

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

Sweet Pea Soup  
Parmesan Foam  
10

Heirloom Tomatoes \*  
Crispy Onions, Russian Dressing  
12

Warm Baby Beet Salad  
Fresh Goat Cheese, Lemon Oil  
Hazelnuts  
11

J&G Chopped Salad  
Frisée, Arugula, Pecans, Blue Cheese  
13  
with Shrimp 21      with Chicken \* 19

Hearts 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  
14

Peekytoe Crab Cake \*  
Sugar Snap Pea Remoulade  
Lemon Vinaigrette  
19

Black Truffle Cheese Fritters \*  
11

Asparagus Risotto  
Parmesan, Fresh Herbs  
12

Foie Gras Terrine  
Grilled Country Bread  
Rhubarb Compote  
24

ENTRÉES

Slowly Cooked Salmon \*  
Sugar Snap Peas, Mashed Potatoes  
Port Reduction  
32

Roasted Striped Bass \*  
Sea Beans, Asparagus  
Shiitake Sesame Vinaigrette  
36

Sautéed Dover Sole \*  
Grenobloise  
66

Roasted Maine Lobster \*  
Oregano, Chili  
60

Parmesan Crusted Chicken \*  
Lemon-Butter, Artichoke  
25

J&G Cheeseburger \*  
Hand Cut French Fries  
19

Marinated Beef Tenderloin \*  
Charred Favas, Spring Garlic  
Parmesan  
52

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

Prime Flat Iron Steak Frites \*  
27

16 oz Lamb T-Bone \*  
40

Maine Lobster \*  
57

ADDITIONS

Blue Cheese  
6

Goat Cheese  
6

Oscar Style \*  
15

Sautéed Foie Gras \*  
23

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  
Aged Balsamic

SAUCES

Béarnaise \*

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

MOTHERS DAY MENU 55

Steamed Shrimp Salad  
Tender Greens, Champagne Vinaigrette  
or

Tender Carrot Soup  
Pea Dumpling, Yuzu and Mint

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Crispy Arctic Char \*  
Creamed Fava Beans, Lime  
or

Grilled Beef Prime Hanger Steak \*  
Cherry Mustard Sauce, Mustard Greens, Purple Potato Chips

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Warm Chocolate Cake  
Caramel Ice Cream  
or

Strawberry Pavlova  
Crisp Meringue, Vanilla 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.

