



## SOCIAL HOUR *bar only*

Appetizers \$15 • Drinks \$12

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

## SPARKLING WINES *by the glass*

Segura Vidas Gran Cuvee Reserva	Cava Brut	Spain	NV	12
Mia Dolce	Moscato d'Asti	Italy	NV	13
Gloria Ferrer	Brut Prosecco	Veneto, Italy	NV	13.5
Nino Franco "Rustico"	Brut	Burgundy, France	NV	14.4
Côté Mas Crémant de Limoux	Rosé Brut	France	NV	14.5
G.H. Mumm	Brut	Champagne, France	NV	26

## WHITE WINES *by the glass*

Whitehaven	Sauvignon Blanc	Marlborough	2019	14
Ferrari Carano	Chardonnay	Sonoma County	2019	14
Livon	Pinot Grigio	Venezia	2020	13
Pacific Rim	Dry Riesling	Columbia Valley, WA	2020	12
The Snitch	Chardonnay	Napa Valley	2018	20
Jordan	Chardonnay	Russian River	2018	22.5

## RED WINES *by the glass*

Picket Fence	Pinot Noir	Russian River, Sonoma	2018	14
Amalaya	Malbec	Salta, Argentina	2018	13.5
Joseph Carr	Cabernet Sauvignon	Paso Robles	2018	13
Alexander Valley Vineyards	Merlot	Alexander Valley, Sonoma	2018	14.5
Unshackled	Cabernet Sauvignon	Napa Valley	2019	17
Belle Glos "Las Alturas"	Pinot Noir	Santa Lucia Highlands	2019	23
Emmolo	Merlot	Napa Valley	2019	23
Antinori "Pian delle Vigne"	Rosso di Montalcino	Italy	2019	24
Capture Innovant	Red Blend	Sonoma County	2017	23.5
Clos du Val	Cabernet Sauvignon	Napa Valley	2016	26
Sessi	Cabernet Sauvignon	Napa Valley	2017	28
Ferrari Carano "Tresor"	Red Blend	Sonoma County	2015	27.5
The Prisoner	Red Blend	Napa Valley	2019	31
Jordan	Cabernet Sauvignon	Alexander Valley	2017	36
Caymus	Cabernet Sauvignon	Napa Valley	2019	43

## COCKTAILS

- ABSINTHE COLADA ..... 15  
Brugal añejo, absinthe, pineapple syrup, coconut syrup, crème de menthe
- TEQUILA OLD FASHIONED ..... 14  
Herradura reposado, agave nectar, aztec chocolate, orange bitters
- MEZCAL MULE ..... 14  
Vida mecal, lime, passionfruit puree, agave, cucumber, ginger beer
- JALISCO PASSION ..... 15  
Herradura reposado, licor 43, lime juice, passionfruit syrup
- BANANARAC ..... 16  
Redemption rye, martell VSSD, absinthe, banana liqueur, bitters
- MAN OF LESIURE ..... 14  
Old forester rye, averna, aperol

- NY BRANDY PUNCH 15  
Martell VSSD, lemon juice, raspberry & pineapple syrup
- CUCUMBER MARTINI ..... 14  
Enchanted rock vodka, cucumber, lime, chili rim
- THYME FOR SOME WHISKEY ..... 18  
Jameson, green chartreuse, sweet vermouth, thyme
- NEW SPAIN ..... 15  
Vida mecal, 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's grapefruit aperol liqueur, lemon, basil

- LOST TIKI COCKTAIL ..... 16  
Brugal añejo, luxardo liquor, campari, passionfruit syrup, pineapple
- BLOOD ORANGE MARGARITA ..... 16  
Herradura reposado, lime juice, blood orange cordial syrup, campari cointreau
- ARANCIO AMERICANO..... 16  
Rustico prosecco, aperol, sweet vermouth, orange juice
- BIJOU ..... 15  
Roku gin, green chartreuse, sweet vermouth, orange bitters, luxardo cherry
- FALL IN MANHATTAN ..... 15  
Redemption rye whiskey, demerara gum syrup, green chartreuse, angostura bitters

- BLOOD BROTHERS ..... 17  
Dos hombres joven mezcals, blood orange syrup, lime juice, campari, angostura bitters
- NOTORIOUS F.I.G..... 14  
Jameson irish whiskey, averna, fig syrup, peychaud's bitters
- VELVET SHOES..... 14  
Tanqueray gin, lemon juice, orgeat syrup, falernum, blue curacao topped with bubbles
- FLEUR DE PARADISE..... 15  
Tanqueray gin, elderflower liqueur, lemon juice, simple syrup, orange bitters, topped off with champagne

## BEER

Reissdorf Kolsch	Kolsch   4.8%	9	Yuengling	American Lager   3.8%	9
Fireman's #4	American Blonde Ale   5.1%	9	Hopadillo	American IPA   6.7%	10
Lagunitas IPA	American IPA   6.2%	9	Bavik Super Pils	Belgian Pilsner   5.2%	10
Dos XX	Mexican Lager   4.2%	9	Paulaner	Hefeweizen   4.0%	10



## COLD APPETIZERS

**CHARCUTERIE BOARD** ..... Full **33.25** | Half **18.75**  
Chef's selection of cured meats and imported cheeses

🍸 **OCTOPUS CEVICHE** ..... **18.95**  
Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos

🍸 **PRIME BEEF CARPACCIO** ..... **22.50**  
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** ..... **4.25 EACH**  
Seasonal east coast oysters served on the half shell

**SHRIMP COCKTAIL** ..... **22.50**  
Poached jumbo shrimp with bib lettuce, candied lemon wedge, spicy cocktail sauce

**HAWAIIAN BIG-EYED TUNA TARTAR** ..... **28.50**  
Fresh caught sashimi grade tuna, ponzu sauce, avocado, togarashi aioli, diced pineapple, wonton crisps

**BELUGA CAVIAR** ..... **179.00**  
Accompanied with red onions, hardboiled eggs, chives, creme fraiche & toast points

## HOT APPETIZERS

**ROCKIN' OYSTERS ROCKEFELLER** ..... **19.95**  
Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy parma ham

🍸 **FRIED OYSTERS** ..... **19.95**  
Served on the half shell with Chef's dirty rice, finished with hollandaise sauce

**GRILLED LOLLIPOP LAMB CHOPS** ..... **59.95**  
Lollipops served with spicy-citrus sauce and mint slaw

**LESCH'S LOBSTER BITES** ..... **24.95**  
Delicate sweet butter poached langoustino tails with citrus

**CRAB CAKE** ..... **28.95**  
Jumbo lump Maryland style crab cake

🍸 **ESCARGOT** ..... **20.95**  
Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry

**HUDSON VALLEY FOIE GRAS** ..... **28.95**  
Seared with chef's selection of wild mushrooms, cranberry walnut toast points and a port demi sauce

🍸 **FISH 'N' CHIPS** ..... **19.95**  
Lightly breaded fresh salmon and sea bass bites with crispy potato fries

🍸 **MEATBALL CASSEROLE** ..... **16.95**  
Four prime meatballs in our creamy marinara accompanied by toast points

## BAR SPECIALS

🍸 **GRILLED J KABOB** ..... **20.95**  
Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

**WAGYU STEAK BURGER** ..... **25.95**  
The best of the burgers, served with tomatoes, red onions, cheddar cheese, and homemade aioli

🍸 **PRIME RIB SLIDERS** ..... **17.95**  
Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

🍸 **STEAK BURGER** ..... **17.95**  
Prime cut served with lettuce, tomatoes, red onions, bacon, cheddar cheese and homemade aioli

🍸 **PRIME TACOS** ..... **19.95**  
USDA prime ribeye tacos served in a blue corn tortilla with caramelized onions & cream avocado mousse

## SOUP & SALADS

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**LOBSTER BISQUE** ..... 19  
Homemade bisque finished with sweet lobster

**CAESAR SALAD** ..... 14.50  
Artisan romaine, caesar dressing, croutons, parmesan, white spanish anchovies

**WEDGE SALAD** ..... 14.50  
Baby iceberg lettuce, candied bacon, roquefort blue cheese dressing

**BOSTON SALAD** ..... 14.50  
Sweet boston lettuce served with french mustard vinaigrette, radish and hard boiled eggs

**BEET SALAD** ..... 15.50  
Red & yellow beets, baby arugula, ricotta, roasted pecans, dried cranberries, tossed with olive oil & aged balsamic

**CAPRESE SALAD** ..... 15.50  
Heirloom tomatoes, fresh mozzarella, basil pesto, balsamic, toasted pine nuts, baby arugula

**APPLE PEAR SALAD** ..... 15.50  
Artisan greens, grape cherry dressing, with halloumi cheese, toasted pumpkin and sunflower seeds

## STEAKS & CHOPS

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

**FILET MIGNON 8oz** 49.95 | **12oz..** 58.95  
Aged 30 days

**TOMAHAWK 44oz** ..... 129.95  
USDA Prime, long bone-in ribeye

**BONE-IN NY STRIP 22oz** ..... 83.50  
Aged 35 days

**RIBEYE 16oz** ..... 64.50  
Aged 45 days

**NY STRIP 12oz | 16oz** ..... 49.95 | 59.95  
Aged 45 days

**PORTERHOUSE 44oz** ..... 159.95  
Aged 45 days

**BONE-IN FILET 16oz** ..... 69.95  
Aged 30 days

**AUSTRALIAN RACK OF LAMB** ... 59.95  
Special blend of herbs, spices, & mint pesto sauce

## wagyu steaks

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**AMERICAN WAGYU NEW YORK STRIP 12oz** ..... 84.50  
Aged 45 days, Snake River Farms gold grade

**AMERICAN WAGYU RIBEYE 16oz** ..... 119.50  
Aged 45 days, Snake River Farms gold grade

**JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz** 81.00  
Kagoshima prefecture

**JAPANESE A5 FILET MIGNON 4oz** 96.00 | **6oz** 144.00  
Kagoshima prefecture

## chef specialties

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**FILET MIGNON DUO two 5oz filets** 54.95  
Twin bacon wrapped filets, one finished with au poivre sauce and the other finished "Oscar" style

**SURF 'N' TURF 89.50**  
8oz filet mignon with 6oz Canadian lobster tail

**FETTUCCINI & MEATBALLS 34.00**  
Prime meatballs, fettuccini pasta with garlic butter & our marinara sauce, served with fried basil & shaved parmesan

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

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**LAND & SEA 44 oz** 199.95  
*Choice of:* Creekstone Farms Porterhouse or Tomahawk with whole Canadian coldwater lobster

**PORTERHOUSE 44oz** 149.50  
USDA prime Creekstone Farms

**TOMAHAWK 44oz** 159.95  
USDA prime Creekstone Ranch long bone-in ribeye

**WAGYU SAMPLER** 260.00  
8oz Wagyu NY Strip  
8oz Wagyu Ribeye  
4oz of A5 Filet Mignon  
4oz of A5 Strip

## SAUCES & STEAK TOPPINGS

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**AU POIVRE SAUCE** ..... 4.00

**BERNAISE SAUCE** ..... 4.00

**HOUSE STEAK SAUCE** ..... 4.00

**HOLLANDAISE SAUCE** ..... 4.00

**6OZ. BROILED LOBSTER TAIL** ..... 26.00

**BLUE CHEESE CRUST**..... 6.00

**FOIE GRAS** ..... 16.00

**6OZ. KING CRAB LEG** ..... 36.00

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

**OSCAR** ..... 16.95

## MARKET FRESH SEAFOOD & POULTRY

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**CHILEAN SEA BASS** .....52.95

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

**CANADIAN LOBSTER TAILS** ..... mkt. price

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

**GRILLED KING SALMON** ..... 39.95

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

**CHARGRILLED SEA SCALLOPS** .....59.50

Grilled jumbo scallops finished with crispy lobster bites

**CHICKEN PARMESAN** ..... 36.95

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

**HAWAIIAN BIG-EYED AHI TUNA** ..... 49.95

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

**ALASKAN RED KING CRAB**

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

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

Steamed, rich & buttery

## POTATOES, VEGETABLES & SIDES

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**JP CREAMY POTATO** ..... 14.50

Creamy whipped potatoes finished with au poivre sauce

**JP BAKED POTATO** ..... 14.50

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

**AU GRATIN POTATO** ..... 14.50

Sliced potatoes layered in our house cream cheese sauce, topped with crumbled bacon

**CRISPY POTATO FRIES** ..... 14.50

Topped in parmesan, rosemary and truffle oil

**HOUSE STEAK FRIES** ..... 14.50

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

**YUCCA FRIES** ..... 14.50

**SWEET POTATO FRIES** ..... 14.50

**ONION RINGS** ..... 14.50

Hand breaded buttermilk battered onion rings

**SHRIMP RISOTTO** ..... 14.50

Shrimp, arugula & semi-dried tomatoes

**TRUFFLE MAC & CHEESE** ..... 28.95

Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

**CRISPY BRUSSELS** ..... 14.50

Finished with garlic, caramelized onion, and parmesan

**GRILLED ASPARAGUS** ..... 14.50

Simply grilled, salt & pepper

**CREAMED SPINACH AU GRATIN** ..... 14.50

Baby spinach tossed in our house cream cheese sauce, finished with trusted bread crumbs

**SAUTÉED PORTABELLA MUSHROOMS** ..... 14.50

Sautéed with garlic & red wine cream sauce

**GRILLED VEGETABLES** ..... 14.50

Seasonal selection, simply prepared

**STEAKHOUSE CORN** ..... 14.50

Chargrilled and tossed with diced onions, peppers, and parmesan

**CHEF'S LOBSTER MAC & CHEESE** ..... 28.95

Penne pasta tossed in our creamy white cheddar cheese sauce, finished with tender canadian lobster