

J E A N G E O R G E S

S T E A K H O U S E

STARTERS

Caesar Salad
parmesan cheese, lemon & chili

Iceberg Wedge
tomato, blue cheese & crispy bacon

Tomato Salad
heart of palm & coconut vinaigrette

Arugula Salad
*shaved asparagus, manchego cheese
green olive dressing*

Broccoli Soup
aged cheddar cheese puffs & herbs

Char Grilled Octopus
crispy potatoes, smoked paprika aioli

Bacon Wrapped Shrimp
harry's berries strawberry mustard

Japanese Wagyu Carpaccio*
comte cheese fritters & truffle aioli

RAW BAR

Chilled Shellfish Platter*
*maine lobster, gulf shrimp, king crab
oysters & clam*

Ossetra Caviar*, 1 oz.
traditional accompaniments

Market Sashimi*
spicy ponzu & fresh wasabi

Tuna Tartare*
shiitake yuzu dressing & puffed rice

Gulf Shrimp Cocktail
cocktail sauce & lemon

Oysters on the Half Shell*
east & west coast

Crispy Sushi Sampler*
chipotle mayonnaise & crispy rice

JAPANESE CERTIFIED BEEF

*Traditional F1 Beef is known for its
premium marbling, flavor &
tenderness*

F1 Wagyu Filet, 6 oz.*
F1 Wagyu NY Strip, 10 oz.*
F1 Wagyu Ribeye, 16 oz.*



A5 Certified Kobe Beef*
*one of a select few restaurants in the united
states to offer genuine certified kobe beef*

New York Sirloin
Hyogo Prefecture, Kobe City
Available 3 oz., 6 oz.* & 9 oz.**

TABLESIDE CARVERY

*Larger cuts of beef carved tableside finished
with roasted herbs & flaked sea salt*

Wagyu Tomahawk Ribeye* MP
Mishima Ranch, CA

36 oz. Prime Porterhouse*
Greeley, CO

WOOD BURNING GRILL

*Simply grilled over sustainable apricot wood and
mesquite, finished with rendered beef fat
sea salt & cracked pepper*

USDA PRIME, COLORADO

Filet Mignon, 8 oz.*
New York Strip, 14 oz.*
Bone In Ribeye, 18 oz.*

OTHER CUTS

Double Lamb Chops*

AMERICAN WAGYU, CALIFORNIA

Ribeye Cap, 8 oz.*
Mishima Ranch

CERTIFIED PIEDMONTESE, NEBRASKA

All-Natural Filet Mignon, 8 oz.*

ACCOMPANIMENTS

Hudson Valley Foie Gras*
caramelized with thyme

U3 Jumbo Prawns
grilled with herbs & lemon

Tristan Lobster Tail MP
drawn butter & lemon

Bone Marrow
roasted with lemon gremolata

ENTRÉES

Chilean Sea Bass*
miso yuzu glaze & maitake mushroom

Roasted Salmon*
garlic lime sauce, crunchy potatoes & asparagus

Slow Cooked Halibut*
stew of new onions, carrots, peas & saffron

Crunchy Organic Chicken
spinach & buttery hot sauce

Veal Milanese*
*warm potato salad
sugar snap peas & horseradish*

Soy Glazed Short Rib
apple-jalapeño purée & rosemary crumbs

JG Cheeseburger*
truffle mayonnaise, brie & yuzu pickle

SIDES

Black Truffle Mac n Cheese

Grilled Asparagus

Creamed or Sautéed Spinach

Roasted Market Mushrooms
jalapeño, garlic & lemon

Tender Broccoli de Cicco
sicilian pistachio, chili & mint

Salt Crusted Baked Potato

Hand Cut Fries

Mashed Yukon Gold Potatoes