

## 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

### Savory Mushroom Soup

Ginger, Poblano, Parmesan  
10

### Heirloom Tomatoes \*

Crispy Onions, Russian Dressing  
12

### Steamed Shrimp Salad

Tender Greens, Avocado  
Champagne Vinaigrette  
18

### J&G Chopped Salad

Mesclun, Mixed Vegetables,  
Comté Cheese, Basil  
13

with Shrimp 21 with Chicken \* 19

### 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 \*

Black Olive Tartar Sauce  
14

### Peekytoe Crab Cake \*

Avocado, Cucumber, Lime  
Crystalized Ginger  
19

### Black Truffle Cheese Fritters \*

11

### Parmesan Risotto

Fall Mushrooms, Herbs  
12

### Foie Gras Terrine

Grilled Country Bread  
Ginger Jalapeño-Apple Compote  
24

### Sweet and Sour Pork Belly

Ginger-Shallot Confit  
12

## ENTRÉES

### Slowly Cooked Salmon \*

Mashed Potatoes, Brussels Sprouts  
Truffled Vinaigrette  
32

### Roasted Striped Bass \*

Spaghetti Squash, Soy-Yuzu Broth  
Pumpkin Seeds  
36

### Sautéed Dover Sole \*

Grenobloise  
66

### Roasted Maine Lobster \*

Oregano, Chili  
64

### Parmesan Crusted Chicken \*

Lemon-Butter, White Asparagus  
25

### J&G Cheeseburger \*

Hand Cut French Fries  
17

### Caramelized Beef Tenderloin \*

Roasted Butternut Squash  
Orange-Soy Condiment  
52

### Roasted Green Romanesco

Sesame Vinaigrette, Herbs  
24

## 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 \*

60

## ADDITIONS

### Blue Cheese or Goat Cheese

6

### Oscar Style \*

15

### Sautéed Foie Gras \*

23

## SIDES

10

### Grilled Asparagus

Lemon Zest, Olive Oil

### Sautéed or Creamed Spinach

### Caramelized Brussels Sprouts

Local Pecans, Aged Balsamic

### 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

### Beurre Blanc

## TASTING MENU 65

### Wine Pairing 35

### Tuna Tartare \*

Avocado, Spicy Radish, Ginger Marinade

### Parmesan Risotto

Fall Mushrooms, Herbs

### Roasted Striped Bass \*

Spaghetti Squash, Soy-Yuzu Broth, Pumpkin Seeds

### Caramelized Beef Tenderloin \*

Roasted Butternut Squash, Orange-Soy Condiment

### 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

