

RAW BAR

Chilled Shellfish Platter *
½ Chilled Lobster, 2 Oysters
2 Clams, 5 Jumbo Shrimp
4 Mussels
57

East & West Coast Oysters *
3.75 each

Littleneck Clams *
3.25 each

Jumbo Shrimp Cocktail *
23

Chilled Lobster *
Lemon Aioli
35

SOUPS & SALADS

French Onion Soup
Comté Cheese
14

Butternut Squash Soup
Oyster Mushrooms
11

J&G Chopped Salad
Frisée, Arugula, Pecans, Blue Cheese
14

with Shrimp 23 with Chicken 20

Heirloom Tomatoes *
Crispy Onions, 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 Jalapeño-Apple Compote
32

J&G Black Truffle
French Fries
Black Garlic Aioli, Parmesan
Truffle Ketchup
16

ENTRÉES

Slowly Cooked Salmon *
Mashed Potatoes
Brussels Sprouts
Truffle Vinaigrette
38

Miso Yuzu Glazed
Mero Sea Bass *
Baby Bok Choy, Sriracha Sauce
46

Sautéed Dover Sole *
Grenobloise
70

Parmesan Crusted Chicken
Lemon-Butter, White Asparagus
35

GRILL

all items

May be ordered simply grilled

8 / 12 oz Filet Mignon *
67 / 78

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

19 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

Blue Cheese
6

Oscar Style *
18

Shrimp *
12

Chicken
10

Grilled Half Lobster *
32

SIDES

J&G Lobster Shells & Cheese *
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

SAUCES

Béarnaise *

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

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

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

Executive Chef | JACQUES QUALIN

