RAW BAR

Chilled Shellfish Platter * 1/2 Chilled Lobster, 2 Oysters 2 Clams, 5 Jumbo Shrimp 4 Mussels

East & West Coast Oysters * 3.75 each

Littleneck Clams * 🔀 3.25 each

Jumbo Shrimp Cocktail *

Chilled Lobster * Lemon Aioli

SOUPS & SALADS

French Onion Soup Comté Cheese

14

Butternut Squash Soup Oyster Mushrooms

J&G Chopped Salad Frisée, Arugula, Pecans, Blue Cheese

with Shrimp 23 with Chicken 20

Heirloom Tomatoes * ♥️✓ Crispy Onions, Russian Dressing

Hearts of Romaine Caesar Salad * Lemon, Chili 14

Iceberg Wedge * 🌂 Tomatoes, Crispy Bacon Blue Cheese Dressing

APPETIZERS

Tuna Tartare *

Avocado, Spicy Radish Ginger Marinade

Peekytoe Crab Cake * Avocado, Cucumber, Lime

Crystalized Ginger

Crispy Calamari *

Rosemary Dipping Sauce

Black Truffle Cheese Fritters *

Parmesan Risotto Fall Mushrooms, Herbs 12

Sweet & Sour Pork Belly &

Ginger-Shallot Confit

Foie Gras Terrine *

Grilled Country Bread Ginger Jalapeño-Apple Compote

J&G Black Truffle French Fries

Black Garlic Aioli. Parmesan Truffle Ketchup 16

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

ENTRÉES

Slowly Cooked Salmon *

Mashed Potatoes Brussels Sprouts Truffle Vinaigrette

Miso Yuzu Glazed Mero Sea Bass *

Baby Bok Choy, Sriracha Sauce

Sautéed Dover Sole * Grenobloise

Parmesan Crusted Chicken Lemon-Butter. White Asparagus 35

GRILL X all items

May be ordered simply grilled

8 / 12 oz Filet Mignon * 67 / 78

7 oz Grass Fed Filet Mignon *

12 oz Grass Fed Boneless Ribeve Steak *

10 / 16 oz Six Peppercorn Prime NY Steak * 60 / 77

19 oz Prime Bone-In Rib Eye *

24 oz Prime Porterhouse *

Prime Top Sirloin Cap Steak Frites *

16 oz Lamb T-Bone *

Maine Lobster *

30 oz Wagyu Tomahawk Ribeye * 190 (Score 7, Serves 2)

ADDITIONS All items

Blue Cheese

Oscar Style * 18

Shrimp * 12

Chicken 10

Grilled Half Lobster * 32

SIDES

38

J&G Lobster Shells & Cheese * Maine Lobster, Shells Pasta Aged Cheddar

Grilled Asparagus Lemon Zest. Olive Oil

Caramelized Brussels Sprouts Local Pecans, Aged Balsamic

Sautéed or Creamed Spinach

Steamed Broccoli 🗸 🔊 Parmesan. Lemon

Roasted Mushrooms Herbs, Chili

14 Hand Cut French Fries V

Potato Gratin with Comté VX

Salt and Pepper Baked Potato

Mashed Yukon Gold Potatoes

Macaroni and Cheese

SAUCES

Béarnaise * ℜ 🏏

Black Pepper Condiment

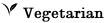
Smoked Chili Glaze

Sov - Miso Mustard

J&G Steak Sauce 🏵

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.



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