



## SPARKLING WINES *by the glass*

Segura Vidas Gran Cuvee Reserva	Cava Brut	Spain	NV
Mia Dolcea	Moscato d'Asti	Italy	NV
Gloria Ferrer	Brut Prosecco	Veneto, Italy	NV
Nino Franco "Rustico"	Brut	Burgundy, France	NV
Côte Mas Crémant de Limoux	Rosé Brut	France	NV
G.H. Mumm	Brut	Champagne, France	NV

## WHITE WINES *by the glass*

Whitehaven	Sauvignon Blanc	Marlborough	2019
Ferrari Carano	Chardonnay	Sonoma County	2019
Livon	Pinot Grigio	Venezia	2020
Pacific Rim	Dry Riesling	Columbia Valley, WA	2020
The Snitch	Chardonnay	Napa Valley	2018
Jordan	Chardonnay	Russian River	2018

## RED WINES *by the glass*

Picket Fence	Pinot Noir	Russian River, Sonoma	2018
Colome	Malbec	Salta, Argentina	2015
Joseph Carr	Cabernet Sauvignon	Paso Robles	2018
Alexander Valley Vineyards	Merlot	Alexander Valley, Sonoma	2018
Unshackled	Cabernet Sauvignon	Napa Valley	2019
Belle Glos "Las Alturas"	Pinot Noir	Santa Lucia Highlands	2016
Emmolo	Merlot	Napa Valley	2015
Antinori "Pian delle Vigne"	Rosso di Montalcino	Italy	2018
Capture Innovant	Red Blend	Sonoma County	2017
Clos du Val	Cabernet Sauvignon	Napa Valley	2016
Sessi	Cabernet Sauvignon	Napa Valley	2016
Ferrari Carano "Tresor"	Red Blend	Sonoma County	2015
The Prisoner	Red Blend	Napa Valley	2019
Jordan	Cabernet Sauvignon	Alexander Valley	2017
Caymus	Cabernet Sauvignon	Napa Valley	2019

## COCKTAILS

### ABSINTHE COLADA

Brugal añejo, absinthe, pineapple syrup, coconut syrup, crème de menthe

### TEQUILA OLD FASHIONED

Herradura reposado, agave nectar, aztec chocolate, orange bitters

### MEZCAL MULE

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

### JALISCO PASSION

Herradura reposado, lico 43, lime juice, passionfruit syrup

### BANANARAC

Redemption rye, martell VSSD, absinthe, banana, bitters

### MAN OF LESIURE

Bulleit rye, averna, aperol

### NY BRANDY PUNCH

Martell VSSD, lemon juice, raspberry & pineapple syrup

### CUCUMBER MARTINI

Chopin vodka, cucumber, lime, chili rim

### THYME FOR SOME WHISKEY

Jameson, green chartreuse, sweet vermouth, thyme

### NEW SPAIN

Vida mezcal, sherry, lime juice, fiery ginger syrup, grated nutmeg

### DIVORCE PAPERS

Hendrick's gin, aperol, lemon juice, honey, passionfruit syrup

### GRAPEFRUIT MARTINI

Absolut grapefruit aperol liqueur, lemon, basil

### LOST TIKI COCKTAIL

Brugal añejo, luxardo liquor, campari, passionfruit syrup, pineapple

### BLOOD ORANGE MARGARITA

Herradura reposado, lime juice, blood orange cordial syrup, campari cointreau

### ARANCIO AMERICANO

Rustico prosecco, aperol, sweet vermouth, orange juice

### BIJOU

Roku gin, green chartreuse, sweet vermouth, orange bitters, luxardo cherry

### FALL IN MANHATTAN

Redemption rye whiskey, demerara gum syrup, green chartreuse, angostura bitters

### BLOOD BROTHERS

Dos hombres joven mezcal, blood orange syrup, lime juice, campari, angostura bitters

### NOTORIOUS F.I.G

Jameson irish whiskey, averna, fig syrup, peychaud's bitters

### JUAN HO ROYAL

Tanqueray gin, lime juice, orgeat syrup, falernum, blue curacao

### FLEUR DE PARADISE

Tanqueray gin, st. germain, lemon juice, simple syrup, orange bitters, topped off with champagne

## BEER

Reissdorf Kolsch	Kolsch   4.8%
Fireman's #4	American Blonde Ale   5.1%
Lagunitas IPA	American IPA   6.2%
Dos XX	Mexican Lager   4.2%

Yuengling	American Lager   3.8%
Hopadillo	American IPA   6.7%
Bavik Super Pils	Belgian Pilsner   5.2%
Paulaner	Hefeweizen   4.0%



## GOLD APPETIZERS

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### CHARCUTERIE BOARD

Chef's selection

### 🍷 OCTOPUS CEVICHE

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

### 🍷 PRIME BEEF CARPACCIO

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

### J-PRIME SEAFOOD TOWER

Chef's selection of freshly caught seafood

### OYSTERS

Fresh, seasonal east coast oysters served on the half shell

### SHRIMP COCKTAIL

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

### HAWAIIAN BIG-EYED TUNA TARTAR

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

### RUSSIAN CAVIAR

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

## HOT APPETIZERS

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### ROCKIN' OYSTERS ROCKEFELLER

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

### 🍷 FRIED OYSTERS

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

### GRILLED LOLLIPOP LAMB CHOPS

Lollipops served with spicy-citrus sauce and mint jelly

### LESCH'S LOBSTER BITES

Delicate sweet butter poached langoustino tails with citrus

### 🍷 ESCARGOT

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

### CRAB CAKES

One colossal lump Maryland style crab cake, panko breaded

### HUDSON VALLEY FOIE GRAS

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

### 🍷 FISH 'N' CHIPS

Lightly battered fresh salmon and sea bass bites with shoestring fries

## BAR SPECIALS

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### 🍷 GRILLED J KABOB

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

### WAGYU STEAK BURGER

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

### 🍷 PRIME RIB SLIDERS

Thinly sliced prime rib, melted cheese & creamy horseradish sauce on a hawaiian roll

### 🍷 STEAK BURGER

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

## SOUP & SALADS

### LOBSTER BISQUE

Minced lobster, house bisque, puff pastry crouton

### CAESAR SALAD

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

### WEDGE SALAD

Baby iceberg lettuce, candied bacon, roquefort cheese dressing

### BOSTON SALAD

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

### BEEF SALAD

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

### CAPRESE SALAD

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

### APPLE PEAR SALAD

Artisan greens, grape cherry dressing, with halloumi cheese, toasted pumpkin, and sunflower seeds

## STEAKS & CHOPS

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

### FILET MIGNON

8oz | 12oz

Aged 30 days,

### RIBEYE

16oz

Aged 45 days

### BONE-IN FILET

16oz

Aged 30 days

### TOMAHAWK

44oz

USDA Prime, long bone-in ribeye

### NEW YORK STRIP

12oz | 16oz

Aged 45 days

### AUSTRALIAN RACK OF LAMB

Special blend of herbs, spices, & mint pesto sauce

### BONE-IN NEW YORK STRIP

22oz

Aged 35 days

### PORTERHOUSE

44oz

Aged 45 days

### VEAL CHOP

Grilled herb veal chop

## wagyu steaks

### AMERICAN WAGYU NEW YORK STRIP

12oz

Aged 45 days, Snake River Farms premium gold cut

### AMERICAN WAGYU RIBEYE

16oz

Aged 45 days, Snake River Farms premium gold cut

### JAPANESE A5 WAGYU PETITE STRIPLOIN

4oz

Kagoshima perspectrum

### A5 FILET

4oz | 6oz

Aged 65 days, Kagoshima perspectrum

## chef specialties

### FILET MIGNON DOUBLET

two 5oz filets

One smoked bacon wrap, au poivre sauce & one "oscar style", crab meat, asparagus tips & hollandaise.

### SURF 'N' TURF

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

### TOFU VEGAN PLATE

Smoky herb tofu with lemon cilantro, cauliflower rice, olive puree, and heirloom tomatoes

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

### LAND & SEA

44 oz

Choice of: Creekstone Farms Porterhouse or Tomahawk with whole Canadian coldwater lobster

### PORTERHOUSE

44oz

USDA prime Creekstone Farms

### TOMAHAWK

44oz

USDA prime Creekstone Ranch long bone-in ribeye

### WAGYU SAMPLER

8oz Domestic Wagyu New York Strip and Ribeye with 4oz A5 Filet and tenderloin

## SAUCES & STEAK TOPPINGS

### AU POIVRE SAUCE

### BERNAISE SAUCE

### HOUSE STEAK SAUCE

### HOLLANDAISE SAUCE

### 6OZ. BROILED LOBSTER TAIL

### BLUE CHEESE CRUST

### FOIE GRAS

### 6OZ. KING CRAB LEG

### TWO GRILLED SHRIMP

### OSCAR

*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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### HONG KONG SEA BASS

Hong Kong style steamed sea bass, wrapped in banana leaves, accompanied by oyster sauce and hot citrus butter.

### CANADIAN LOBSTER TAIL

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

### GRILLED KING SALMON

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

### CHARGRILLED SEA SCALLOPS

Grilled jumbo scallops finished with crispy lobster bites

### CHICKEN PARMESAN

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

### HAWAIIAN BIG-EYED AHI TUNA

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

### RUSSIAN RED KING CRAB

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

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

Steamed, rich & buttery

## POTATOES, VEGETABLES & SIDES

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### JP CREAMY POTATO

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

### JP BAKED POTATO

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

### AU GRATIN POTATO

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

### TRUFFLE SHOESTRING FRIES

Tossed in parmesan, rosemary & freshly shaved truffles

### STEAK FRIES

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

### ONION RINGS

Hand breaded buttermilk battered onion rings

### SHRIMP RISOTTO

Shrimp, arugula & semi-dried tomatoes

### TRUFFLE MAC & CHEESE

House cheese sauce with penne pasta and shaved black truffles

### SAUTÉED BRUSSELS

Sautéed with garlic & caramelized onion, finished with parmesan

### ASPARAGUS

Simply grilled, salt & pepper

### CREAMED SPINACH AU GRATIN

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

### SAUTÉED PORTABELLA MUSHROOMS

Sautéed with garlic & red wine cream sauce

### GRILLED VEGETABLES

Seasonal selection, simply prepared

### CORN

Grilled and served with butter & parmesan

### CHEF'S LOBSTER MAC & CHEESE

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