

APPETIZERS

Oysters on the Half Shell
by the piece
2.50

Crispy Calamari
Pickled Chilies, Yuzu Dip
13

Salmon Tartare
Avocado, Spicy Radish
Ginger Marinage
13

Rice Cracker Crusted Tuna
Citrus-Chili Sauce
15

SOUPS & SALADS

Parsnip Soup
Coconut Foam, Lime, Mint
9

Heart of Romaine
Caesar Salad
10

Baby Iceberg Lettuce
Crispy Bacon, Tomatoes
Blue Cheese Dressing
14

Steamed Shrimp Salad
Tender Greens, Avocado
Champagne Dressing
16

SANDWICHES

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

Grilled Chicken Sandwich
Chipotle Mayonnaise, Avocado
French Fries
14

Jumbo Lump Crab Cake Sandwich
French Fries
17

Grilled Portobello Sandwich
Arugula and Parmesan
Mesclun Salad
15

Grilled Tuna Burger
Shiso and Yuzu Pickles
Mesclun Salad
16

J&G Cheeseburger
French Fries
17

ENTREES

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

Slowly Cooked Salmon
Sautéed Potatoes
Black Olive and Passion Fruit
19

Seared Cod
Scallion-Chili Sauce
Basil and Celery
28

Organic Chicken
Roasted and Braised
Fall Vegetables
25

FROM THE GRILL

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

8 oz Sichuan Pepper Crusted
Yellowfin Tuna
29

10 oz Prime Hanger
Steak Frites
24

8 / 12 oz Filet Mignon
32 / 42

14 oz Six Peppercorn
Prime NY Steak
46

12 oz Akaushi Beef
Strip Steak
54

SIDES 10

Grilled Asparagus
Lemon and Olive Oil

Creamed Spinach with Basil

DC Mixed Greens

French Fries
8

Mashed Potatoes
8

SAUCES

Béarnaise

Black Pepper Jam

Soy-Miso Mustard

J&G Steak Sauce

RESTAURANT WEEK MENU

20.12

Parsnip Soup, Coconut Foam
Lime and Mint

or

Heart of Romaine Caesar Salad

Slowly Cooked Salmon
Boston Lettuce Salad
Carrot Dressing

or

Flank Steak Sandwich
French Fries

Warm Apple Crisp
Cinnamon Ice Cream

or

Ice Cream and Sorbet

HOUSE MADE SODAS 5

Fresh Ginger Ale

Jasmine Lemonade

Iced Green Tea

Cherry Yuzu



Executive Chef
Philippe Reininger

Chef / Owner
Jean-Georges Vongerichten