

JEFFRY'S

STARTERS

PARKER HOUSE
ROLLS
housemade cultured
butter & sel gris \$10

WILD CAUGHT
SHRIMP COCKTAIL
espelette bay,
cocktail sauce \$24

SCALLOP CRUDO
lemon, verjus, chervil,
toasted pistachio \$24*

STEAK TARTARE
white onion, capers,
Roquefort cheese, mayo,
egg \$24*

CHICKEN LIVER
PÂTÉ
toasted baguette, grain
mustard, cornichon,
seasonal compote \$18

SALADS

JEFFRY'S WEDGE
little gems, green
goddess, bacon, egg,
Roquefort cheese &
chives \$20

BUTTER LETTUCE
dijon & shallot
vinaigrette, fines herbes
\$15

**consumption of
raw, undercooked or
unpasteurized foods may
increase risk of foodborne
illness.*

MARTINI CART

gin, vodka
assembled tableside to your preference
\$22

STEAKS

FILET MIGNON
\$65*/6oz, \$105*/10oz

ONGLET
\$34*/11oz, \$52*/17oz

BAVETTE
\$36*/8oz, \$54*/12oz

NEW YORK
\$86*/16oz

RIBEYE
\$105*/17oz

CÔTE DE BŒUF
\$265*/44oz

SAUCES

steak sauce, aioli*, horseradish cream*, or
house made ketchup \$3ea
bearnaise*, or au poivre \$7ea

OYSTERS

6 RAW
HAMA HAMA
OYSTERS
with lemon
& horseradish
mignonette
\$30*

•• SIDES ••

RENEE'S
KALE GRATIN
Beecher's cheddar, cream
\$14

MASHED POTATOES
\$11

FRITES & AÏOLI
\$11*

DESSERT

CHOCOLATE
MOUSSE
hazelnut whipped cream,
candied hazelnuts \$14

BLUEBERRY
CLAFOUTIS
\$14

ETON MESS
rhubarb, meyer lemon
curd, whipped cream
\$14

MAINS

SALMON MEUNIÈRE
lemon, brown butter, green herbs
\$36

ROASTED HALF CHICKEN
serves 2, please allow 30 minutes
preserved lemon pan sauce \$39

PORK CHOP MILANESE
tonnato, fennel salad \$37*

JEFFRY'S BURGER
comté cheese, house bacon, aioli,
piparras pepper & onion relish \$26*

*Jeffry's adds a 22% service
charge to all dine-in checks.
100% of this service charge is
retained by Jeffry's. Gratuities
are shared 100% among our
hourly employees. Please visit
eatseacreatures.com for more
information on our service
charge model.*