

RAW BAR

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

East & West Coast Oysters * (X)
3.75 each

Littleneck Clams * (X)
3 each

Jumbo Shrimp Cocktail *
22

Chilled Lobster * (X)
Lemon Aioli
29

SOUPS & SALADS

French Onion Soup
Comté Cheese
12

Heirloom Tomatoes * (V)
Crispy Onions, Russian Dressing
15

Hearts of Romaine Caesar Salad *
Lemon, Chili
14

Iceberg Wedge * (X)
Tomatoes, Crispy Bacon
Blue Cheese Dressing
15

APPETIZERS

Tuna Tartare *
Avocado, Spicy Radish
Ginger Marinade
25

Peekytoe Crab Cake *
Avocado, Cucumber, Lime
Crystalized Ginger
27

Black Truffle Cheese Fritters * (V)
11

Parmesan Risotto (V) (X)
Wild Mushrooms, Herbs
14

ENTRÉES

Slowly Cooked Salmon * (X)
Mashed Potatoes, Brussels Sprouts
Truffle Vinaigrette
38

Glazed Miso Yuzu Mero Seabass *
Baby Bok Choy, Sriracha Sauce
39

Sautéed Dover Sole *
Grenobloise
66

Alaskan Red King Crab Merus * (X)
MP

Parmesan Crusted Chicken *
Lemon-Butter, White Asparagus
35

GRILL (X) all items

May be ordered simply grilled

8 / 12 oz Filet Mignon *
59 / 70

**10 / 16 oz Six Peppercorn
Prime NY Steak ***
49 / 60

19 oz Prime Bone-In Rib Eye *
70

24 oz Prime Porterhouse *
69

Prime Top Sirloin Cap Steak Frites *
35

16 oz Lamb T-Bone *
40

Maine Lobster *
68

**16 oz Prime Dry-Aged
Bone-In NY Steak ***
75

30 oz Wagyu Tomahawk Ribeye *
149 (Score 7, Serves Two)

ADDITIONS (X) all items

Blue Cheese
6

Oscar Style *
16

Shrimp
12

Chicken *
10

Grilled Half Lobster *
34

Alaskan Red King Crab Merus *
MP

SIDES

J&G Lobster Shells & Cheese *
Maine Lobster, Shells Pasta
Aged Cheddar
36

Grilled Asparagus (V) (X)
Lemon Zest, Olive Oil
14

Caramelized Brussels Sprouts (V) (X)
Local Pecans, Aged Balsamic
12

Sautéed or Creamed Spinach (V) (X)
12

Steamed Broccoli (V) (X)
Parmesan, Lemon
12

Roasted Mushrooms (V) (X)
Herbs, Chili
14

Hand Cut French Fries (V)
10

Potato Gratin with Comté (V) (X)
14

Salt and Pepper Baked Potato (V) (X)
10

Mashed Yukon Gold Potatoes (V) (X)
12

Macaroni and Cheese (V)
12

SAUCES

Béarnaise * (X) (V)

Black Pepper Condiment (V)

Smoked Chili Glaze (X)

Sauces: Miss Mustard

THE CLASSIC J&G TASTING MENU 95

Wine Pairing 59

Black Truffle Cheese Fritters * (V)

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Parmesan Risotto (V) (X)
Wild Mushrooms, Herbs

Grilled Filet Mignon and ½ Roasted Maine Lobster * (X)
Béarnaise

Warm Chocolate Cake (V)
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.

(X) **Gluten Free**

(V) **Vegetarian**

Executive Chef JACQUES QUALIN
JEAN-GEORGES VONGERICHTEN

J&G
STEAKHOUSE

BOURBON

Knob Creek | 14

Booker's | 23

Booker's *30th Anniversary* | 80

Basil Hayden 8yr | 17

Woodford Reserve | 15

Phoenician Woodford Reserve | 15

COGNAC, ARMAGNAC & BRANDY

Remy Martin VSOP Cognac | 19

Remy Martin XO Cognac | 42

Louis XIII, Remy Martin
1 oz | 225 2 oz | 450

Hennessy XO Cognac | 42

Larressingle XO Armagnac | 37

Cardenal Mendoza | 13

Christian Drouin
Blanche de Normandie | 13

GRAPPA

Bertagnolli *Koralis* Grappino | 12

Sassicaia, Grappa di Sassicaia | 18

SCOTCH

Chivas 12yr | 12

Johnnie Walker Blue | 90

Talisker 10yr | 25

The Glenlivet *Archive* 21yr | 34

The Glenlivet 25yr | 75

Macallan *Exceptional Rare* 30yr | 650

Oban 14yr | 25

TEQUILA

Partida Reposado | 20

Fortaleza Reposado | 16

Ocho Reposado | 18

El Tesoro Añejo | 17

1921 Añejo | 18

Don Julio 1942 | 42

MEZCAL

Sombra
Agave de Oaxaca Mezcal | 10

Del Maguey 'Chichicapa'
Single Village Mezcal | 20

DESSERTS

Warm Chocolate Cake
Caramel Ice Cream | 12

Carrot Cake
Cream Cheese Ice Cream | 11

J&G Cheesecake
Cranberry Compote
Bartlett Pear Sorbet | 11

Ice Cream or Sorbet | 7

BEVERAGES

Coffee | 4.50

Espresso | Double 4.50 | 5.50

Cappuccino, Latte | 5.50

Macchiato | 5

Organic Teas | 6
Monsoon Chai, English Breakfast
Vanilla Rooibos, Peppermint,
Earl Grey with Lavender,
Chamomile Blossom, Long Life Green

DESSERT WINES

Moscato d'Asti
La Spinetta 'Bricco Quaglia' 2019
Piedmont, Italy 375ml 12 | 48

Kracher 'Cuvée'
Trockenbeerenauslese NV
Burgenland, Austria 187ml 13 | 49

Far Niente 'Dolce' 2013
Napa Valley, California 375ml 39 | 156

Madeira, Rare Wine Company
'New York Malmsey' MV
Madeira, Portugal 18 | 144

Port LBV
Quinta do Noval 2012
Douro Valley, Portugal 10 | 80

Port 10yr Tawny
Dow's
Douro Valley, Portugal 14 | 107

Port 30yr Tawny
Taylor Fladgate
Douro Valley, Portugal 22 | 180

Port 40yr Tawny
Quinta do Noval
Douro Valley, Portugal 34 | 272

