



G J BUSINESS LUNCH

\$45

1ST COURSE

FARMER'S CUT

Substitute 1/2 Slab or French Onion Soup \$5

2ND COURSE

Choice of

HANGER STEAK

AIRLINE CHICKEN BREAST

GULF FISH

All Business Lunch Entrees are Served with Choice of Brown Butter Mushrooms, Smashed Potatoes, or Wilted Kale

RAW BAR

SEAFOOD TOWERS*	90/145
EAST COAST OYSTERS*	18/36
GULF COAST OYSTERS*	12/24
CHARRED OCTOPUS SALAD*	20
<i>salsa verde, olives, garlic, chiles, candied citrus</i>	
TUNA TARTARE*	18
<i>sweet gochujang, toasted peanut, sesame</i>	
NAM JIM CRAB FINGERS*	16
<i>green papaya, crispy garlic, shallot</i>	
PULLED KING CRAB*	16
<i>sweet mustard remoulade, shallot, tomato</i>	
SMOKED TROUT SALAD*	16
<i>creme fraiche, cucumber, cipollini, bagel chips</i>	



BEGINNINGS

CHICKEN LIVER PATE	14
<i>seasonal preserves, toasted focaccia</i>	
ROASTED VIET-CAJUN OYSTERS*	18
UB CHARCUTERIE*	26
<i>selection of 3 house cured meats, pickles</i>	
BACON SAUSAGE & HASHBROWNS	15
<i>roasted fresno creme fraiche, cured farm egg, herbs</i>	

GJ CLASSICS

STEAKS

LONG BONE RIBEYE	150
<i>dry aged, 44 farms, cast iron</i>	
PORTERHOUSE	110
<i>wet aged, 44 farms, cast iron</i>	
CHEF'S STRIPLOIN	85
<i>wet aged, 44 farms, cast iron, sliced & dressed</i>	
RIBEYE	60
<i>wet aged, 44 farms, cast iron</i>	
WAGYU ZABUTON	50
<i>wet aged, snake river farms, cast iron</i>	
100 DAY HANGER STEAK	35
<i>wet aged, 44 farms, cast iron</i>	

SIDES

BROWN BUTTER ROASTED MUSHROOMS	12
WILTED ATKINSON FARMS KALE	12
<i>paresean, beef fat breadcrumbs</i>	
SWEET POTATO & WHITE CHEDDAR GRATIN	12
<i>candied spiced pecans</i>	
SMASHED & FRIED NEW POTATOES	14
STUFFED DELICATA SQUASH	12
<i>cornbread, honey butter, crispy country ham</i>	

LUNCH

SALADS & SUCH

FARMER'S CUT	8
<i>local greens and vegetables, lemon-dijon vinaigrette</i>	
SLAB SALAD	(HF) 14 (FL) 18
<i>black pepper buttermilk, shropshire bleu cheese, benton's bacon lardons, tomato, red onion</i>	
CLASSIC FRENCH ONION SOUP	15
<i>croutons, gruyere</i>	

LUNCH ENTRESS

GEORGIA JAMES BURGER	24
BAKED WAYGU MEATBALLS	24
<i>barton springs grits, sunday gravy, mozzarella</i>	
STEAK SALAD	35
<i>bulgogi glazed steak, verde greens, kimchi vinaigrette, toasted peanuts</i>	
CENTER CUT KING CRAB LEGS	85
AIRLINE CHICKEN BREAST	28
<i>make it a salad add 8</i>	
GULF FISH	34
<i>make it a salad add 8</i>	

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness