

APPETIZERS

East and West Coast Oysters
Half Dozen*
18

Crispy Calamari
Pickled Beet Tartar Sauce
13

Yellow Fin Tuna Tartar
Fennel Mignonette
Toasted Quinoa *
13

Beef Carpaccio
Mushroom, Parmesan
Grilled Olive Oil Flatbread *
16

HOUSE MADE SODAS 5

Fresh Ginger Ale
Sparkling Thyme Lemonade
Jasmine Lemonade
Iced Green Tea
Cherry Yuzu
Pineapple Mint

SOUPS & SALADS

Clam Chowder
Oyster Crackers
12

Heart of Romaine
Caesar Salad
11

Steamed Shrimp Salad
Tender Greens, Avocado
Champagne Dressing
16

Market Vegetable Salad
Red Wine Vinaigrette
12

SANDWICHES

B.A.L.T. Multi Grain Bread
Mesclun Salad
14

Grilled Chicken Sandwich
Spiced Fig Jam, Goat Cheese
Baby Arugula
14

Jumbo Lump Crab Cake Sandwich
French Fries
18

Grilled Portobello Sandwich
Arugula and Parmesan
Mesclun Salad
15

Grilled Tuna Burger
Shiso and Yuzu Pickles
Mesclun Salad
16

J&G Cheeseburger
French Fries
18

ENTREES

Chopped Lettuce Salad
Avocado, Apple, Blue Cheese
12
with Grilled Chicken Paillard
18
with Grilled Shrimp
19

Pan Roasted Salmon
Red Wine Fregola
Nuts and Seeds
28

Steamed Local Rockfish
Mushroom Dashi
Swiss Chard
28

Roasted Free Range Chicken
Glazed Root Vegetables
Lemon Jus
27

10 oz Prime Hanger
Steak Frites
24

FROM THE GRILL

All of our meat and fish
can be simply grilled

8 oz Sichuan Pepper Crusted
Yellowfin Tuna
32

Loch Dart Salmon
24

Local Rockfish
24

8 / 12 oz Filet Mignon
39 / 51

14 oz Six Peppercorn
Prime NY Steak
49

12 oz Akaushi Beef
Strip Steak
54

Pork Porterhouse
34

SAUCES

Béarnaise
Salsa Verde Butter
Black Pepper Jam
Soy-Miso Mustard
J&G Steak Sauce

SIDES 10

Caramelized Brussels Sprouts
Chestnuts, Prosciutto, Truffle

Roasted Leeks, Red Pepper
Almonds and Lemon

Portobello Steak Fries
Crispy Garlic Aioli

Sautéed or Creamed
Spinach with Basil

DC Mixed Greens

French Fries 8

Mashed Potatoes 8

Truffled Macaroni and Cheese 12

EXPRESS LUNCH MENU
2 dishes for 19
Additional Dish 8

Clam Chowder, Oyster Crackers

Hearts of Romaine Cesar Salad

Crispy Calamari, Pickled Beet Tartar Sauce

Grilled Salmon Salad, Carrot-Ginger Dressing, Orange and Sesame

Grilled Chicken Sandwich, Spiced Fig Jam, Goat Cheese, Arugula

Steak Frites, J&G Steak Sauce

Huckleberry Pie, Hazelnut Gelato

J&G Cheesecake, Poached Pear, Gingerbread Ice Cream

Ice Cream and Sorbet



Executive Chef
Philippe Reininger

Jean-Georges Vongerichten