



SPARKLING WINES *by the glass*

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|---------------------------------|----------------|-------------------|----|------|
| 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*

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|----------------|-----------------|---------------------|------|------|
| 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*

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|-----------------------------|---------------------|--------------------------|------|------|
| 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 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'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 mezcal, 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

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|------------------|----------------------------|---|------------------|------------------------|----|
| 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 fresh mint

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 |

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| 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

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

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| FILET MIGNON 8oz 49.95 12oz. 58.95 | TOMAHAWK 44oz 129.95 | BONE-IN NY STRIP 22oz 83.50 |
| Aged 30 days | USDA Prime, long bone-in ribeye | Aged 35 days |
| RIBEYE 16oz 64.50 | NY STRIP 12oz 16oz 49.95 59.95 | PORTERHOUSE 44oz 159.95 |
| Aged 45 days | Aged 45 days | Aged 45 days |
| BONE-IN FILET 16oz 69.95 | AUSTRALIAN RACK OF LAMB ... 59.95 | |
| Aged 30 days | Special blend of herbs, spices, & mint pesto sauce | |

wagyu steaks

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|---|--|---|---|
| AMERICAN WAGYU NEW YORK STRIP 12oz 84.50 | AMERICAN WAGYU RIBEYE 16oz 119.50 | JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 81.00 | JAPANESE A5 FILET MIGNON 4oz 96.00 6oz 144.00 |
| Aged 45 days, Snake River Farms gold grade | Aged 45 days, Snake River Farms gold grade | Kagoshima prefecture | Kagoshima prefecture |

chef specialties

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| FILET MIGNON DUO two 5oz filets 54.95 | SURF 'N' TURF 89.50 | FETTUCCINI & MEATBALLS 34.00 |
| Twin bacon wrapped filets, one finished with au poivre sauce and the other finished "Oscar" style | 8oz filet mignon with 6oz Canadian lobster tail | 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 | PORTERHOUSE 44oz 179.00 | TOMAHAWK 44oz 159.95 | WAGYU SAMPLER 260.00 |
| <i>Choice of:</i> Creekstone Farms Porterhouse or Tomahawk with whole Canadian coldwater lobster | USDA prime Creekstone Farms | USDA prime Creekstone Ranch long bone-in ribeye | 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 | BLUE CHEESE CRUST 6.00 |
| BERNAISE SAUCE 4.00 | FOIE GRAS 16.00 |
| HOUSE STEAK SAUCE 4.00 | 6OZ. KING CRAB LEG 36.00 |
| HOLLANDAISE SAUCE 4.00 | TWO GRILLED SHRIMP 9.00 |
| 6OZ. BROILED LOBSTER TAIL 26.00 | OSCAR 16.95 |

MARKET FRESH SEAFOOD & POULTRY

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

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 TRUFFLE 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

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**
Tossed with walnuts, feta and shaved prosciutto

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