



APPETIZERS

BLACK TRUFFLE PIZZA
FRISÉE, FONTINA CHEESE 29

TUNA TARTARE
AVOCADO, SPICY RADISH
GINGER-SOY DRESSING* 23

HAMACHI SASHIMI
YUZU-SHIITAKE VINAIGRETTE
RADISH, CHERVIL * 24

HEART OF PALM AND HEIRLOOM TOMATO
YOUNG COCONUT, AVOCADO, BASIL 23

STEAMED KEY WEST PINK SHRIMP SALAD
AVOCADO, ENOKI, CHAMPAGNE DRESSING 21

ASPARAGUS SOUP
SHIITAKI MUSHROOM, ORANGE OIL 16

FRESH FETTUCCINE
MEYER LEMON, PARMESAN, BLACK PEPPER 22

GRILLED BLACK PEPPER OCTOPUS
SWEET ONION, TARRAGON AND LIME 24

CRISPY EGG CAVIAR
VODKA CRÈME FRAÎCHE, TOASTED BRIOCHE 39

ROYAL OSETRA 225

RIVER BELUGA 325

1oz portion served with classic garnishes

TASTING MENU 95

Wine Pairing 55

ASPARAGUS SOUP
SHIITAKI MUSHROOM, ORANGE OIL

HEART OF PALM AND HEIRLOOM TOMATO
YOUNG COCONUT, AVOCADO, BASIL

PAN SEARED BRANZINO
SUNCHOKÉ PURÉE, SHAVED FENNEL & CASTELVETRANO OLIVE SALAD

SOYA GLAZED BEEF SHORT RIB
APPLE-JALAPEÑO PUREE, ROSEMARY CRUMBS

TROPICAL CARROT CAKE
CREAM CHEESE, PINEAPPLE COMPOTE, COCONUT SORBET

EXECUTIVE CHEF - SCOTT THOMAS DOLBEE

Jean-Georges Vongerichten

J&G

GRILL

FROM THE GRILL*

Served with Roasted Peppers

WILD KING SALMON 34

YELLOWFIN TUNA 38

BRANZINO 46

FREE RANGE CHICKEN BREAST 29

10 oz FILET MIGNON 65

12 oz NEW YORK STRIP 59

14 oz DRY AGED KANSAS CITY STRIP 67

32 oz WAGYU TOMAHAWK
FOR TWO 145

SAUCES

BÉARNAISE

CHAMPAGNE BEURRE BLANC

BLACK PEPPER CONDIMENT

J&G STEAK SAUCE

MISO MUSTARD

CHIMICHURRI

IN ADDITION

SEARED FOIE GRAS 23

BLUE PRAWNS 20

ENTREES

LOCAL RED SNAPPER
NUT AND SEED CRUST
SWEET AND SOUR JUS 39

PAN SEARED BRANZINO
SUNCHOKE PURÉE, SHAVED FENNEL
CASTELVETRANO OLIVE SALAD 38

BUTTER POACHED MAINE LOBSTER
POTATO GNOCCHI, SMOKED BUTTER
PICKLED CHILIES 53

PARMESAN CRUSTED CHICKEN
WHITE ASPARAGUS
LEMON-BASIL BUTTER 29

GLAZED LAMB RACK
TRUMPET MUSHROOM
SWEAT PEA PUREE 58

SOYA GLAZED BEEF SHORT RIB
APPLE-JALAPEÑO PUREE
ROSEMARY CRUMBS 39

SIDES

BLACK TRUFFLE CHEESE FRITTERS 12

CREAMED SPINACH 12

ASPARAGUS, MORELS, FAVA BEANS 15

SAUTÉED OYSTER MUSHROOMS
JALAPENO, ROSEMARY 14

MASHED POTATOES 12

GLAZED BABY HEIRLOOM CARROTS 12

HOURS: SUNDAY-THURSDAY 6:30PM TO 10:30PM, FRIDAY & SATURDAY 6:30PM-11:00PM

AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW AND UNCOOKED MEATS, EGGS, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL