

SIMPLY RAW

Oysters on the Half Shell
Half Dozen *
18

Jumbo Shrimp Cocktail
Trio of Sauce
12

Hamachi Sashimi
Chipotle Mayonnaise
Crispy Rice *
15

Yellow Fin Tuna Tartar
Fennel Mignonette
Toasted Quinoa *
13

Beef Carpaccio
Mushroom, Parmesan
Olive Oil Flat Bread *
16

SOUPS & SALADS

Clam Chowder
Oyster Crackers
12

Heart of Romaine
Caesar Salad
11

Roasted Squash
Goat Cheese, Watercress
Pumpkin Seed Vinaigrette
13

Market Vegetable Salad
Red Wine Vinaigrette
12

Baby Iceberg Lettuce
Crispy Bacon, Tomatoes
Blue Cheese Dressing
14

APPETIZERS

Black Truffle Cheese Fritters
10

Crispy Calamari
Pickled Beet Tartar Sauce
13

Bacon Wrapped Gulf Shrimp
Passion Fruit Mustard, Avocado
16

Jumbo Lump Crab Cake
Apple Remoulade, Celery
18

ENTREES

Pan Roasted Salmon
Red Wine Fregola
Nuts and Seeds
28

Steamed Local Rockfish
Mushroom Dashi
Swiss Chard
28

Sautéed Maine Lobster
Butter Cabbage, Green Chili
Scallion and Ginger
39

Roasted Free Range Chicken
Glazed Root Vegetables
Lemon Jus
27

Barbeque Pork Porterhouse
Gingered Squash, Broccolini
38

Braised Short Ribs
Apple-Jalapeño Puree
Rosemary Crumbs
29

8 oz J&G Cheeseburger
French Fries
18

10 oz Prime Hanger Steak
Frites
24

FROM THE GRILL

All of our meat and fish
can be simply grilled

8 oz Sichuan Peppercorn Crusted
Yellowfin Tuna
32

Loch Duart Salmon
24

Local Rockfish
24

1 ½ Maine Lobster
35

8/12 oz Filet Mignon
39/51

14 oz Six Peppercorn
Prime NY Steak
49

20 oz Bone-in Rib Eye
54

Pork Porterhouse
34

12 oz Akaushi Beef Strip Steak
56

SIDES 10

Caramelized Brussels Sprouts
Chestnuts, Prosciutto, Honey

Roasted Leeks, Red Pepper
Almonds and Lemon

Sautéed or Creamed
Spinach with Basil

Portobello Steak Fries
Crispy Garlic Aioli

Truffled Macaroni and Cheese
12

Salted Baked Potato
8

French Fries
8

Mashed Potatoes
8

SAUCES

Béarnaise

Salsa Verde Butter

Black Pepper Jam

Soy-Miso Mustard

J&G Steak Sauce

TASTING MENU 68
Wine Pairing 36

Yellowfin Tuna Tartar, Fennel Mignonette, Toasted Quinoa *

Roasted Squash Salad, Goat Cheese, Pumpkin Seed Vinaigrette

Pan Roasted Salmon, Red Wine Fregola, Nuts and Seeds

Braised Short Ribs, Apple-Jalapeño Puree, Rosemary Crumbs

Huckleberry Pie, Hazelnut Gelato



Executive Chef
Philippe Reininger

Jean-Georges Vongerichten

*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