

## 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, Pecans  
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  
60

### 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 \*

60

## ADDITIONS

### Blue Cheese or Goat Cheese

5

### Oscar Style \*

15

### Sautéed Foie Gras \*

22

### Half Lobster \*

30

## SIDES

10

### Grilled Asparagus

Lemon Zest, Olive Oil

### Sautéed or Creamed Spinach

### Caramelized Brussels Sprouts

Pecans, 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

