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# WELCOME BACK MENU

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85

## **JAPANESE WAGYU BEEF CARPACCIO\***

Black Truffle Fritters & Lime Salt

**OR**

## **CAESAR SALAD**

Parmesan, Lemon & Chili

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## **CHILEAN SEA BASS\***

Miso-Yuzu Glaze & Maitake Mushroom

**OR**

## **GRILLED PRIME FILET MIGNON\***

Spinach, Basil, Sesame & Chili

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## **WARM VALRHONA CHOCOLATE CAKE**

Vanilla Bean Ice Cream

**OR**

## **NEW YORK STYLE CHEESECAKE**

Sour Cherry Sorbet

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\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

## STARTERS

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### **SWEET CORN SOUP 18**

Lemongrass, Kaffir Lime & Avocado

### **CAESAR SALAD 17**

Parmesan, Lemon & Chili

### **ICEBERG WEDGE 19**

Blue Cheese & Crispy Bacon, Tomato

### **TOMATO SALAD 19**

Hearts of Palm & Coconut

### **BACON-WRAPPED SHRIMP 29**

Avocado & Papaya Mustard

### **JAPANESE WAGYU CARPACCIO\* 26**

Black Truffle Fritters & Lime Salt

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## RAW BAR

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**CHILLED SHELLFISH PLATTER\* 78**

King Crab, Lobster, Gulf Shrimp, Oysters & Clams

**GULF SHRIMP COCKTAIL 26**

Cocktail Sauce & Lemon

**OYSTERS ON THE HALF SHELL\* 28**

East & West Coast

**CRISPY SUSHI SAMPLER\* 24**

Chipotle Mayonnaise & Crispy Rice

## ENTRÉES

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**CHILEAN SEA BASS\* 49**

Miso-Yuzu Glaze & Maitake Mushroom

**PORCINI CRUSTED SALMON\* 47**

Warm Leek Vinaigrette & Herbs

**CRUNCHY ORGANIC CHICKEN 42**

Spinach & Hot Sauce

**SOY GLAZED SHORT RIB 46**

Apple & Rosemary

**JG CHEESEBURGER\* 36**

Truffle Mayonnaise, Brie & Yuzu Pickle

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# FROM OUR WOOD BURNING GRILL

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

## USDA PRIME, COLORADO

**FILET MIGNON, 8 OZ\* 65**

**NEW YORK STRIP, 14 OZ\* 67**

**BONE-IN RIBEYE, 18 OZ\* 77**

**PORTERHOUSE, 32 OZ\* 139**

## AMERICAN WAGYU, CALIFORNIA

**MISHIMA RIBEYE CAP, 8 OZ\* 72**

**MISHIMA TOMAHAWK RIBEYE, 42 OZ\* 265**

## OTHER CUTS

**DOUBLE LAMB CHOPS, 18 OZ\*, GREELEY, CO 89**

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## ACCOMPANIMENTS

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**KING CRAB LEGS, ½ LB, 44**

Steamed, Charred Lemon

**U4 SALTWATER PRAWNS, 2PC 38**

Wood Grilled, Fines Herbes

**BONE MARROW 26**

Roasted, Lemon Gremolata

## SIDES

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**17**

**BLACK TRUFFLE MAC N CHEESE**

**GRILLED ASPARAGUS**

**CREAMED OR SAUTÉED SPINACH**

**TRUMPET MUSHROOMS**

Garlic, Jalapeño & Lemon

**SALT CRUSTED BAKED POTATO**

**HAND CUT FRIES**

**CRUNCHY POTATOES**

Chili Yogurt & Herbs

**MASHED YUKON GOLD POTATOES**

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# DESSERTS

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## WARM VALRHONA CHOCOLATE CAKE

Vanilla Ice Cream

## NEW YORK STYLE CHEESECAKE

Sour Cherry Sorbet

## MARKET CITRUS

Yuzu Cream, White Chocolate, Strawberries & Basil

## SEASONAL SORBETS

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# WINE LIST

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# COCKTAILS

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## **LYCHEE RASPBERRY BELLINI**

Prosecco, Lychee, Raspberry

## **CLEMENTINE MOJITO**

Aged Rum, Clementine Juice, Lime, Mint, Sparkling Water

## **YUZU GIN & TONIC**

Gin, Yuzu, Shiso, Tonic

## **ORANGE ELDERFLOWER COSMOPOLITAN**

Vodka, Elderflower, Cranberry, Pineapple

## **JG VESPER**

Vodka, Gin, Aperitif, Lemon

## **JAPANESE OLD FASHIONED**

Japanese Whisky, Demerara Sugar, Ginger, Bitters

## **ESPRESSO MARTINI**

Vodka, Coffee Liqueur, Espresso

# SPIRITS

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## SCOTCH

### BLEND

Chivas Regal	13
Johnnie Walker Black	16
Johnnie Walker Gold	19
Johnnie Walker Green	17
Johnnie Walker Blue	75

### SPEYSIDE

Balvenie Doublewood 12yr	17
Glenlivet 12yr	16
Glenfiddich Solera 15yr	18

### HIGHLAND

Dalmore 12yr	15
Glenmorangie 10yr	14
Macallan 12yr	18
Oban 14yr	18

### ISLAY

Bruichladdich Classic Laddie	15
Bunnahabhain 12yr	16
Laphroaig 10yr	16
Lagavulin 16yr	20

## WHISK(E)Y

### BOURBON

Basil Hayden's	16
Buffalo Trace	18
Bulleit	15
Eagle Rare 10yr	20
Four Roses Single Barrel	16
Knob Creek	15
Maker's Mark	15
Wild Turkey 101	14
Woodford Reserve	15

### AMERICAN

Bulleit 95 Rye	15
Gentleman Jack	16
Knob Creek Rye	15
Templeton Rye	16
Whistle Pig Rye 10yr	26

### JAPANESE

Akashi	14
Mars Iwai Tradition	14
Suntory Toki	16

Spirits under \$25 served on the rocks or neat are subject to a \$4 upcharge.



# SPIRITS

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## COGNAC

Hennessy VS	16
Hennessy VSOP	20
Hennessy XO	70
Hennessy Paradis	165
Hennessy Paradis Imperial	490
Remy Martin VSOP	20
Remy Martin XO	50
Remy Martin Louis XIII	585

## TEQUILA

Casamigos Blanco	16
Clase Azul Platino	25
Don Julio Blanco	16
Don Julio Añejo	20
Don Julio 1942	48
Fortaleza Blanco	16
Patron Silver	16

## RUM

El Dorado 12yr	16
El Dorado 15yr	18
Mount Gay Xo	18
Ron Zacapa 23yr	18

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