Chef ~ Gregory Otero • GM ~ Breck Gault • Beverage Director ~ Jen O'Neil

JEFFRY'S

MARTINI CART

gin, vodka
assembled tableside to your preference
$22

OYSTERS

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

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
$70*/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, aïoli* or horseradish cream*
$3 ea
bearnaise*, or au poivre
$7 ea
house made ketchup

•• 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

WILD SOCKEYE SALMON
braised le puy lentils, beurre blanc $28

PORK CHOP MILANESE
tonnato, fennel salad $37*

JEFFRY'S BURGER
comté cheese, house bacon, aïoli, 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 distrbuted as a tip, gratuity or bonus to any team member. This service charge is 100% retained by the restaurant.

Thank you for visiting Jeffry's! Feedback? Please email us: jeffrys@eatseacreatures.com