

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

Asparagus Soup

Shiitake, Orange Oil
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
Truffle Vinaigrette
Champagne Beurre Blanc
18

Warm Baby Beet Salad

Fresh Goat Cheese, Lemon Oil
11

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 *

Basil Salt, Lemon Dip
14

Peekytoe Crab Cake *

Avocado, Pink Grapefruit, Ginger
19

Black Truffle Cheese Fritters *

11

Asparagus Risotto

Parmesan, Herbs
12

Foie Gras Terrine

Grilled Country Bread
Rhubarb Compote
23

Sweet and Sour Pork Belly

Ginger Shallot Confit
14

Seared Diver Scallops *

Assorted Spring Peas
Crispy Bacon, Lime
18

ENTRÉES

Slowly Cooked Salmon *

Braised Mushrooms
Poblano Peppers, Dill
32

Roasted Striped Bass *

Sea Beans, Asparagus, Shiitake
Sesame Vinaigrette
37

Sautéed Dover Sole *

Grenobloise
66

Roasted Maine Lobster *

Sugar Snap Peas, Fingerling Potatoes
Smoked Butter
57

Roasted Chicken Steak *

Sweet Ginger Purée, Bok Choy
Lime Vinaigrette
25

J&G Cheeseburger *

Hand Cut French Fries
17

Caramelized Beef Tenderloin *

Sautéed Spinach, Hot Buttery Sauce
51

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 Bone-In Rib Eye *

64

24 oz Prime Porterhouse *

66

16 oz Veal Porterhouse *

39

Prime Flat Iron Steak Frites *

27

16 oz Lamb T-Bone *

40

12 oz Bone-In Filet *

56

Maine Lobster *

55

Diver Scallops *

34

ADDITIONS

Blue Cheese or Goat Cheese

6

Oscar Style *

15

Sautéed Foie Gras *

22

Grilled Shrimp *

3 each

Half Lobster *

28

SIDES

10

Grilled Asparagus

Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Sugar Snap Peas

Mint, Crystalized Ginger

Steamed Broccoli

Parmesan, Lemon

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, Aged Balsamic

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

Asparagus Risotto

Parmesan and Herbs

Roasted Striped Bass *

Sea Beans, Asparagus, Shiitake, Sesame Vinaigrette

Caramelized Beef Tenderloin *

Sautéed Spinach, Hot Buttery Sauce

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

