

SIMPLY RAW

Oysters on the Half Shell
by the piece
2.50

Salmon Tartare
Avocado, Spicy Radish
Ginger Marinade
13

Rice Cracker Crusted Tuna
Citrus-Chili Sauce
15

SOUPS & SALADS

Parsnip Soup
Coconut Foam, Lime and Mint
9

Heart of Romaine
Caesar Salad
10

Market Vegetable Salad
Red Wine Vinaigrette
12

Baby Iceberg Lettuce
Crispy Bacon, Tomatoes
Blue Cheese Dressing
14

APPETIZERS

Crispy Calamari
Pickled Chilies, Yuzu Dip
13

Seared Scallops
Caramelized Cauliflower
Caper-Raisin Emulsion
15

Bacon Wrapped Gulf Shrimp
Passion Fruit Mustard, Avocado
16

Jumbo Lump Crab Cake
Avocado, Grapefruit and Ginger
17

ENTREES

Slowly Cooked Salmon
Black Olive and Passion Fruit
Sautéed Potatoes
26

Seared Cod
Scallion-Chili Sauce
Basil and Celery
28

Striped Bass
Aromatic Black Beans
Avocado and Scallion
29

Sautéed Maine Lobster
Butter Cabbage, Green Chili
Scallion and Ginger
38

Organic Chicken
Roasted and Braised
Fall Vegetables
25

Grilled Lamb Chops
Mushroom Bolognese
Pecorino
39

Grilled Beef Short Ribs
Red Wine Glaze
Asian Pear and Herbs
28

FROM THE GRILL

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

8 oz Sichuan Peppercorn Crusted
Yellowfin Tuna
29

8 / 12 oz Filet Mignon
32 / 42

14 oz Six Peppercorn
Prime NY Steak
46

22 oz Bone-in Rib Eye
49

10 oz Prime Hanger Steak Frites
24

8 oz J&G Cheeseburger
17

12 oz Akaushi Beef Strip Steak
54

SIDES 10

Grilled Asparagus
Lemon and Olive Oil

Creamed Spinach with Basil

Sautéed Maitake Mushrooms
Sesame and Lime

Black Truffle Cheese Fritters

Brussels Sprouts with Pecans

Potato Gratin

French Fries
8

Mashed Potatoes
8

SAUCES

Béarnaise

Black Pepper Jam

Soy-Miso Mustard

J&G Steak Sauce

VALENTINE'S DAY MENU

90 per person

**Wine Pairing
45 per person**

Toasted Organic Egg Yolk
Caviar and Dill

Warm Kumamoto Oysters
Creamed Basil

Steamed Maine Lobster
Japanese Turnips, Bok Choy and Yuzu Vinaigrette

Grilled Tomahawk Steak
Truffle Fritters, Roasted Asparagus

Warm Chocolate Cake
Caramel Ice Cream



Executive Chef
Philippe Reininger

Chef / Owner
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.