RAW BAR

Chilled Shellfish Platter *
½ Chilled Lobster, 2 Oysters
2 Clams, 5 Jumbo Shrimp
4 Mussels
41

East & West Coast Oysters *
3.25 each

Littleneck Clams *
3 each

Jumbo Shrimp Cocktail *
18

Chilled Lobster *
Lemon Aioli
23

SOUPS & SALADS

French Onion Soup
Comté Cheese
12

Chilled Melon and Tomato Gazpacho
Jumbo Crab Lump
10

Heirloom Tomatoes *
Crispy Onions, Russian Dressing
12

J&G Chopped Salad
Frisée, Arugula, Blue Cheese, Pecans
12
with Shrimp **20** with Chicken ***18**

Heart of Romaine Caesar Salad *
Lemon, Chili
12

Iceberg Wedge *
Tomatoes, Crispy Bacon
Blue Cheese Dressing
13

APPETIZERS

Tuna Tartare *
Avocado, Spicy Radish
Ginger Marinade
18

Crispy Calamari *
Basil Salt, Lemon Dip
14

Peekytoe Crab Cake *
Avocado, Pink Grapefruit, Ginger
19

Black Truffle Cheese Fritters *
11

Charred Corn Ravioli
Cherry Tomato, Basil Fondue
11

ENTRÉES

Slowly Cooked Salmon *
Sweet & Sour Carrot Sauce, Basil
32

Grilled Swordfish *
Honshimeji Mushrooms
Miso-Yuzu Broth
36

Sautéed Dover Sole *
Grenobloise
66

Roasted Crusted Chicken *
Asparagus, Shiitakes
Parmesan Jus
25

J&G Cheeseburger *
Hand Cut French Fries
17

Caramelized Beef Tenderloin *
Sautéed Spinach, Hot Buttery Sauce
51

GRILL

May be ordered simply grilled

8 / 12 oz Filet Mignon *
44 / 57

10 / 16 oz Six Peppercorn Prime NY Steak *
42 / 58

19 oz Prime Bone-In Rib Eye *
64

24 oz Prime Porterhouse *
66

16 oz Veal Porterhouse *
39

Prime Flat Iron Steak Frites *
27

16 oz Lamb T-Bone *
40

12 oz Bone-In Filet *
56

ADDITIONS

Blue Cheese or Goat Cheese
6

Oscar Style *
15

SIDES

10

Grilled Asparagus
Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Creamy Corn and Lime

Steamed Broccoli
Parmesan, Lemon

Roasted Mushrooms
Herbs, Chili

Hand Cut French Fries

Potato Gratin with Comté

Salt and Pepper Baked Potato

Mashed Yukon Gold Potatoes

Macaroni and Cheese

SAUCES

Béarnaise *

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

TASTING MENU 65

Wine Pairing 35

Tuna Tartare *
Avocado, Spicy Radish, Ginger Marinade

Charred Corn Ravioli
Cherry Tomato, Basil Fondue

Grilled Swordfish *
Honshimeji Mushrooms, Miso-Yuzu Broth

Caramelized Beef Tenderloin *
Sautéed Spinach, Hot Buttery Sauce

Warm Chocolate Cake
Caramel Ice Cream

* 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.

Executive Chef JACQUES QUALIN
JEAN-GEORGES VONGERICHTEN

J&G STEAKHOUSE

BOURBON

Knob Creek | 14

Booker's | 23

Basil Hayden 8yr | 17

Woodford Reserve | 15

Blanton's | 20

COGNAC, ARMAGNAC & BRANDY

Remy Martin VSOP Cognac | 19

Remy Martin 1738 Cognac | 23

Remy Martin XO Cognac | 42

Louis XIII, Remy Martin
1 oz | 225 2 oz | 450

Hennessy XO Cognac | 42

Larressingle XO Armagnac | 37

Cardenal Mendoza | 13

Christian Drouin *Blanche de Normandie* | 13

Germain-Robin Single Barrel | 44

GRAPPA

Bertagnolli Grappa di Moscato | 18

Bertagnolli Grappino | 12

SCOTCH

Chivas 12yr | 12

Johnnie Walker Blue | 90

Glenkinchie 12yr | 24

The Glenlivet *Archive* 21yr | 34

The Glenlivet 25yr | 75

Lagavulin 16yr | 38

Oban 14yr | 30

TEQUILA

Partida Reposado | 20

Forteleza Reposado | 16

Ocho Reposado | 18

El Tesoro Añejo | 17

1921 Añejo | 18

Don Julio 1942 | 42

MEZCAL

Del Maguey 'Chichicapa'
Single Village Mezcal | 14

DESSERTS

Cherry Crisp
White Chocolate
Sour Cherry Sorbet | 10

Warm Chocolate Cake
Caramel Ice Cream | 10

Sticky Toffee Pudding
Coconut Ice Cream
Toasted Pistachio | 10

Carrot Cake
Cream Cheese Ice Cream | 10

Brown Butter Cake
Fresh Strawberries, Basil Sorbet | 10

Peach Raspberry Crumble
Buttermilk Ice Cream | 10

J&G Cheesecake
Lemon Cream, Blueberry Sorbet | 10

Ice Cream and Sorbet | 7

BEVERAGES

Coffee | 3

Espresso | Double 4 | 5

Cappuccino, Latte | 5

Macchiato | 4

Organic Teas | 4
Monsoon Chai, English Breakfast
Vanilla Rooibos, Earl Grey with Lavender
Peppermint, Chamomile Blossom
Long Life Green

DESSERT WINES

Moscato d'Asti
La Spinetta 'Bricco Quaglia' 2014
Piedmont, Italy 375ml 12 | 48

Inniskillin Vidal Icewine 2014
Niagara, Canada 375ml 34 | 159

Tokaji Aszú, Disznoko 5
Puttonyos 2007
Tokaj, Hungary 500ml 28 | 142

Kracher 'Cuvée'
Beerenauslese 2012
Burgenland, Austria 375ml 23 | 92

Château Suduiraut Sauternes
Premier Cru Classé 2011
Preignac, France 32 | 192

Far Niente 'Dolce' 2009
Napa Valley, California 375ml 39 | 156

Madeira, Rare Wine Company 'New
York Malmsey' MV
Madeira, Portugal 18 | 144

Port LBV
Quinta do Noval 2009
Douro Valley, Portugal 10 | 80

Port 10yr Tawny
Dow's
Douro Valley, Portugal 14 | 107

Port 20yr Tawny
Taylor Fladgate
Douro Valley, Portugal 22 | 180

Port 40yr Tawny
Quinta do Noval
Douro Valley, Portugal 34 | 272

J&G STEAKHOUSE

SPIRITS

WHISKEY

Rye, Bulleit	15
Rye, Whistle Pig 10yr	26
Rye, Whistle Pig 12yr *Old World*	38
Rye, Whistle Pig 15yr	55
American Whiskey, Orphan Barrel *The Gifted Horse*	25
American Whiskey, Orphan Barrel *Barterhouse* 20yr	30
Bourbon, Knob Creek	14
Bourbon, Baker's 7yr	19
Bourbon, Basil Hayden 8yr	17
Bourbon, Blanton's	20
Bourbon, Booker's	23
Bourbon, Labrot & Graham Woodford Reserve *Personal Selection* for The Phoenician Resort	15
Bourbon, Labrot & Graham Woodford Reserve	15
Tennessee Whiskey, Gentleman Jack	14

SCOTCH

Blended, Chivas Regal 12yr	12
Blended, Johnnie Walker Black	15
Blended, Compass Box *Peat Monster*	18
Blended, Compass Box *Spice Tree*	21
Blended, Compass Box *Hedonism*	38
Blended, Duncan Taylor Auld 38yr	45
Blended, Johnnie Walker Blue	90
Single Malt, The Glenlivet 12yr, Speyside	15
Single Malt, The Glenlivet *Archive* 21yr, Speyside	34
Single Malt, The Glenlivet 25yr, Speyside	75
Single Malt, Highland Park 24yr (GM Bottling), Orkney	55
Single Malt, Lagavulin 16yr, Islay	38
Single Malt, Longrow Gaja Barolo Wood, Campbletown	42
Single Malt, The Macallan 12yr, Highland	22
Single Malt, The Macallan 18yr, Highland	57
Single Malt, The Macallan Rare, Highland	77
Single Malt, Oban 14yr, West Highland	30
Single Malt, Springbank 10yr, Campbletown	15
Single Malt, Springbank 15yr, Campbletown	30
Single Malt, Talisker 10yr, Isle of Skye	25

BEERS

LAGER

Corona, Hermosillo, Mexico	7.5
Michelob Ultra, St. Louis. Missouri	7.5
Stella Artois, Leuven, Belgium	7.5

WHEAT

Oak Creek Hefeweizen, Sedona, Arizona	8
Paulaner Hefeweizen, Munich, Germany	9.5

BELGIAN ALE

Leffe Blonde, Dinant, Belgium	8
Goose Island *Matilda* Strong Pale, Chicago, Illinois	9

IPA & PALE ALE

Firestone Walker *DBA* British Pale Ale Paso Robles, CA	8
Victory *DirtWolf* Double IPA, Downingtown, PA	8
Phoenix *Camelback* IPA, Phoenix, Arizona	7.5
Dogfish Head *60 Minute IPA*, Milton, Deleware	9.5

AMBER / RED

Four Peaks *Kilt Lifter* Scottish Ale, Tempe, Arizona	7.5
Odell *90 Shilling* Amber, Fort Collins, Colorado	7.5

CIDER

Crispin Classic, *Blue Line*, Colfax, California	7.5

PORTER / STOUTS

Four Peaks *Pumpkin Porter*, Tempe, Arizona	7.5
Deschutes *Black Butte* Porter, Bend, Oregon	8
Guinness Stout, Dublin, Ireland	9.5
Left Hand *Milk Stout Nitro*, Longmont, Colorado	9

WINES BY THE GLASS

SPARKLING

Prosecco Brut, Carletto NV Treviso, Italy	10
Brut Rosé, Lucien Albrecht NV Alsace, France	15
Brut, Duval-Leroy NV Champagne, France	23

WHITE

Grüner Veltliner, *Crazy Creatures* by Malat 2013 Kremstal, Austria	13
Pinot Grigio, Borgo Conventi 2015 Friuli-Venezia Giulia, Italy	13
Pinot Blanc, Zind Humbrecht 2014 Alsace, France	16
Riesling, Thomas Schmitt 2016 Mosel, Germany	12
Sauvignon Blanc, *1749* by Pierre Chainier 2014 Loire Valley, France	11
Sauvignon Blanc, Craggy Range 'Te Muna Road' 2015 Martinborough, New Zealand	14
Chardonnay, Nielson by Byron 2014 Santa Barbara County, California	13
Chardonnay, Laird Family Estate 'Cold Creek' 2014 Carneros, California	18

WINES BY THE GLASS

ROSÉ

Garnacha, Bodegas Borsao 2015 Aragon, Spain	12

RED

Pinot Noir, Laetitia 2014 Arroyo Grande, California	15
Pinot Noir, Soter 'North Valley' 2014 Willamette Valley, Oregon	17
Syrah, Saint Cosme 2015 Côtes-du-Rhône, France	13
Rioja Reserva, Montaña 2011 Rioja, Spain	14
Toscana Rosso, Fattoria di Rodano *Poggialupi* 2014 Tuscany, Italy	12
Malbec, Lamadrid Single Vineyard Reserva 2013 Agrelo Mendoza, Argentina	13
Merlot Blend, Cain *Cuvée* NV10 Napa Valley, California	18
Zinfandel, Seghesio 2014 Sonoma County, California	15
Lalande-de-Pomerol, Château Belles-Graves 2008 Bordeaux, France	19
Red Blend, Madness and Cures, 2013 Alexander Valley, California	16
Cabernet Sauvignon, Slingshot 2014 Napa Valley, California	18
Cabernet Sauvignon, Heitz Cellar 2012 Napa Valley, California	28

COCKTAILS

Lychee Raspberry Bellini 10
Carletto Prosecco, Lychee, Raspberry

Cucumber Martini 15
Hendricks Gin, Cucumber, Mint
Lemon Juice

Orange Elderflower Cosmo 15
Grey Goose Le Citron Vodka, Cointreau
Orange, Pineapple, Elderflower

Pisco Sour 10
Don Cesar Pisco Especial
Lime, Egg White, Angostura Bitters, Ground Nutmeg

Ginger Margarita 13
Sauza 'Hornitos' Reposado Tequila, Cointreau
Ginger, Lime, Ginger Salt

Hemingway Daiquiri 13
10 Cane Rum, Luxardo Maraschino, Grapefruit

Pineapple Mojito 12
Cruzan Light Rum, Pineapple, Lime, Mint

Bourbon Grape 15
Maker's Mark, Lavender Syrup
Lemon, Red Grapes, Peychaud Bitters

NON-ALCOHOLIC COCKTAILS 7

Blackberry Lemonade

Lychee Raspberry Soda

Fresh Ginger Ale

SPIRITS

TEQUILA & MEZCAL

Blanco, Don Julio	20
Blanco, Patron Silver	16
Blanco, Patron Gran Platinum	60
Reposado, Herradura Double Barrel *Specially Crafted for:* The Phoenician	18
Reposado, Sauza Hornitos	13
Reposado, Corralejo	14
Reposado, Partida	20
Reposado, Fortaleza	16
Reposado, Ocho	18
Reposado, Asombroso *La Rosa*	27
Añejo, Sauza *Tres Generaciones*	16
Añejo, 1921	18
Añejo, El Tesoro	17
Añejo, Don Julio *1942*	42
Mezcal, Del Maguey 'Chichicapa' Single Village	14

BRANDY, ARMAGNAC & COGNAC

Cardenal Mendoza	13
Germain-Robin Single Barrel	44
Pear Williams Purkhart	9
Zwack Slivovitz	11
Christian Drouin Blanche de Normandie	13
Armagnac, Larressingle XO	37
Cognac, Remy Martin VSOP	19
Cognac, Remy Martin 1738	23
Cognac, Hennessy XO	42
Cognac, Remy Martin XO	42
Cognac, Remy Martin 1989	150
Cognac, Louis XIII by Remy Martin	1oz-225 2oz-450

GRAPPA

Grappa, Bertagnolli Grappino	12
Grappa, Bertagnolli Moscato	18