

JEFFRY'S

MARTINI CART

gin, vodka
assembled tableside to your preference
\$22

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

STEAKS

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

ONGLET
\$28*/8oz, \$42*/12oz

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

NEW YORK
\$95*/16oz

RIBEYE
\$115*/17oz

CÔTE DE BŒUF
\$280*/44oz

SAUCES

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

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*

SALADS

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

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

MAINS

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

SOLE DE PARIS
café de paris butter, pickled mushroom,
summer squash \$38

PORK CHOP MILANESE
tonnato, fennel salad \$37*

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

DESSERT

CHOCOLATE
MOUSSE
hazelnut whipped cream,
candied hazelnuts \$14

BLUEBERRY
CLAFOUTIS
\$14

BANANA PUDDING
walnut crumble
\$14

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

*A 6% service charge will be
added to all orders at Jeffry's
in support of livable wages
and benefits for our team. No
portion of this service charge
is distributed as a tip, gratuity
or bonus to any team member.
This service charge is 100%
retained by the restaurant.*