

# J E A N G E O R G E S

## S T E A K H O U S E

### SIMPLY RAW

Chilled Seafood Platter  
MP

Oysters on the Half Shell  
Mignonette and Cocktail Sauce  
18

Jumbo Shrimp Cocktail  
Cocktail Sauce, Lemon  
22

Alaskan King Crab Leg  
Mustard Sauce  
22

Tuna Tartare  
Avocado and Puffed Rice  
Soy-Ginger Dressing  
20

Steak Tartare  
Hand Cut French Fries  
Quail Egg, Basil  
20

### SOUP & SALAD

Sweet Pea Soup  
Croutons and Vegetables  
13

Cream of Tomato Soup  
Aged Cheddar Toast  
13

Baby Iceberg Lettuce  
Blue Cheese Dressing  
Crispy Bacon  
18

Caesar Salad  
Parmesan, Lemon and Chili  
14

Warm Asparagus Salad  
Mushrooms and Vegetable  
Vinaigrette  
18

Burrata Mozzarella  
Tomato, Olive Oil  
Balsamic Vinegar  
18

### APPETIZERS

Rice Cracker Crusted Tuna  
Citrus-Sriracha Emulsion  
20

Bacon Wrapped Shrimp  
Papaya Mustard, Cilantro  
22

Peekytoe Crab Cake  
Avocado, Pink Grapefruit  
Ginger  
24

Tempura Calamari  
Pea Shoots and Chili Dip  
20

Grilled Foie Gras Terrine  
Apple-Jalapeño Marmalade  
Grilled Country Bread  
26

### TASTING MENU . . . 85

*Per person for the entire table.*

#### Tuna Tartare

Avocado, Puffed Rice, Soy-Ginger Dressing

#### Grilled Foie Gras Terrine

Apple-Jalapeño Marmalade, Grilled Country Bread

#### Seared Sea Scallop

Crispy Bacon and Spring Peas

#### Grilled Filet Mignon

Hot Sauce and Spinach

#### Warm Chocolate Cake

Vanilla Ice Cream

**Chef de Cuisine: Robert Moore Chef: Jean-Georges Vongerichten**

**Direct Line: 702.590.8660 Restaurant Reservations: 877.230.2742**

## FISH

Seared Sea Scallops  
Crispy Bacon and Spring Peas  
39

Slowly Cooked Salmon  
Warm Potato Salad and Snap Peas  
Horseradish  
32

Roasted Chilean Sea Bass  
Miso-Yuzu Glaze  
Grilled Maitake Mushroom  
39

Maine Lobster  
Crispy Potatoes, Herbs  
Bearnaise  
45

## MEAT

Three Cheese Crusted  
Organic Chicken  
Lemon-Pepper Sauce  
Artichokes  
29

Grilled Veal Chop  
Spring Onions and Rhubarb Compote  
48

JG Cheeseburger  
Miso Russian Dressing  
Yuzu Pickles  
26

Soy-Glazed Short Rib  
Apple-Jalapeño Purée  
Rosemary Crumbs  
39

Grilled Filet Mignon  
Hot Sauce and Spinach  
48

## SIDES

Black Truffle and Comte Fritter  
12

Mashed Potatoes  
10

Hand Cut French Fries  
8

Salt and Pepper Baked Potato  
8

Sautéed or Creamed Spinach  
10

Grilled Asparagus  
Lemon and Olive Oil  
14

Sautéed Artichokes and  
Shiitake Mushrooms  
16

Broiled Bone Marrow  
Parsley-Lemon Gremolata  
16

## FROM THE WOOD BURNING GRILL

### USDA Prime Beef

*All of our meats and fish can be simply grilled.*

8/12 oz Filet Mignon.....	44/56
10/16 oz NY Strip.....	40/56
18/28 oz Rib-eye.....	50/78
24 oz Porterhouse.....	58
14 oz Veal Chop.....	48
10 oz Lamb Chops.....	46

## SAUCES

Homemade Hot Sauce

Soy-Miso Butter

Béarnaise

JG Steak Sauce