

SIMPLY RAW

Oysters on the Half Shell
by the piece
2.50

Rice Cracker Crusted Tuna
Citrus-Chili Sauce
15

Salmon Tartare
Ginger Dressing
Fresh Radish
13

TASTING MENU 68

For Your Entire Table

Salmon Tartare
Ginger Dressing
Fresh Radish

Market Beets with Yogurt
Field Mache, Lemon Oil

Seared Halibut
Scallion-Chili Sauce
Basil and Celery

Grilled Petit Filet
J&G Steak Sauce
Sautéed Spinach
French Fries

Warm Chocolate Cake
Vanilla Bean Ice Cream

SOUPS & SALADS

Sweet Pea Soup
Parmesan
9

Watermelon and Goat Cheese
Cracked White Pepper
Olive Oil
10

Market Beets with Yogurt
Field Mache, Lemon Oil
12

Sugar Snap Pea Salad
Parmesan and Herbs
12

Baby Iceberg Lettuce
Crispy Bacon, Tomatoes
Blue Cheese Dressing
14

PRE-THEATRE MENU 35

Available from 5:00pm - 6:30pm

Sweet Pea Soup, Parmesan
or

Watermelon and Goat Cheese
Cracked White Pepper
Olive Oil

Seared Halibut
Scallion-Chili Sauce
Basil and Celery

or

6oz Petit Filet Mignon
Mashed Potatoes
J&G Steak Sauce

Strawberries
Mint, Lime and Meringue
Sour Cream-Poppy Seed Sorbet

or

Ice Cream and Sorbet

APPETIZERS

Crispy Calamari
Pickled Chilies, Yuzu Dip
13

Seared Scallops
Spring Peas
Crispy Bacon and Lime
12

Bacon Wrapped Gulf Shrimp
Avocado, Passion Fruit
Honey-Mustard
16

Crab Cake
Pink Grapefruit
Avocado and Ginger
17

ENTREES

Seared Halibut
Scallion-Chili Sauce
Basil and Celery
28

Slowly Cooked Salmon
Julienne Vegetables
Basil Vinaigrette
26

Maine Lobster, Basil Butter
Corn and Potatoes
42

Parmesan Crusted
Organic Chicken, Asparagus
Lemon-Basil Butter
24

Rack of Lamb
Green Chili and Mint
Sweet Pea Puree
39

Glazed Short Ribs
Tender Carrots and Herbs
28

FROM THE GRILL

*All of our meat and fish
can be simply grilled*

8 / 12 oz Filet Mignon
30 / 40

14 oz Six Peppercorn
Prime NY Steak
46

22 oz Bone-in Rib Eye
54

10 oz Prime Hanger Steak Frites
24

8 oz J&G Cheeseburger
17

8 oz Sichuan Peppercorn Crusted
Yellowfin Tuna
26

10 oz Snake River Farm
Wagyu Sirloin
49

SIDES 10

Roasted Asparagus
Lemon Zest, Olive Oil

Creamed Spinach with Basil

Sautéed Maitake Mushrooms
Sesame and Lime

Steamed Broccoli
Parmesan and Chili

French Fries

Mashed Potatoes

Potato Gratin

SAUCES

Béarnaise

Black Pepper Jam

Soy-Miso Mustard

J&G Steak Sauce



Executive Chef
Philippe Reininger

Chef / Owner
Jean-Georges Vongerichten