

## RAW BAR

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

**East & West Coast Oysters \* (X)**  
3.75 each

**Littleneck Clams \* (X)**  
3.25 each

**Jumbo Shrimp Cocktail \***  
23

**Chilled Lobster \* (X)**  
Lemon Aioli  
35

## SOUPS & SALADS

**French Onion Soup**  
Comté Cheese  
14

**J&G Chopped Salad (X) ✓**  
Frisée, Arugula, Pecans, Blue Cheese  
14  
with Shrimp 23 with Chicken 20

**Heirloom Tomato Panzanella ✓**  
Cucumber, Greek Feta, Black Olive  
Sourdough Crouton, Basil Vinaigrette  
14

**Hearts of Romaine Caesar Salad \***  
Sourdough Crouton, Lemon, Chili  
14

**Iceberg Wedge \* (X)**  
Tomatoes, Crispy Bacon  
Blue Cheese Dressing  
16

## APPETIZERS

**Tuna Tartare \***  
Avocado, Spicy Radish  
Ginger Marinade  
28

**Peekytoe Crab Cake \***  
Sugar Snap Pea Remoulade  
Lemon Vinaigrette  
28

**Crispy Calamari \***  
Black Olive Tartar Sauce  
16

**Black Truffle**

**Cheese Fritters \* ✓**  
11

**Asparagus Risotto (X) ✓**  
Parmesan, Fresh Herbs  
15

**Foie Gras Terrine \***  
Grilled Country Bread  
Rhubarb Compote  
32

**J&G Black Truffle**

**French Fries ✓**  
Black Garlic Aioli, Parmesan  
Truffle Ketchup  
16

## ENTRÉES

**Slowly Cooked Salmon \* (X)**  
Rhubarb Compote  
Sugar Snap Peas  
Verjus Reduction  
38

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

**Sautéed Dover Sole \***  
Grenobloise  
70

**Roasted Blackened  
Free Range Chicken**  
Sweet Ginger Puree  
Bok Choy, Lime Vinaigrette  
35

## ADDITIONS

**Blue Cheese (X)**  
6

**Oscar Style \* (X)**  
18

**Shrimp \* (X)**  
12

**Chicken (X)**  
10

**Grilled Half Lobster \* (X)**  
38

## GRILL (X) 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 \***  
65

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

**19 oz Prime Bone-In Rib Eye \***  
89

**24 oz Prime Porterhouse \***  
89

**10 oz Wagyu Hanger Steak Frites \***  
55

**16 oz Lamb T-Bone \***  
48

**Maine Lobster \***  
75

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

## SAUCES

**Black Pepper Condiment ✓**

**Smoked Chili Glaze (X) ✓**

**Soy - Miso Mustard**

**J&G Steak Sauce (X)**

## SIDES

**J&G Lobster Shells & Cheese \***  
Maine Lobster, Shells Pasta  
Aged Cheddar  
39

**Grilled Asparagus (X) ✓**  
Lemon Zest, Olive Oil  
14

**Sugar Snap Peas (X)**  
Smoked Butter, Lime, Cilantro  
12

**Sautéed or Creamed Spinach (X) ✓**  
12

**Steamed Broccoli (X) ✓**  
Parmesan, Lemon  
12

**Roasted Mushrooms (X) ✓**  
Herbs, Chili  
14

**Hand Cut French Fries ✓**  
10

**Potato Gratin with Comté (X) ✓**  
14

**Salt and Pepper Baked Potato (X) ✓**  
11

**Mashed Yukon Gold Potatoes (X) ✓**  
12

**Macaroni and Cheese ✓**  
12

### THE CLASSIC J&G TASTING MENU 115

Wine Pairing 59

**Black Truffle Cheese Fritters \* ✓**

**Tuna Tartare \***  
Avocado, Spicy Radish, Ginger Marinade

**Asparagus Risotto (X) ✓**  
Parmesan, Fresh Herbs

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

(X) Gluten Free

✓ Vegetarian

Executive Chef | JACQUES QUALIN

**J&G**  
**STEAKHOUSE**