

RAW BAR

Chilled Shellfish Platter *

½ Chilled Lobster, 2 Oysters
2 Clams, 5 Jumbo Shrimp
4 Mussels
55

East & West Coast Oysters * (X)

3.25 each

Littleneck Clams * (X)

3 each

Jumbo Shrimp Cocktail *

20

Chilled Lobster * (X)

Lemon Aioli
23

SOUPS & SALADS

French Onion Soup

Comté Cheese
12

Savory Mushroom Soup (X)

Ginger Poblano, Parmesan
10

Heirloom Tomatoes * (V)

Crispy Onions, Russian Dressing
14

Steamed Shrimp Salad *

Tender Greens, Avocado, House Dressing
Beurre Blanc
19

J&G Chopped Salad (V)(X)

Frisée, Arugula, Pecans, Blue Cheese
14
with Shrimp 23 with Chicken * 20

Hearts of Romaine Caesar Salad *

Lemon, Chili
13

Iceberg Wedge * (X)

Tomatoes, Crispy Bacon
Blue Cheese Dressing
14

Roasted Butternut Squash Salad (X)

Goat Cheese, Pumpkin Seed, Vinaigrette
12

APPETIZERS

Tuna Tartare *

Avocado, Spicy Radish
Ginger Marinade
20

Crispy Calamari *

Sriracha Aioli
15

Peekytoe Crab Cake *

Avocado, Cucumber, Lime
Crystalized Ginger
20

Parmesan Risotto (X)

Fall Mushrooms, Herbs
12

Black Truffle Cheese Fritters * (V)

11

Foie Gras Terrine

Grilled Country Bread
Ginger Jalapeño-Apple Compote
26

Blistered Shishito Peppers

Soy Miso Glaze, Sesame, Toasted Nori
11

Sweet and Sour Pork Belly (X)

Ginger-Shallot Confit
14

ENTRÉES

Slowly Cooked Salmon * (X)

Mashed Potatoes, Brussels Sprouts
Truffle Vinaigrette
37

Miso Yuzu Glazed Icelandic Cod *

Baby Bok Choy, Sriracha Sauce
36

Sautéed Dover Sole *

Grenobloise
66

Alaskan King Crab Legs * (X)

MP

Roasted Maine Lobster * (X)

Oregano, Chili
60

Parmesan Crusted Chicken *

Lemon-Butter, White Asparagus
31

J&G Brisket Cheeseburger *

Hand Cut French Fries
22

Grilled Beef Tenderloin *

Roasted Butternut Squash
Orange-Soy Condiment
54

Herb Crusted Cauliflower Steak (V)

Fresh Mixed Beans, Cherry Tomatoes
24

GRILL (X) all items

May be ordered simply grilled

8 / 12 oz Filet Mignon *

49 / 59

10 / 16 oz Six Peppercorn

Prime NY Steak *

48 / 60

19 oz Prime Bone-In Rib Eye *

64

24 oz Prime Porterhouse *

66

16 oz Veal Porterhouse *

55

Prime Top Sirloin Cap Steak Frites *

30

16 oz Lamb T-Bone *

40

Maine Lobster *

57

30 oz Wagyu Tomahawk Ribeye

130 (Serves Two)

ADDITIONS (X) all items

Blue Cheese

6

Goat Cheese

6

Oscar Style *

16

Grilled Half Lobster *

29

Alaskan King Crab Legs *

MP

3 Pieces Shrimp *

9

Chicken *

6

6 oz Petite Filet *

36

SIDES (V) all items

10

Grilled Asparagus (X)

Lemon Zest, Olive Oil

Sautéed or Creamed Spinach (X)

Caramelized Brussels Sprouts (X)

Local Pecans, Aged Balsamic

Steamed Broccoli (X)

Parmesan, Lemon

Roasted Mushrooms (X)

Herbs, Chili

Hand Cut French Fries

Potato Gratin with Comté (X)

Salt and Pepper Baked Potato (X)

Mashed Yukon Gold Potatoes (X)

Macaroni and Cheese

SAUCES

Béarnaise * (X) (V)

Black Pepper Condiment (V)

Smoked Chili Glaze (X)

Soy - Miso Mustard

Beurre Blanc (X) (V)

J&G Steak Sauce (X)

TASTING MENU 125 per person

Wine Pairing 60 per person

*minimum of 2 guests

Black Truffle Cheese Fritters * (V)

Tuna Tartare *

Avocado, Spicy Radish, Ginger Marinade

Parmesan Risotto (X)

Fall Mushrooms, Herbs

½ Roasted Maine Lobster * (X)

Oregano, Chili

Grilled Prime Beef Duo *

Seasonal Assorted Side, Soy-Miso Mustard

Warm Chocolate Cake (V)

Caramel Ice Cream

Entire table only, please

* 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.

(X) Gluten Free

(V) Vegetarian

Executive Chef JACQUES QUALIN
JEAN-GEORGES VONGERICHTEN

J&G
STEAKHOUSE