

## RAW BAR

**Chilled Shellfish Platter \***  
½ Chilled Lobster, 2 Oysters  
2 Clams, 5 Jumbo Shrimp  
4 Mussels  
55

**East & West Coast Oysters \* (X)**  
3.25 each

**Littleneck Clams \* (X)**  
3 each

**Jumbo Shrimp Cocktail \***  
22

**Chilled Lobster \* (X)**  
Lemon Aioli  
23

## SOUPS & SALADS

**French Onion Soup**  
Comté Cheese  
12

**Butternut Squash Soup (X)**  
Oyster Mushrooms  
10

**Heirloom Tomatoes \* (V)**  
Crispy Onions, Russian Dressing  
15

**J&G Chopped Salad (V)(X)**  
Frisée, Arugula, Pecans, Blue Cheese  
15  
with Shrimp 23    with Chicken \* 20

**Hearts of Romaine Caesar Salad \***  
Lemon, Chili  
14

**Iceberg Wedge \* (X)**  
Tomatoes, Crispy Bacon  
Blue Cheese Dressing  
15

## APPETIZERS

**Tuna Tartare \***  
Avocado, Spicy Radish  
Ginger Marinade  
21

**Crispy Calamari \***  
Sriracha Aioli  
15

**Peekytoe Crab Cake \***  
Avocado, Cucumber, Lime  
Crystalized Ginger  
22

**Parmesan Risotto (V)(X)**  
Wild Mushrooms, Herbs  
12

**Black Truffle Cheese Fritters \* (V)**  
11

**Foie Gras Terrine**  
Grilled Country Bread  
Ginger Jalapeño-Apple Compote  
26

## ENTRÉES

**Slowly Cooked Salmon \* (X)**  
Mashed Potatoes, Brussels Sprouts  
Truffle Vinaigrette  
37

**Glazed Miso Yuzu Halibut \***  
Baby Bok Choy, Sriracha Sauce  
36

**Sautéed Dover Sole \***  
Grenobloise  
66

**Alaskan Red King Crab Merus \* (X)**  
MP

**Roasted Maine Lobster \* (X)**  
Oregano, Chili  
60

**Parmesan Crusted Chicken \***  
Lemon-Butter, White Asparagus  
31

**J&G Brisket Cheeseburger \***  
Hand Cut French Fries  
22

## GRILL (X) all items

*May be ordered simply grilled*

**8 / 12 oz Filet Mignon \***  
55 / 65

**10 / 16 oz Six Peppercorn  
Prime NY Steak \***  
48 / 60

**19 oz Prime Bone-In Rib Eye \***  
64

**24 oz Prime Porterhouse \***  
66

**Prime Top Sirloin Cap Steak Frites \***  
32

**16 oz Lamb T-Bone \***  
40

**Maine Lobster \***  
57

**30 oz Wagyu Tomahawk Ribeye  
130 (Serves Two)**

## ADDITIONS (X) all items

**Blue Cheese**  
6

**Oscar Style \***  
16

**Grilled Half Lobster \***  
29

**Alaskan Red King Crab Merus \***  
MP

## SIDES (V) all items

**Grilled Asparagus (X)**  
Lemon Zest, Olive Oil  
14

**Sautéed or Creamed Spinach (X)**  
12

**Caramelized Brussels Sprouts (X)**  
Local Pecans, Aged Balsamic  
12

**Steamed Broccoli (X)**  
Parmesan, Lemon  
12

**Roasted Mushrooms (X)**  
Herbs, Chili  
14

**Hand Cut French Fries**  
10

**Potato Gratin with Comté (X)**  
12

**Salt and Pepper Baked Potato (X)**  
10

**Mashed Yukon Gold Potatoes (X)**  
12

**Macaroni and Cheese**  
12

## SAUCES

**Béarnaise \* (X) (V)**

**Black Pepper Condiment (V)**

**Smoked Chili Glaze (X)**

**Soy - Miso Mustard**

**J&G Steak Sauce (X)**

### THE CLASSIC J&G TASTING MENU 90

Wine Pairing 60

**Black Truffle Cheese Fritters \* (V)**

**Tuna Tartare \***  
Avocado, Spicy Radish, Ginger Marinade

**Parmesan Risotto (V)(X)**  
Wild Mushrooms, Herbs

**Grilled Filet Mignon and ½ Roasted Maine Lobster \* (X)**  
Béarnaise

**Warm Chocolate Cake (V)**  
Caramel Ice Cream

**The Phoenician Resort**  
6000 East Camelback Road, Scottsdale AZ 85251 USA  
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Please note this menu is an example of the cuisine served, the actual menu may vary slightly based on seasonal changes.

*20% Service Charge will be added to Parties of 6 and more*

\* These items may contain raw or undercooked ingredients. 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. If you have a food allergy, please speak to the chef, manager, or your server.

(X) **Gluten Free**

(V) **Vegetarian**

Executive Chef JACQUES QUALIN  
JEAN-GEORGES VONGERICHTEN

**J&G**  
**STEAKHOUSE**