### RAW BAR
- Chilled Shellfish Platter* 57
- ½ Chilled Lobster, 2 Oysters 3.75 each
- Littleneck Clams* 3.25 each
- Jumbo Shrimp Cocktail* 23
- Chilled Lobster* Lemon Aioli 35

### SOUPS & SALADS
- French Onion Soup Comte Cheese 14
- Butternut Squash Soup Oyster Mushrooms 11
- J&G Chopped Salad Frisée, Arugula, Pecans, Blue Cheese 14
- Heirloom Tomatoes, Russian Dressing 16
- Hearts of Romaine Caesar Salad Lemon, Chili 14
- Iceberg Wedge* Tomatoes, Crispy Bacon Blue Cheese Dressing 16

### APPETIZERS
- Tuna Tartare Avocado, Spicy Radish Ginger Marinade 28
- Peekytoe Crab Cake Avocado, Cucumber, Lime Crystalized Ginger 28
- Crispy Calamari Rosemary Dipping Sauce 16
- Black Truffle Cheese Fritters 11
- Parmesan Risotto Fall Mushrooms, Herbs 12
- Sweet & Sour Pork Belly Ginger-Shallot Confit 15
- Foie Gras Terrine* Grilled Country Bread Ginger, Jalapeno-Apple Compote 32
- J&G Black Truffle French Fries Black Garlic Aioli, Parmesan Truffle Ketchup 16

### ENTREES
- Slowly Cooked Salmon Mashed Potatoes Brussels Sprouts Truffle Vinaigrette 38
- Miso Yuzu Glazed Mero Sea Bass Baby Blok Choy, Sriracha Sauce 46
- Sautéed Dover Sole Greenbloom 70
- Parmesan Crusted Chicken Lemon-Butter, White Asparagus 35

### GRILL *all items
- 8 / 12 oz Filet Mignon 65 / 75
- 7 oz Grass Fed Filet Mignon 70
- 12 oz Grass Fed Boneless Ribeye Steak 60
- 10 / 16 oz Six Peppercorn Prime NY Steak 60 / 77
- 10 oz Prime Bone-In Rib Eye 89
- 24 oz Prime Porterhouse 89
- Prime Top Sirloin Cap Steak Frites 45
- 16 oz Lamb T-Bone 48
- Maine Lobster 65
- 30 oz Wagyu Tomahawk Ribeye 190 (Score 7, Serves 2)

### ADDITIONS *all items
- Blue Cheese 6
- Oscar Style 15
- Shrimp 12
- Chicken 10
- Grilled Half Lobster 32

### SAUCES
- Bearnaise  
- Black Pepper Condiment  
- Smoked Chili Glaze  
- Soy - Miso Mustard  
- J&G Steak Sauce  

### SIDES
- J&G Lobster Shells & Cheese 38
- Maine Lobster, Shells Pasta Aged Cheddar 38
- Grilled Asparagus Lemon Zest, Olive Oil 14
- Caramelized Brussels Sprouts Local Pecans, Aged Balsamic 12
- Sautéed or Creamed Spinach 12
- Steamed Broccoli Parmesan, Lemon 12
- Roasted Mushrooms Herbs, Chili 14
- Hand Cut French Fries 10
- Potato Gratin with Comté 14
- Salt and Pepper Baked Potato 11
- Mashed Yukon Gold Potatoes 12
- Macaroni and Cheese 12

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**20% Service Charge will be added to parties of 6 and more**

* 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.

**Gluten Free**  
**Vegetarian**  

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**THE CLASSIC J&G TASTING MENU 110**

- Wine Pairing 59
- Black Truffle Cheese Fritters*  
- Tuna Tartare Avocado, Spicy Radish, Ginger Marinade  
- Parmesan Risotto Fall Mushrooms, Herbs  
- Grilled Filet Mignon and ½ Roasted Maine Lobster* Béarnaise  
- Warm Chocolate Cake Caramel Ice Cream  

**Entire table only, please**