

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

Chilled Melon and Tomato Gazpacho

Jumbo Crab Lump
10

Heirloom Tomatoes *

Crispy Onions, Russian Dressing
12

J&G Chopped Salad

Frisée, Arugula, Blue Cheese, Pecans
12

with Shrimp 20 with Chicken * 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 *

Basil Salt, Lemon Dip
14

Peekytoe Crab Cake *

Avocado, Pink Grapefruit, Ginger
19

Black Truffle Cheese Fritters *

11

Charred Corn Ravioli

Cherry Tomato, Basil Fondue
11

ENTRÉES

Slowly Cooked Salmon *

Sweet & Sour Carrot Sauce, Basil
32

Grilled Swordfish *

Honshimeji Mushrooms
Miso-Yuzu Broth
36

Sautéed Dover Sole *

Grenobloise
66

Roasted Crusted Chicken *

Asparagus, Shiitakes
Parmesan Jus
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

ADDITIONS

Blue Cheese or Goat Cheese

6

Oscar Style *

15

SIDES

10

Grilled Asparagus

Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Creamy Corn and Lime

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

SAUCES

Béarnaise *

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

TASTING MENU 65

Wine Pairing 35

Tuna Tartare *

Avocado, Spicy Radish, Ginger Marinade

Charred Corn Ravioli

Cherry Tomato, Basil Fondue

Grilled Swordfish *

Honshimeji Mushrooms, Miso-Yuzu Broth

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

