

# 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  
Chipotle Mayonnaise and Crispy Rice  
24

**\*Chilled Seafood Platter**  
MP

**\*Oysters on the Half Shell**  
Mignonette and Cocktail Sauce  
22

**\*Tuna Tartare**  
Avocado and Puffed Rice  
Soy-Ginger Dressing  
26

**\*Wagyu Beef Carpaccio**  
Black Truffle Fritters and Lime Salt  
22

### SOUP & SALAD

**Cream of Tomato Soup**  
Aged Cheddar Crouton  
16

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

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

**Tomato Salad**  
Hearts of Palm and Avocado  
Coconut Vinaigrette  
18

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

### APPETIZERS

**BBQ Baby Back Pork Ribs**  
Sea Salt and Lime  
22

**Bacon Wrapped Shrimp**  
Papaya Mustard, Cilantro  
24

**Dungeness Crab Cake**  
Sugar Snap Pea Remoulade  
24

**Tempura Calamari**  
Pea Shoots and Chili Dip  
20

**Jumbo Shrimp Cocktail**  
Cocktail Sauce, Lemon  
24

## SIGNATURE TASTING MENU ...109

*Per person preferred for the entire table*

### Almas Ara Caviar

Meyer Lemon Gelee, Crème Fraiche and Dill

### Tomato Salad

Hearts of Palm, Avocado and Coconut Vinaigrette

### Roasted Chilean Sea Bass

Miso-Yuzu Glaze and Roasted Maitake Mushrooms

### Soy Glazed Short Rib

Apple Jalapeno Puree and Rosemary Crumbs

### \*Wagyu Filet Mignon

Soy-Garlic Marinade and Market Vegetables

### Passion Fruit "Sunflower"

\$55 Wine Pairing Available

**FISH**

\*Slowly Cooked Salmon  
Potato Puree and Spring Vegetables  
Basil Vinaigrette  
38

Roasted Chilean Sea Bass  
Miso-Yuzu Glaze  
Roasted Maitake Mushrooms  
42

Wood Grilled Whole Snapper  
Chilies, Herbs and Lime  
38

\*Seared Diver Scallops  
Summer Corn Pudding  
Cherry Tomato Vinaigrette  
42

**MEAT**

Crunchy Organic Chicken  
Spinach and Buttery Hot Sauce  
34

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

Soy Glazed Short Rib  
Apple-Jalapeño Purée  
Rosemary Crumbs  
42

\*Wagyu Filet Mignon  
Soy-Garlic Marinade  
Market Vegetables  
65

**SIDES**

Black Truffle Mac & Cheese  
18

Mashed Potatoes  
14

Hand Cut French Fries  
12

Salt and Pepper Baked Potato  
14

Sautéed or Creamed Spinach  
14

Grilled Asparagus  
Lemon and Olive Oil  
16

Broiled Bone Marrow  
Parsley-Lemon Gremolata  
16

Creamed Corn  
Lime, Jalapeno and Cilantro  
14

**\*FROM THE WOOD BURNING GRILL**

**Char-Grilled USDA Prime Beef**

8 oz Filet Mignon.....	56
12 oz NY Strip .....	54
18 oz Rib-eye .....	62
Rack of Lamb.....	54
36 oz Porterhouse.....	109

**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