



## SOCIAL HOUR *bar only*

Appetizers \$13 • Drinks \$9

Tuesday-Saturday • 4:30-7:00pm  
Sunday-Monday • 4:30-close

### SPARKLING WINES *by the glass*

✎ Mistinguett	Cava Brut	Spain	NV	12
✎ Mia Dolcea	Moscato d'Asti	Italy	NV	13
JCB no. 21	Brut	Burgundy, France	NV	14
Côté Mas Crémant de Limoux	Rosé Brut	France	NV	14.5
Adami Garbel	Brut Prosecco	Veneto, Italy	NV	15
Moët & Chandon Imperial	Brut	Champagne, France	NV	27

### WHITE WINES *by the glass*

✎ Whitehaven	Sauvignon Blanc	Marlborough	2015	11.5
✎ Ferrari Carano	Chardonnay	Sonoma County	2015	12
✎ Livon	Pinot Grigio	Venezia	2018	12
✎ Pacific Rim	Dry Riesling	Columbia Valley, WA	2014	13
The Snitch	Chardonnay	Napa Valley	2017	18
Jordan	Chardonnay	Russian River	2015	22

### RED WINES *by the glass*

✎ Picket Fence	Pinot Noir	Russian River, Sonoma	2016	13.5
✎ Colome	Malbec	Salta, Argentina	2015	13.5
✎ Joseph Carr	Cabernet Sauvignon	Paso Robles	2015	13.5
✎ Alexander Valley Vineyards	Merlot	Alexander Valley, Sonoma	2015	14.5
Cuttings	Cabernet Sauvignon	Napa Valley	2014	25.75
Belle Glos "Las Alturas"	Pinot Noir	Santa Lucia Highlands	2016	22
Emmolo	Merlot	Napa Valley	2015	22
The Prisoner	Red Blend	Napa Valley	2016	25.75
Sessi	Cabernet Sauvignon	Napa Valley	2015	31
Caymus	Cabernet Sauvignon	Napa Valley	2015	42.25
Blackbird "Arise"	Red Blend	Napa Valley	2014	27
Jordan	Cabernet Sauvignon	Alexander Valley	2014	35
Canard	Cabernet Sauvignon	Napa Valley	2015	30
Ferrari Carano "Tresor"	Red Blend	Sonoma County	2013	29

### COCKTAILS

#### KENTUCKY PORT ..... 16

Woodford Reserve, lavender, blueberry, port & cabernet

#### ✎ TEQUILA OLD

#### FASHIONED ..... 14

Herradura reposado, agave nectar, aztec chocolate, orange bitters

#### FRENCH CANDY ..... 15

Botanist Gin, lemon, JCB sparkling wine, cotton candy

#### ✎ MEZCAL MULE ..... 14

Vida Mezcal, lime, passionfruit puree, agave, cucumber, ginger beer

#### DESERT DAYDREAM ..... 14

Mezcal, reposado, pineapple, agave, lemon

#### RUM NOIR ..... 15

Captain Morgan private stock, lime, Cointreau, egg white, pinot noir

#### ✎ ACROSS THE POND .. 14

Pimm's, Tito's vodka lime, coconut, ginger beer

#### WATERMELON FRESCA 15

Vodka, St. Germain, watermelon, lime

#### BLACKBERRY MINT

#### BRAMBLE ..... 17

Partida tequila blanco blackberry marmalade lime

#### ✎ GRAPEFRUIT MARTINI 14

Absolut grapefruit Aperol liqueur lemon, basil

#### ✎ CUCUMBER MARTINI 14

Chopin vodka, cucumber, lime, chili rim

#### BEE'S KNEES ..... 15

Gin, honey, lemon

#### ✎ THYME FOR SOME

#### WHISKEY ..... 17

Jameson, Green Chartreuse, sweet vermouth, thyme

#### SUMMER RYE ..... 16

Bulleit Rye, sweet vermouth, brown sugar, lemon, mint

#### ✎ TIKI EN FUEGO ..... 14

Brugal añejo mango habanero lemon, pineapple

#### ✎ APEROL SPRITZ ..... 14

Aperol, prosecco, lemon

#### DOWN THE RABBIT HOLE

#### ..... 14

Hendricks gin, violet & ginger liquor, lemon, egg white

#### ✎ MAN OF LEISURE ..... 14

Bulleit Rye, Averna, Aperol

#### MIDSUMMER'S DREAM 15

Belvedere vodka, lillet blanc, dry curacao, ginger liquor

#### THE ALCHEMIST ..... 15

Botanist gin, violet & marashino liquor, lemon, rhubarb

#### ✎ SUNSET IN MILAN ..... 15

Roku gin, Aperol, Campari, lemon

#### ✎ TUSCAN MULE ..... 15

Bulleit bourbon, balsamic, blackberries, ginger beer

### BEER

Reissdorf Kolsch	Kolsch   4.8%	8
Fireman's #4	American Blonde Ale   5.1%	8
Lagunitas IPA	American IPA   6.2%	8
Odell 90 Shilling Ale	Amber Ale   4.8%	8
Odell Myrcenary	Double IPA   9%	9.5
Tripel Karmeliet	Blonde Belgian   8.4%	9

Fuller's ESB	Extra Special Bitter   5.9%	9
St. Arnold Cart IPA	Local Houston, TX   7.0%	9
Paulaner Hefe-Weizen	Hefeweizen   5.5%	9
Bavik Super Pils	Belgian Pilsner   5.2%	9
Pacifico	Mexican Lager   4.5%	8



## GOLD APPETIZERS

🍷 **CHARCUTERIE BOARD** ..... Full **29.95** | Half **15.95**

Chef's selection

🍷 **OCTOPUS CEVICHE** ..... **17.95**

Spanish octopus and shrimp marinated in citrus juice, prepared with peppers, avocado, onion & serrano

🍷 **PRIME BEEF CARPACCIO** ..... **16.95**

Beef tenderloin, drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, parmesan cheese

**OYSTERS** ..... **3.25 EACH**

Fresh seasonal east coast oysters served on the half shell

**SHRIMP COCKTAIL** ..... **19.95**

Court-boullion poached jumbo shrimp with bib lettuce, candied lemon wedge, spicy cocktail sauce

**J-PRIME SEAFOOD TOWER** ..... Sm **74.95** | Lg **149.90**

Chef's selection of freshly caught seafood

**HAWAIIAN BIG-EYED TUNA TARTAR** ..... **25.95**

Fresh caught sashimi grade tuna, ponzu sauce, avocado, togarashi aioli, diced pineapple, wonton crisps

**RUSSIAN CAVIAR** ..... **140.95**

Accompanied with red onions, hardboiled eggs chives, creme fraiche & toast points *LIMITED AVAILABILITY*

## HOT APPETIZERS

🍷 **ROCKIN' OYSTERS ROCKEFELLER** ..... **17.95**

Broiled oysters topped with homemade cheese sauce, tabasco, spinach, panko bread crumbs and crispy parma ham

🍷 **FRIED OYSTERS** ..... **17.95**

Served on the half shell with black beans, rice sausage, bacon, plantain & topped with hollandaise sauce

**GRILLED LOLLIPOP**

**LAMB CHOPS** ..... Full **51.95** | Half **25.95**

Lollipops served with spicy-citrus sauce and mint jelly

**HUDSON VALLEY FOIE GRAS** ..... **24.95**

Seared with chef's selection of wild mushrooms, cranberry walnut toast points and a port demi sauce

🍷 **ESCARGOT** ..... **19.95**

Burgundy snails, garlic and shallot, white wine, butter, and cream topped with puff pastry and parmesan

**ARGENTINEAN SAUSAGE** ..... **16.95**

Pork sausage grilled over mesquite charcoal served with house made pepper sauce

**CRAB CAKES** ..... **18.95**

Two colossal lump, Maryland style crab cakes, panko breaded

**LESCH'S LOBSTER BITES** ..... **18.95**

Delicate sweet butter poached langoustino tails with citrus

**FISH 'N' CHIPS** ..... **17.95**

Lightly battered fresh salmon and sea bass bites with shoestring fries

## BAR SPECIALS

🍷 **FILET SAMPLER** ..... **17.95**

5oz. steak cut tenderloin served with homemade steak sauce & roasted fingerling potato stack

**NY STRIP SAMPLER** ..... **17.95**

5oz. steak cut sirloin served with homemade steak sauce & roasted fingerling potato stack

**RIBEYE SAMPLER** ..... **17.95**

5oz. steak cut ribeye served with homemade steak sauce & roasted fingerling potato stack

🍷 **PRIME RIB SLIDERS** ..... **16.95**

Thinly sliced prime rib & melted cheese on a hawaiian roll

🍷 **GRILLED J KABOB** ..... **19.95**

Tender filet mignon wrapped in bacon bell peppers, onions & mushrooms

🍷 **STEAK BURGER** ..... **16.95**

Prime cut served with lettuce, tomatoes, caramelized onions, cheddar cheese & homemade aioli

**WAGYU STEAK BURGER** ..... **24.95**

Wagyu cut served with lettuce, tomatoes, caramelized onions, cheddar cheese & homemade aioli *LIMITED AVAILABILITY*

## SOUP & SALADS

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**LOBSTER BISQUE** .....16.95

Smooth, creamy, minced lobster & baguette

**CAESAR SALAD** .....11.95

Artisan romaine, caesar dressing, croutons parmesan, white spanish anchovies

**WEDGE SALAD** .....12.95

Baby iceberg lettuce, candied bacon & roquefort cheese dressing

**BOSTON SALAD** ..... 12.95

Boston lettuce served with french mustard vinaigrette, radish & hard boiled eggs

**STRAWBERRY & GOAT CHEESE SALAD** .....13.95

Spring mix, strawberry-shallot vinaigrette goat cheese, roasted pumpkin & sunflower seeds, dried cranberries

**BEET SALAD** .....13.95

Red & yellow beets, baby arugula, ricotta roasted pecans, dried cranberries, tossed with olive oil & aged balsamic

**CAPRESE SALAD** .....14.95

Heirloom tomatoes, fresh mozzarella basil pesto, balsamic, toasted pine nuts & baby arugula

## STEAKS & CHOPS

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creekstone ranch // *all natural, hormone free, midwestern, corn fed USDA prime beef*

**FILET MIGNON**

8oz 45.95 | 12oz 50.95

Aged 30 days, our most tender cut

**BONE-IN FILET**

16oz 64.95

Aged 30 days, our most tender cut

**NEW YORK STRIP**

12oz 45.95 | 16oz 50.95

Aged 45 days

**BONE-IN NEW YORK**

**STRIP**

22oz 60.95

Aged 35 days

**TOMAHAWK**

44oz 109.00

USDA Prime long bone-in ribeye

**RIBEYE**

16oz 52.95

Aged 45 days

**AUSTRALIAN RACK OF**

**LAMB** 16oz 51.95

Seasoned with a special blend of herbs & spices, mint pesto sauce

## wagyu steaks

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**WAGYU NEW YORK STRIP**

12oz 79.95

Aged 45 days, Snake River Farms premium gold cut

**WAGYU RIBEYE**

14oz 85.95

Aged 45 days, Snake River Farms premium gold cut

## chef specialties

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**PORTERHOUSE**

24oz 60.95

Aged 35 days Creekstone Ranch

**SURF 'N' TURF**

85.95

8oz filet mignon with one 8oz Canadian cold water lobster tail

**BACON WRAPPED FILET MIGNON**

two 5oz filets 46.95

Wrapped with applewood smoked bacon served over au poivre sauce

dinner for two // *choice of soup or salad and one side per person*

**LAND & SEA**

189.00

Choice of: Creekstone Ranch porterhouse or tomahawk with 1lb king crab or whole Canadian lobster

**PORTERHOUSE**

44oz 135.95

USDA prime Creekstone Ranch

**TOMAHAWK**

44oz 155.00

USDA prime Creekstone Ranch long bone-in ribeye

## add-ons

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**OSCAR** ..... 15.95

**AU POIVRE** ..... 5.95

**BERNAISE** ..... 4.95

**BLUE CHEESE CRUST**..... 5.95

**SEARED FOIE GRAS** ..... 20.95

**GRILLED SHRIMP** ..... 18.95

**LOBSTER** .....mkt. price

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*

## MARKET FRESH SEAFOOD & POULTRY

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### CHILEAN SEA BASS .....49.95

Chilean sea bass, baked in white wine butter & herbs, served over sautéed arugula caramelized fennel, topped with olives & orange

### WHOLE BROILED LOBSTER .....48.95

24 oz cold water Canadian lobster steamed with butter & lemon

### CANADIAN LOBSTER TAIL ..... mkt. price

Two 8oz cold water lobster tails broiled with butter, lemon and chef's spices

### GRILLED CEDAR PLANK SALMON .....36.95

Hand rubbed with creole mustard, brown sugar & thyme

### GRILLED BRANZINO .....38

Grilled Mediterranean sea bass stuffed with thyme, lemon and bay leaves served whole

## POTATOES, VEGETABLES & SIDES

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### JP CREAMY POTATO .....12.95

Creamy whipped potatoes, in a potato skin, finished with au poivre sauce

### JP BAKED POTATO .....12.95

Butter, sour cream, bacon, cheddar cheese & chives

### AU GRATIN POTATO .....12.95

Sliced potato layered with bacon blue cheese cream sauce, swiss & cheddar cheeses topped with crumbled bacon

### TRUFFLE SHOESTRING FRIES .....12.95

Tossed in parmesan, rosemary & freshly shaved truffles

### STEAK FRIES .....12.95

Hand-cut crispy golden potatoes tossed in parmesan, rosemary & garlic

### ONION RINGS .....12.95

Hand breaded buttermilk battered onion rings

### SHRIMP RISOTTO .....12.95

Shrimp, arugula & semi-dried tomatoes

### TRUFFLE MAC & CHEESE .....12.95

Scratch made cheese sauce with penne pasta, diced and shaved black truffles & panko bread crumbs

### CREAMY GARLIC SCALLOPS .....32.95

Pan seared jumbo scallops served over creamy garlic lemon sauce

### CHICKEN PARMESAN .....28.95

Lightly breaded chicken breast topped with housemade marinara and mozzarella cheese served over a bed of fettuccine egg noodles

### HAWAIIAN BIG-EYED AHI TUNA .....46.95

Fresh caught, sashimi grade tuna sesame crusted & seared, served over a sherry soy sauce topped with jicama-avocado slaw

### ALASKAN RED KING CRAB

**whole cluster - mkt. price | half cluster - mkt. price**

Steamed, rich & buttery

### BRUSSELS SPROUTS .....12.95

Sautéed in garlic, butter & topped with grated parmesan cheese

### ASPARAGUS .....12.95

Grilled on extra virgin olive oil, salt & pepper

### CREAMED SPINACH AU GRATIN .....12.95

Baby spinach sautéed with house-made bacon-cream sauce, finished with cheese & toasted bread crumbs

### SAUTÉED PORTABELLA MUSHROOMS .....12.95

Sautéed with garlic & red wine cream sauce

### MIXED VEGETABLES .....12.95

Broccoli, cauliflower, baby heirloom carrots & asparagus

### CORN ON THE COB .....12.95

Grilled in the husk. Served with butter & parmesan

### LOBSTER MAC & CHEESE .....25.95

Broiled Canadian lobster tail, scratch-made cheese sauce, tender penne pasta, panko breadcrumbs & bacon