

## 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, Hazelnuts  
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 \*

Sugar Snap Peas, Mashed Potatoes  
Port Reduction  
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

### Parmesan Crusted Chicken \*

Lemon Butter, Artichoke  
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

**J&G**  
**STEAKHOUSE**