

## 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  
33

### Roasted Striped Bass \*

Sea Beans, Asparagus  
Shiitake Sesame Vinaigrette  
36

### Sautéed Dover Sole \*

Grenobloise  
66

### Roasted Maine Lobster \*

Oregano, Chili  
64

### 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 \*

45 / 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, Crystallized 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

## TASTING MENU 65

### Wine Pairing 35

### Tuna Tartare \*

Avocado, Spicy Radish, Ginger Marinade

### Asparagus Risotto

Parmesan, Fresh Herbs

### Roasted Striped Bass \*

Sea Beans, Asparagus, Shiitake Sesame Vinaigrette

### Marinated Beef Tenderloin \*

Charred Favas, Spring Garlic, Parmesan

### 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

