



EXECUTIVE CHEF
Jean-Georges Vongerichten

CHEF DE CUISINE
Matthew Harris

APPETIZERS

Spice Roasted Shrimp
Butternut Squash Puree
Pumpkin Seeds
16

Maine Mussels Mariniere
18

Sliced Hamachi
Soy-Ginger Dressing
Avocado and Radish
16

PIZZAS

Tomato, Fresh Mozzarella
Basil and Olive Oil
11

House Made Sausage
Sheppard Valley Ricotta
14

Black Truffle
with Fontina Cheese
18

SOUP & SALADS

Soup of the Day
10

Grilled Scottish Salmon
Arugula and Frisée
Local Apples, Maytag Blue Cheese
18

Heart of Romaine Caesar Salad
Lemon and Chili
10
with Grilled Chicken
14
with Grilled Shrimp
18

Arugula and Boston Lettuce
Mustard Vinaigrette
12

Steam Shrimp Salad
Local Greens, Avocado
Champagne Dressing
14

Slow Braised Turkey Chili
Lime and Cilantro
12

ENTREES

Crispy Halibut Sandwich
Black Olive Tartar Sauce
House Made Pickles
16

Grilled Chicken Sandwich
Chipotle Mayonnaise
Avocado
14

J&G Cheese Burger
Beehive Cheddar
Hand Cut French Fries*
17

Grilled Ahi Tuna Burger
Miso Mayonnaise
Yuzu Pickles
18

Spaghetti Bolognese
16

Grilled Wagyu Sirloin
House Made Fries
25

EXPRESS LUNCH

Choice of Soup, Salad and Sandwich

22

*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.