



Oysters
Chef’s Daily Selection
from Island Creek Oysters
cracked pepper-shallot mignonette

½ DZ 26. / 1 DZ for 52.

Colossal Shrimp Cocktail
*classic cocktail sauce,
yuzu-chili aioli*

3 for 28. / 4 for 35.

Chopped Tuna
*spicy ginger dressing, avocado,
cucumber, seaweed cracker*
28.

Wood-Fired Littleneck
Clams Casino
29.

BAR BITES
LIMITED AVAILABILITY

Baby Lamb Chops
warm garlic & herb lemon butter
12/pc.

Shepherd’s Pie Croquettes
potato, beef ragù, curry mayo
22.

Pigs in a Blanket
*Wagyu beef hotdog, mustard,
sauerkraut*
23.

Chef/Partner - Ed Cotton
General Manager/Partner - Craig Hutson

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*Substitutions, special requests or item
modifications may not be available as they
impact the integrity and intentionality
of the dish.

TO START

- Chilled Tomato Gazpacho *poached, shrimp, avocado, radish & cilantro.* 19.
- Hand-Cut Steak Tartare *prime beef, quail egg, whole grain mustard, caperberry, country toast* 28.
- BLT Wedge *iceberg, applewood smoked bacon, chopped egg, heirloom tomatoes, Maytag blue cheese* 26.
- Caesar Salad *baby gem, creamy parmesan dressing, herbed breadcrumbs* 23.

PASTA

- Black Truffle Mafaldine *wild mushroom, mascarpone, parmesan* 49.
- Fusilli Pasta *zucchini, arugula-basil pesto, ricotta salata, lemon breadcrumbs* 34.
- Rigatoni Bolognese *veal, pork, lamb, crushed tomatoes, parmigiano reggiano* 37.

FISH & MEAT

- Wood-Fired Branzino *miso & sake braised leeks, wild mushrooms, warm yuzu broth* 51.
- Salmon Teriyaki *charred broccoli steak, ginger-broccoli purée & scallion.* 47.
- Brick Chicken *bok choy, carrot-coconut purée, Meyer lemon chicken jus* 41.
- “Bone -In” Duck Meatloaf *whipped potato, charred Chinese broccoli, fig.* 44.
- Bacon Cheeseburger *8oz prime beef, tomato, gem lettuce, aged cheddar, red onion, thick-cut bacon.* 30.
- Pork Chop A’ La Diablo *14oz wood roasted prime pork chop, peppadew peppers.* 68.
- 14oz NY Strip Steak *black garlic marinated strip steak, choice of bearnaise or seven peppercorn sauce* 75.



TOMAHAWK STEAK
DINNER TO SHARE

40oz Tomahawk Rib Steak
*includes a choice of one side
served with a choice of
seven peppercorn or béarnaise sauce*

SERVES TWO, 265.
**steak sauce available upon request*

SLOW-ROASTED PRIME RIB
FRIDAYS & SATURDAYS ONLY

“Jack’s Cut”
*16oz hand-cut • deviled beef short rib cigar,
horseradish cream, warm popover & au jus*

NOT TO MISS...
ORDER EARLY, 105.

STEAK FRITES AU POIVRE

*Medallions of Beef Filet, sautéed and cognac-flambéed, finished with our signature seven-peppercorn sauce.
Served with crinkle-cut fries.*
55.

SIDES

- Warm Cheddar Cheese Popovers *Vermont salted butter & au jus*Two For 18.
- Creamy Green Spinach *fresh nutmeg* 17.
- Whipped Potatoes 16.
- Maitake Mushrooms *roasted garlic & herbs.* 17.
- Parmesan & Rosemary Crinkle-Cut Fries 15.
*French Fry Piggybacks \$3 each or all three for \$8
black truffle aioli, thousand island, peppercorn sauce*

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

