

APPETIZERS

Oysters on the 1/2 Shell
by the piece
\$2.50

Crispy Calamari
Pickled Chilies
Yuzu Dip
\$10

Rice Cracker Crusted Tuna
Citrus-Chili Sauce
\$14

Maryland Crab Cake
Ginger-Lime Vinaigrette
\$16

Bacon Wrapped Gulf Shrimp
Passion Fruit Honey-Mustard
Avocado
\$14

Parmesan Risotto
Wild Mushrooms, Herbs
\$10

Salmon Tartare
Ginger Dressing
Fresh Radish
\$12

**HOUSE MADE SODAS
\$5**

Fresh Ginger Ale

Cherry Yuzu

Jasmine Lemonade

Iced Green Tea

SOUPS & SALADS

Butternut Squash Soup
Wild Mushrooms
\$9

Creamy Tomato Soup
Cheddar, Sourdough and Basil
\$9

Arugula and Boston Lettuce
Fines Herbes
Mustard Vinaigrette
\$9

Heart of Romaine
Caesar Salad
\$11

Baby Iceberg Lettuce
Crispy Bacon, Tomatoes
Blue Cheese Dressing
\$12

Steamed Shrimp Salad
Tender Greens, Avocado
Champagne Dressing
\$14

SANDWICHES

B.A.L.T, Multi Grain Bread
\$10

Grilled Chicken Sandwich
Chipotle Mayonnaise
\$12

Crispy Haddock Sandwich
Black Olive Tartar Sauce
\$14

Grilled Tuna Burger
Shiso and Yuzu Pickles
Hand Cut French Fries
\$16

J&G Cheeseburger
Hand Cut French Fries
\$15

ENTREES

Seared Cod
Scallion-Chili Sauce
Basil and Celery
\$21

Slowly Cooked Salmon
Mashed Potatoes
Truffle Vinaigrette
\$23

Parmesan Crusted
Organic Chicken, Artichokes
Lemon-Basil Butter
\$19

Veal Milanese
Warm Sweet Potato Salad
Dried Cranberries, Arugula
\$24

Glazed Short Ribs
Caramelized Onion, Spinach
Jalapeño and Crunchy
Potatoes
\$25

FROM THE GRILL

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

10 oz Prime Hanger
Steak Frites
\$19

8 / 12 oz Filet Mignon
\$28 / \$38

14 oz Six Peppercorn
Prime NY Steak
\$45

8 oz Sichuan Pepper Crusted
Yellowfin Tuna
\$26

SIDES \$8

Roasted Asparagus
Lemon Zest, Olive Oil

Creamed Spinach with Basil

Hand Cut French Fries

Mashed Potatoes

DC Mixed Greens

SAUCES

Béarnaise

Black Pepper Jam

Soy-Miso Mustard

BBQ Sauce

J&G Steak Sauce



Chef / Owner
Jean-Georges Vongerichten

Executive Chef
Philippe Reininger

**J&G LUNCH MENU
\$20.10**

Salmon Tartare, Ginger Dressing, Fresh Radish

Crispy Calamari, Pickled Chilies, Yuzu Dip

Arugula and Boston Lettuce, Fines Herbes, Mustard Vinaigrette

Creamy Tomato Soup, Cheddar, Sourdough and Basil

Slowly Cooked Salmon, Mashed Potatoes, Truffle Vinaigrette

Grilled Chicken Sandwich, Chipotle Mayonnaise

Fried Haddock Sandwich, Black Olive Tartar Sauce

J&G Cheeseburger, Hand Cut French Fries

Hanger Steak, Mashed Potatoes, J&G Steak Sauce

Green Apple Crisp, Cinnamon Ice Cream

Cheese Cake, Exotic Fruit Compote and Sorbet

Ice Cream and Sorbet