



Crab Deviled Eggs	10		
Little Honey Gem Caesar: Buttered croutons	12		
Iceberg Wedge: Blue cheese dressing or 1,000 island dressing	13		
Wild Arugula: Radicchio, Manchego, dates, Marcona almonds, sherry vinaigrette	13		
Roasted Baby Beets: Burrata, Persian cucumber, hazelnuts	14		
Heirloom Tomato & Sweet Onion Salad: Pickled leek vinaigrette	15		
Haricot Verts: Roasted shiitake, sliced shallot, frisée, prosciutto, whole grain mustard	15		
Black Mussels: Ong choy, lobster béarnaise, fennel salt	15		
Half Dozen Oysters on the Half Shell: Black pepper ponzu	17		
Fried Ipswich Clams: Cocktail sauce and roasted garlic tartar sauce	17		
Tempura Squash Blossoms: Dungeness crab, spicy ponzu	17		
Lemongrass Chicken: Kaffir lime leaf (Jidori Farm)	24		
Cha Siu Pork Chop	29		
Roasted Wild King Salmon	32		
Prime Skirt Steak (10 ounces, sliced)	34		
Prime Rib-eye (14 ounces)	40		
Prime Filet of Beef (10 ounces)	43		
Prime Kansas City Steak (16 ounces)	49		
Veal Porterhouse (16 ounces): Baby celery, truffle butter, favas	49		
Porterhouse (for two, 35 ounces)	130		
Jar's Signature Pot Roast: Carrots, caramelized onions	31		
Chopped Sirloin: Fried organic egg, green peppercorn sauce	22		
Coq au Vin: Red wine, Applewood smoked bacon, pearl onions, crimini	25		
Applesauce	7	French Fries: Garlic, parsley	7
Sautéed Pea Tendrils: Garlic	8	Purple Yams: Crème fraîche, chives	9
Creamed Spinach	8	Brussels Sprouts: Kimchi	8
Duck Fried Rice	9	Onion Rings: Spicy aioli	10
Mashed Potatoes	8	Jumbo Asparagus	12
Creamed Corn (Gloria's)	9	Baby Broccoli	11

FOR YOUR BEEF OR FISH

Béarnaise, Lobster Béarnaise, Tamarind, Green Peppercorn, Creamy Horseradish, Lemon Caperberry Relish with Extra Virgin Olive Oil, Spicy Mustard and Thyme Butter

Chefs – Suzanne Tracht and Preech Narkthong

All main courses served a la carte.