

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

Asparagus Soup
Shiitake, Orange Oil
11

J&G Chopped Salad
Frisée, Arugula, Pecans, Blue Cheese
14
with Shrimp 23 with Chicken 20

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

Hearts of Romaine Caesar Salad *
Lemon, Chili
14

Iceberg Wedge *
Tomatoes, Crispy Bacon
Blue Cheese Dressing
16

Warm Baby Beet Salad
Fresh Goat Cheese
Lemon Oil, Hazelnuts
14

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

Homemade Angel Hair Pasta
Basil-Pistachio Pesto, Fresh Ricotta
Asparagus, Snap Peas
15

Sweet & Sour Pork Belly
Ginger-Shallot Confit
15

Foie Gras Terrine *
Grilled Country Bread
Rhubarb Compote
32

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

Smoked Salmon Tater Tots *
Chive Crème Fraiche
Salmon Caviar, Lemon
17

ENTRÉES

Slowly Cooked Salmon *
Rhubarb Compote
Sugar Snap Peas
Verjus Reduction
38

Seared Scallops *
Assorted Spring Peas
Crispy Bacon, Lime
55

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
6

Oscar Style *
18

Shrimp *
12

Chicken
10

Grilled Half Lobster *
38

GRILL

May be ordered simply grilled

8 / 12 oz Filet Mignon *
67 / 78

7 oz Grass Fed Filet Mignon *
70

12 oz Bone-In Filet *
76

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

Béarnaise *

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

SIDES

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

Grilled Asparagus
Lemon Zest, Olive Oil
14

Sugar Snap Peas
Smoked Bacon, Sage
Golden Raisin Vinegar
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

Roasted Baby Beets
Goat Cheese, Aged Balsamic
14

THE CLASSIC J&G TASTING MENU 115
Wine Pairing 59

Black Truffle Cheese Fritters *

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Homemade Angel Hair Pasta
Basil-Pistachio Pesto, Fresh Ricotta, Asparagus, Snap Peas

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

