

LUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

RAW

Egg Caviar, Petrossian Caviar JG Select	88
Egg Toast, Petrossian Caviar JG Select, Herbs	88
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Little Neck Clam	6.50 each
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Chilled Maine Lobster	72
Hamachi Sashimi, Avocado, Soy Yuzu Dressing	40
Salmon Avocado Sushi Roll	40
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	40
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	42
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

STARTER

Spring Pea Guacamole, Crunchy Tortillas (V)	31
Sweet Pea Soup with Parmesan Foam (V)	32
Burrata, Strawberry Compote, Black Pepper, Basil, Grilled Country Bread (V)	39
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Chilled Artichoke, Mustard Sauce, Frisée, Chervil (V 🌿)	34
Peekytoe Crab Cake, Sugar Snap Pea Remoulade,	44
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (V)	29
with Poached Eggs (V) 37, Smoked Salmon 41, Eggs and Smoked Salmon 46	
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

SALAD

Endive and Sugar Snap Pea, Parmesan Dressing and Herbs (V)	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	39
Beet "Greek" Salad, Feta, Black Olives and Red Wine Vinaigrette (V)	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (V 🌿)	39
Niçoise, Sicilian Tuna, Lemon Confit Vinaigrette	47
Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49

All salads may be accompanied by a choice of protein

Chicken Paillard 21 Grilled Salmon 22 Grilled Shrimp 23

(V) vegetarian / (V 🌿) vegan

We are committed to serving our guests local, organic, and GMO-free products.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SANDWICHES

Croque M, Ham, Comté and Gruyère Cheese	42
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	46
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	47
Grilled Tuna Burger, Shiso, Yuzu Pickles	47
Maine Lobster Burger, Green Chili Mayonnaise, Yuzu Pickles	48
Crispy Fried Chicken Sandwich, Calabrian Chili Mayonnaise, Yuzu Pickles	46
JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing	47
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (v)	36
Three Cheese and Asparagus Pizza, Ramps, Pepperoni	44
Black Truffle, Fontina Cheese Pizza (v)	49
Fusilli, Mozzarella, Tomato, Basil (v)	44
Spaghettini, Crushed Fava Beans, Mint and Jalapeño (v)	49
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉE

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (v 🌱)	48
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Pepper Crusted Beef Tenderloin, Roasted Carrots, Pistachio-Tarragon Chili Aioli	79

SIDES

Hand Cut French Fries (v 🌱)	19
Chickpea Fries (v)	
Mashed Potatoes (v)	
Crispy Mac and Cheese (v)	
Sautéed Spinach (v 🌱)	
Broccoli Rabe, Lemon, Chili (v 🌱)	
Maitake Mushrooms, Sesame, Lime (v 🌱)	
Grilled Asparagus (v 🌱)	
Roasted Carrot, Garlic Paprika (v 🌱)	
Grilled Avocado and Fresh Wasabi, Yuzu Dressing (v 🌱)	

JUICES & SMOOTHIES

Ginger Shot (v 🌱)	12
Turmeric Tonic, Lime, Lemon, Honey (v 🌱)	23
Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (v 🌱)	23
Ruby Red Juice, Carrot, Beet, Lemon, Orange, Ginger (v 🌱)	23