

Black Truffle Cheese Fritters *

11

Sweet and Sour Beet Risotto

Meyer Lemon
12

Foie Gras Terrine

Grilled Country Bread
Ginger Jalapeño -Apple Compote
23

Sweet and Sour Pork Belly

Ginger- Shallot Confit
14

Bacon Wrapped Shrimp

Passion Mustard, Avocado
16

ENTRÉES

Slowly Cooked Salmon *

Mashed Potatoes, Brussels Sprouts
Truffle Vinaigrette
32

Roasted Red Snapper *

Hen of the Wood, Leeks,
Mushroom Vinaigrette, Chimayo Oil
37

Sautéed Dover Sole *

Grenobloise
66

Roasted Maine Lobster *

Oregano, Chili
Market Price

Parmesan Crusted Chicken *

Lemon-Butter, White Asparagus
25

J&G Cheeseburger *

Hand Cut French Fries
17

Caramelized Beef Tenderloin *

Glazed Baby Carrots, Miso Mustard
51

Red Wine Glazed Short Ribs

Parsnip Purée, Green Apple
Hot Buttery Sauce
30

GRILL

May be ordered simply grilled

8 / 12 oz Filet Mignon *

44 / 57

10 / 16 oz Six Peppercorn

Prime NY Steak*

42 / 58

19 oz Prime Rib Eye *

64

24 oz Prime Porterhouse *

66

16 oz Veal Porterhouse *

39

10 oz Prime Flat Iron Steak Frites *

27

16 oz Lamb T-Bone *

40

12 oz Bone-In Filet *

56

Maine Lobster *

Market Price

ADDITIONS

Blue Cheese or Goat Cheese
5

Oscar Style *

15

Sautéed Foie Gras *

22

SIDES

10

Grilled Asparagus

Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Caramelized Brussels Sprouts

Pecan, Aged Balsamic

Steamed Broccoli

Parmesan, Lemon

Wild Rice

Roasted Mushrooms

Herbs, Chili

Hand Cut French Fries

Potato Gratin with Comté

Salt and Pepper Baked Potato

Mashed Yukon Gold Potatoes

Macaroni and Cheese

Roasted Baby Beets

Goat Cheese, Shiso

SAUCES

Béarnaise *

Champagne Beurre Blanc *

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

Hot Buttery Sauce

TASTING MENU 65

Wine Pairing 35

Tuna Tartare *

Avocado, Spicy Radish, Ginger Marinade

Sweet and Sour Beet Risotto

Meyer Lemon

Roasted Red Snapper *

Hen of the Wood, Leeks, Mushroom Vinaigrette, Chimayo Oil

Caramelized Beef Tenderloin *

Glazed Baby Carrots, Miso Mustard

Warm Chocolate Cake

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.

Executive Chef JACQUES QUALIN
JEAN-GEORGES VONGERICHTEN

