

RAW BAR*

The Chilled Shellfish Platter
38 per person
½ Chilled Lobster, 2 Oysters
2 Clams, 5 Jumbo Shrimp
4 Mussels

East & West Coast Oysters
2.95 each

Littleneck Clams
2.95 each

Jumbo Shrimp Cocktail
14

Chilled Lobster
Lemon Aioli
19

SOUPS & SALADS

French Onion Soup
11

Butternut Squash Soup
Fall Mushrooms
9

Arugula and Boston
Lettuce Salad
Mustard Vinaigrette
10

Heirloom Tomatoes
Crispy Onions
Russian Dressing*
12

Heart of Romaine
Caesar Salad*
11

Iceberg Wedge
Tomatoes, Crispy Bacon
Blue Cheese Dressing*
12

Steamed Shrimp Salad
Avocado and Mushroom
Champagne Vinaigrette
14

APPETIZERS

Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade*
16

Peekytoe Crab Cake
Avocado, Cucumber, Lime
Crystallized Ginger
18

Crispy Calamari
Basil Salt, Lemon Dip
12

Parmesan Risotto
Fall Mushrooms, Herbs
10

Foie Gras Terrine
Grilled Country Bread
Jalapeño-Apple Compote
20

Warm Beets
Fresh Goat Cheese, Mache
Aged Balsamic Vinegar
12

Sweet and Sour Pork Belly
Ginger-Shallot Confit
10

FISH

Slowly Cooked Salmon
Mashed Potatoes
Truffle Vinaigrette*
24

Chilean Sea Bass
Honshimeji Mushrooms
Miso-Yuzu Broth*
29

Sautéed Dover Sole
Grenobloise*
55

Steamed 1½ lb. Lobster
Tabasco Butter
38

MEAT

Parmesan Crusted Chicken
Salsify, Basil, Lemon Butter
24

J&G Cheeseburger
Hand Cut French Fries*
17

Milk Fed
Veal Porterhouse*
35

Grilled Lamb Chops*
40

Red Wine Glazed Short Ribs
24

SIDES 9

Grilled Asparagus
Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Roasted Mushrooms
Herbs and Chilies

Steamed Broccoli
Parmesan and Chili

Wild Rice

Hand Cut French Fries

Potato Gratin with Comte

Salt and Pepper Baked Potato

Mashed Yukon Gold Potatoes

Macaroni and Cheese

Spicy Glazed Carrots

FROM THE GRILL*

*All of our meat and fish
can be simply grilled*

8 / 12 oz Filet Mignon
32 / 43

10 / 16 oz Six Peppercorn
Prime NY Steak
36 / 47

18 oz Prime Rib Eye
52

24 oz Prime Porterhouse
60

Prime Hanger Steak Frites
18

SAUCES

Béarnaise*

Black Pepper Condiment

Smoked Chili Glaze

Soy-Miso Mustard

Champagne Vinegar
Beurre Blanc
Tomato and Chives

J&G Steak Sauce

TASTING MENU 58

Tuna Tartare, Avocado
Spicy Radish, Ginger Marinade*

Parmesan Risotto, Fall Mushrooms, Herbs

Chilean Sea Bass
Honshimeji Mushrooms
Miso-Yuzu Broth*

Grilled Petit Filet, J&G Steak Sauce
Sautéed Spinach, Hand Cut French Fries*

Warm Chocolate Cake, Caramel Ice Cream

For your entire table

CHEF DE CUISINE
Jacques Qualin

EXECUTIVE CHEF
Jean-Georges Vongerichten