

RAW BAR

J&G Chilled Shellfish Plateau *

J&G Classic*

70

J&G Reserve*

140

J&G Grand Royale*

210

East & West Coast Oysters * ☒

3.90 each

Littleneck Clams * ☒

3.25 each

Jumbo Shrimp Cocktail *

24

Chilled Lobster* ☒

Lemon Aioli

35



Executive Chef | JACQUES QUALIN
General Manager | FRANK ARMANETTI

☒ Gluten Free ✓ Vegetarian 🌱 Vegan

SOUPS & SALADS

French Onion Soup

Comté Cheese

15

J&G Chopped Salad * ☒ ✓

Frisee, Arugula, Pecans, Blue Cheese

16

Add Chicken | 26

Add Shrimp* | 28

Heirloom Tomato * ✓

Crispy Onion, Russian Dressing, Basil

16

Hearts of Romaine Caesar Salad *

Sourdough Crouton, Lemon, Chili

14

Iceberg Wedge * ☒

Tomatoes, Crispy Bacon,

Blue Cheese Dressing

16

Foie Gras Terrine

Grilled Country Bread,

Ginger Jalapeño-Apple Compote

35

APPETIZERS

Tuna Tartare *

Avocado, Spicy Radish,

Ginger Marinade

30

Peekytoe Crab Cake *

Sweet Chili Sauce, Asian Mix

29

Crispy Calamari *

Rosemary Dipping Sauce

18

Black Truffle Cheese Fritters * ✓

15

Parmesan Risotto ☒ ✓

Roasted Maitake, Herbs

14

J&G Black Truffle French Fries* ✓

Black Garlic Aioli,

Parmesan, Truffle Ketchup

16

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.

ENTRÉES

Slowly Baked Salmon * (X)

Mashed Potatoes, Brussels Sprouts,
Truffle Vinaigrette
40

Mero Sea Bass * (X)

Miso Yuzu Glazed, Baby Bok Choy,
Sriracha Sauce
60

Sautéed Dover Sole*

Grenobloise
60

Crusted Parmesan Chicken

Asparagus, Shiitake, Parmesan Jus
35

SAUCES

Soy - Miso Mustard (V)

3

Smoked Chili Glaze (X)

3

Black Pepper Condiment (V)

3

Béarnaise * (X) (V)

3

J&G Steak Sauce (X)

3

ADDITIONS

Sautéed Foie Gras * (X)

2oz 15

Blue Cheese * (X)

7

Chicken (X)

10

Truffle Butter (X) (V)

10

Oscar Style * (X)

20

Shrimp * (X)

12

½ Grilled Lobster * (X)

37

GRILL

Filet Mignon * (X)

8oz 67 | 12oz 80

Grass Fed Filet Mignon * (X)

7oz 71

Bone-in Filet Mignon * (X)

12oz 82

Grass Fed Boneless

Ribeye Steak * (X)

12oz 71

Six Peppercorn

Prime NY Steak * (X)

10oz 60 | 16oz 77

Prime Bone-In Ribeye * (X)

19oz 89

Prime Porterhouse * (X)

24oz 89

Wagyu Hanger Steak Frites * (X)

8oz 55

Lamb T-Bone * (X)

16oz 55

Maine Lobster * (X)

75

Wagyu Tomahawk Ribeye * (X)

30oz 195 (Score 7) | Serves 2



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(X) Gluten Free (V) Vegetarian (V) Vegan

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SIDES

J&G Lobster Shells & Cheese *

Maine Lobster, Shells Pasta, Aged Cheddar
41

Grilled Asparagus (X) (V) (V)

Lemon Zest, Olive Oil
15

Caramelized

Brussels Sprouts (X) (V) (V)

Local Pecan, Aged Balsamic
15

Sautéed Onions, Smoked Bacon

Lardons, Mushrooms (X)

Herbs

15

Steamed Broccoli (X) (V)

Parmesan, Lemon

15

Roasted Mushrooms (X) (V) (V)

Herbs, Chili

15

French Fries (V)

12

Potato Gratin with Comté (X) (V)

15

Salt and Pepper Baked Potato (X) (V)

15

Mashed Yukon Gold Potatoes (X) (V)

15

Macaroni and Cheese (V)

15

Sautéed or Creamed Spinach (X) (V)

15