

## SPARKLING WINES *by the glass*

Segura Vidas Gran Cuvee Reserva	Cava Brut	Spain	NV	12
Mia Dolcea	Moscato d'Asti	Italy	NV	13
Nino Franco "Rustico"	Brut	Italy	NV	13.5
Gloria Ferrer	Brut Prosecco	Napa Valley	NV	13.5
Côte Mas Crémant de Limoux	Rosé Brut	France	NV	14.5
Moët & Chandon Imperial	Brut	Champagne, France	NV	28.5


## WHITE WINES *by the glass*


Whitehaven	Sauvignon Blanc	Marlborough	2015	13
Ferrari Carano	Chardonnay	Sonoma County	2015	12
Livon	Pinot Grigio	Venezia	2018	12
Pacific Rim	Dry Riesling	Columbia Valley, WA	2014	11
The Snitch	Chardonnay	Napa Valley	2017	19.5
Jordan	Chardonnay	Russian River	2015	22

## RED WINES *by the glass*


Picket Fence	Pinot Noir	Russian River, Sonoma	2016	13.5
Amalaya Gran Corte	Malbec	Salta, Argentina	2019	13
Joseph Carr	Cabernet Sauvignon	Paso Robles	2015	13.5
Alexander Valley Vineyards	Merlot	Alexander Valley, Sonoma	2015	14.5
Unshackled	Cabernet Sauvignon	Napa Valley	2018	16
Belle Glos "Las Alturas"	Pinot Noir	Santa Lucia Highlands	2016	22
Antinori "Pian delle Vigne"	Rosso di Montalcino	Italy	2018	23
Emmolo	Merlot	Napa Valley	2015	22
Cuttings	Cabernet Sauvignon	Napa Valley	2014	26.5
The Prisoner	Red Blend	Napa Valley	2016	30
Ferrari Carano "Tresor"	Red Blend	Sonoma County	2013	27
Capture Innovant	Red Blend	Sonoma County	2017	23.5
Jordan	Cabernet Sauvignon	Alexander Valley	2014	31
Caymus	Cabernet Sauvignon	Napa Valley	2019	40
Sessi	Cabernet Sauvignon	Napa Valley	2016	27

## COCKTAILS


 **ABSINTHE COLADA .. 15**  
Brugal añejo Rum, absinthe, pineapple syrup, toasted cocnut, crème de menthe


 **TEQUILA OLD FASHIONED ..... 14**  
Herradura reposado, agave nectar, aztec chocolate, orange bitters

**FRENCH CANDY ..... 15**  
Botanist Gin, lemon, sparkling wine, cotton candy

 **MEZCAL MULE ..... 14**  
Vida Mezcal, lime, passionfruit puree, agave, cucumber, ginger beer


 **FIG OLD FASHIONED 15**  
Knob Creek Bourbon, Angostura, caramelized fig


 **ACROSS THE POND .. 14**  
Pimm's, Tito's vodka lime, coconut, ginger beer


 **JALISCO PASSION ..... 15**  
Herradura Reposado, Licor 43, lime juice, passionfruit

**BANANARAC ..... 16**  
Redemption Rye, Martell VSSD, Absinthe, Banana, bitters


 **MAN OF LESIURE ..... 14**  
Forrester Rye, Averna, Aperol

 **NEW YORK BRANDY PUNCH ..... 15**  
Martell VSSD, lemon juice, raspberry & pineapple syrup

 **CUCUMBER MARTINI 14**  
Enchanted vodka, cucumber, lime, chili rim

 **THYME FOR SOME WHISKEY ..... 18**  
Jameson, Green Chartreuse, sweet vermouth, thyme

**STARLET SLING ..... 15**  
Hendricks gin, Cherry Liqueur, almond orgeat syrup, orange bitters, lime juice, club soda

 **NEW SPAIN ..... 15**  
Vida Mezcal, sherry, lime juice, fiery ginger syrup, grated nutmeg

**DIVORCE PAPERS ..... 16**  
Hendrick's gin, aperol, lemon juice, honey, passionfruit syrup

 **GRAPEFRUIT MARTINI 14**  
Deep Eddy grapefruit Aperol, lemon, basil

**LOST TIKI COCKTAIL .. 16**  
Brugal añejo Rum, Luxardo liqueur, Campari, passionfruit, pineapple

**APEROL E UVA ..... 16**  
Aperol, St. Germain, club soda, Grapefruit, sparkling wine

**BLOOD ORANGE MARGARITA ..... 16**  
Herradura reposado, lime juice, blood orange, Campari Cointreau

**AT THE CENTER OF IT ALL ..... 16**  
Don Q, Brugal añejo Rum, lime juice, raspberry syrup, demerara gum syrup

## BEER

Reissdorf Kolsch	Kolsch   4.8%	9
Fireman's #4	American Blonde Ale   5.1%	9
Lagunitas IPA	American IPA   6.2%	9
Dos XX	Mexican Lager   4.2%	9
Paulaner	Hefeweizen   4.0%	10
Tripel Karmeliet	Blonde Belgian   8.4%	10

Hopadillo	American IPA   6.7%	10
Bavik Super Pils	Belgian Pilsner   5.2%	10



## SOCIAL HOUR *bar only*

Appetizers \$14 • Drinks \$10

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

### GOLD APPETIZERS

---

**CHARCUTERIE BOARD** ..... Full **30.95** | Half **16.15**

Chef's selection

🍷 **OCTOPUS CEVICHE** ..... **18.95**

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

🍷 **PRIME BEEF CARPACCIO** ..... **18.95**

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

#### J-PRIME SEAFOOD TOWER

Sm **149.95** | Lg **199.95**

Chef's selection of freshly caught seafood

**OYSTERS** ..... **3.25 each**

Fresh, seasonal east coast oysters served on the half shell

**SHRIMP COCKTAIL** ..... **20.95**

Poached jumbo shrimp with bib lettuce, candied lemon wedge, spicy cocktail sauce

**HAWAIIAN BIG-EYED TUNA TARTAR** ..... **26.95**

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

**RUSSIAN CAVIAR** ..... **141.95**

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

### HOT APPETIZERS

---

**ROCKIN' OYSTERS ROCKEFELLER** ..... **18.95**

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

🍷 **FRIED OYSTERS** ..... **18.95**

Served on the half shell with Chef's dirty rice, finished with hollandaise sauce

**GRILLED LOLLIPOP LAMB CHOPS** ..... **57.95**

Lollipops served with spicy-citrus sauce and mint jelly

**LESCH'S LOBSTER BITES** ..... **22.95**

Delicate sweet butter poached langoustino tails with citrus

🍷 **ESCARGOT** ..... **20.95**

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

**CRAB CAKES** ..... **26.95**

Two colossal lump Maryland style crab cakes, panko breaded

🍷 **HUDSON VALLEY FOIE GRAS** ..... **25.95**

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

🍷 **FISH 'N' CHIPS** ..... **18.95**

Lightly battered fresh salmon and sea bass bites with shoestring fries

### BAR SPECIALS

---

🍷 **GRILLED J KABOB** ..... **20.95**

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

**WAGYU STEAK BURGER** ..... **25.95**

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

🍷 **PRIME RIB SLIDERS** ..... **17.95**

Thinly sliced with cheese & chef's aioli sauce, served on Hawaiian rolls

🍷 **STEAK BURGER** ..... **17.95**

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

## SOUP & SALADS

**LOBSTER BISQUE** .....17.95

Minced lobster, house bisque, puff pastry crouton

**CAESAR SALAD** .....13.95

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

**WEDGE SALAD** .....13.95

Baby iceberg lettuce, candied bacon, roquefort cheese dressing

**BOSTON SALAD** ..... 13.95

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

**STRAWBERRY & GOAT CHEESE SALAD** .....14.95

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

**BEET SALAD** .....14.95

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

**CAPRESE SALAD** .....15.95

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

## STEAKS & CHOPS

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

**FILET MIGNON**

8oz 48.95 | 12oz 53.95

30 days,

**BONE-IN FILET**

16oz 66.95

Aged 30 days

**NEW YORK STRIP**

12oz 47.95 | 16oz 52.95

Aged 45 days

**BONE-IN NEW YORK**

**STRIP**

22oz 62.95

Aged 35 days

**RIBEYE**

16oz 56.95

Aged 45 days

**TOMAHAWK**

44oz 112.00

USDA Prime, long bone-in ribeye

**COLORADO RACK OF**

**LAMB 60.95**

Special blend of herbs, spices, & mint pesto sauce

**PORTERHOUSE 44oz**

115.00

Aged 45 days

## wagyu

**AMERICAN WAGYU NEW YORK STRIP**

12oz 81.95

Aged 45 days, gold grade Snake River Farms

**AMERICAN WAGYU RIBEYE**

16oz 94.00

Aged 45 days, gold grade Snake River Farms

**Japanese A5 WAGYU**

**PETITE STRIPLOIN**

4oz 80.00

Kagoshima perpectune

## chef specialties

**SURF 'N' TURF**

87.95

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

**FILET MIGNON DOUBLET**

Two 5oz Filets 50.95

-Smoked Bacon Wrap, Au Poivre Sauce

- "Oscar style", crab meat, asparagus tips and hollandaise

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

**LAND & SEA**

44 oz 191.00

Choice of: Creekstone Ranch Porterhouse or Tomahawk with whole Canadian cold water lobster

**PORTERHOUSE**

44oz 137.95

USDA prime Creekstone Ranch

**TOMAHAWK**

44oz 157.00

USDA prime Creekstone Ranch long bone-in ribeye

## SAUCES & STEAK TOPPINGS

**AU POIVRE SAUCE** ..... 1.95

**BERNAISE SAUCE** ..... 1.95

**HOUSE STEAK SAUCE** ..... 1.95

**HOLLANDAISE SAUCE** ..... 1.95

**6OZ. BROILED LOBSTER TAIL** ..... 22.00

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

**FOIE GRAS** ..... 12.00

**6OZ. KING CRAB LEG** ..... 14.95

**TWO GRILLED SHRIMP** ..... 9.00

**OSCAR** ..... 16.95

*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

---

### CHILEAN SEA BASS .....50.95

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

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

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

### GRILLED KING SALMON ..... 39

Hand rubbed with creole mustard, brown sugar, & thyme grilled on a cedar plank

### CHAR-GRILLED SEA SCALLOPS ..... 49

Jumbo scallops served with crispy lobster bites, finished with lemon beurre blanc sauce

### CHICKEN PARMESAN .....32.95

Lightly breaded RED BIRD chicken breast topped with house marinara and mozzarella cheese, served over a bed of fettuccine noodles

### HAWAIIAN BIG-EYED AHI TUNA .....47

Line caught, sesame crusted, seared and served with our jicama avocado slaw

### ALASKAN RED KING CRAB

**whole cluster (avg. 3.5 lbs) ..... 225**

**half cluster (avg. 1.75 lbs) ..... 115**

Steamed, rich & buttery

## POTATOES, VEGETABLES & SIDES

---

### JP CREAMY POTATO .....13.95

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

### JP BAKED POTATO .....13.95

Butter, sour cream, bacon, cheddar cheese, & chives

### AU GRATIN POTATO .....13.95

Yukon gold potatoes layered with three cheeses, topped with crumbled bacon

### TRUFFLE SHOESTRING FRIES .....13.95

Tossed in parmesan, rosemary, & truffle oil

### STEAK FRIES .....13.95

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

### ONION RINGS .....13.95

Hand breaded buttermilk battered onion rings

### SHRIMP RISOTTO .....13.95

Shrimp, arugula, & semi-dried tomatoes

### TRUFFLE MAC & CHEESE .....26.95

House cheese sauce with penne pasta and shaved black truffles

### BRUSSELS SPROUTS .....13.95

Sautéed in garlic, butter & topped with grated parmesan cheese

### ASPARAGUS .....13.95

Simply grilled, salt & pepper

### CREAMED SPINACH AU GRATIN .....13.95

Fresh baby spinach leaves with our three-cheese blend, finished with panko crumbs

### SAUTÉED PORTABELLA MUSHROOMS .....13.95

Sautéed with garlic & red wine cream sauce

### GRILLED VEGETABLES .....13.95

Seasonal selection, simply prepared

### CORN .....13.95

Grilled and served with butter & parmesan

### LOBSTER MAC & CHEESE .....26.95

Tender Canadian lobster tossed with penne pasta in a creamy white cheddar cheese sauce