

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

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

### SIMPLY RAW

**\*Crispy Sushi Sampler**  
Tuna, Hamachi, Salmon, Scallop  
Chipotle Mayonnaise and Crispy Rice  
26

**Chilled Seafood Platter**  
MP

**\*Oysters on the Half Shell**  
Mignonette and Cocktail Sauce  
20

**Jumbo Shrimp Cocktail**  
Cocktail Sauce, Lemon  
22

**\*Salmon Sashimi**  
Horseradish, Olive Oil and Lemon  
22

**\*Tuna Tartare**  
Avocado and Puffed Rice  
Soy-Ginger Dressing  
22

### SOUP & SALAD

**Cream of Tomato Soup**  
Aged Cheddar Toast  
14

**Butternut Squash Soup**  
Ginger and Basil  
14

**Baby Iceberg Lettuce**  
Blue Cheese Dressing  
Crispy Bacon  
18

**Caesar Salad**  
Parmesan, Lemon and Chili  
16

**Pear, Apple  
and Endive Salad**  
Valley Sheppard Bleu Cheese  
18

**Burrata Mozzarella**  
Tomato, Olive Oil and Balsamic  
Vinegar  
18

### APPETIZERS

**\*Rice Cracker Crusted Tuna**  
Citrus-Sriracha Emulsion  
20

**Bacon Wrapped Shrimp**  
Papaya Mustard, Cilantro  
22

**Dungeness Crab Crostini**  
Garlic Aioli and Lemon  
24

**Tempura Calamari**  
Pea Shoots and Chili Dip  
22

**Seared Foie Gras**  
Infused Apples, lime  
32

**Spiced Chicken Samosas**  
Cilantro Yogurt  
18

### SIGNATURE TASTING MENU ...109

*Per person preferred for the entire table*

**Almas Ara Caviar**  
Meyer Lemon Gelee, Crème Fraiche and Dill

**Bacon Wrapped Shrimp**  
Papaya Mustard, Cilantro

**Chilean Sea Bass**  
Mushrooms, Miso and Yuzu

**\*Grilled Wagyu Filet Mignon**  
Hot Sauce, Parmesan Squash and Spinach

**JG Candy Bar**

\$55 Wine Pairing Available

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

**FISH**

**Roasted Black Cod**  
Spaghetti Squash, Pumpkin Seeds  
Chiles and Soy-Yuzu Broth  
36

**\*Slowly Cooked Salmon**  
Mashed Potatoes, Brussels Sprouts  
Black Truffle Vinaigrette  
34

**Roasted Chilean Sea Bass**  
Miso-Yuzu Glaze  
Grilled Maitake Mushroom  
42

**Salt and Pepper Maine Lobster**  
Ginger and Scallions  
Buttery Cabbage  
45

**MEAT**

**Organic Fried Chicken**  
Spinach and Buttery Hot Sauce  
32

**\*Grilled Veal Chop**  
Brussels Sprouts and Pistachio Pesto  
48

**\*JG Cheeseburger**  
Truffle Mayonnaise, Brie Cheese  
Yuzu Pickles  
26

**Soy-Glazed Short Rib**  
Apple-Jalapeño Purée  
Rosemary Crumbs  
42

**\*Grilled Wagyu Filet Mignon**  
Parmesan Squash and Spinach  
Hot Sauce  
65

**SIDES**

**Black Truffle and Comte Fritter**  
12

**Mashed Potatoes**  
12

**Hand Cut French Fries**  
10

**Salt and Pepper Baked Potato**  
10

**Sautéed or Creamed Spinach**  
12

**Grilled Asparagus**  
Lemon and Olive Oil  
14

**Roasted Brussels Sprouts**  
Smoked Bacon, Pear and Chervil  
14

**Broiled Bone Marrow**  
Parsley-Lemon Gremolata  
16

**Roasted Assorted Mushrooms**  
Truffled Goat Cheese Polenta  
16

**\*FROM THE WOOD BURNING GRILL  
Char-Grilled USDA Prime Beef**

10 oz Filet Mignon.....	54
12 oz NY Strip.....	48
18 oz Rib-eye.....	50
24 oz Porterhouse.....	60
14 oz Veal Chop.....	48
10 oz Lamb Chops.....	50

**Char-Grilled Rangers Valley Australian Beef**

6 oz Wagyu Filet Mignon .....	65
10 oz Angus 300 Dry Aged NY Strip.....	65

**SAUCES**

Homemade Hot Sauce

Soy-Miso Butter

Béarnaise

JG Steak Sauce

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness**