



SOCIAL HOUR *bar only*

Appetizers \$15 • Drinks \$12

Tuesday-Saturday • 4:30-7:00pm

Sunday-Monday • 4:30-close

COCKTAILS

CUCUMBER MARTINI 15
Enchanted rock vodka, cucumber, lime, chili rim

TEQUILA OLD FASHIONED ...17
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 16
Old forester rye, averta, aperol

NY BRANDY PUNCH 15
Martell VSSD, lemon juice, raspberry & pineapple syrup

ABSINTHE COLADA 15
Brugal añejo, absinthe, pineapple syrup, coconut syrup, crème de menthe

THYME FOR SOME WHISKEY 18
Jameson, green chartreuse, sweet vermouth, thyme

NEW SPAIN 17
Vida mezcal, sherry, lime juice, fiery ginger syrup, grated nutmeg

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

BLOOD ORANGE MARGARITA ..16
Herradura reposado, lime juice, blood orange cordial syrup, campari cointreau

GRAPEFRUIT MARTINI 14
Deep eddy's grapefruit aperol liqueur, lemon, basil

BLOOD BROTHERS 17
Dos hombres joven mezcal, blood orange syrup, lime juice, campari, angostura bitters

LOST TIKI COCKTAIL..... 16
Brugal añejo, luxardo liquor, campari, passionfruit syrup, pineapple

FREAKY TIKI 16
Don Q White rum, lemon, orgeat, framboise, and peach liquor

BANANA DAQUIRI 15
Brugal aged rum, demarua gum syrup, lime juice, and banana liquor

RASPBERRY SPRITZ 15
Titos Vodka, Campari, lemon, raspberry syrup, topped with bubbles

ISLAND BOY 16
Brugal aged rum & banana liquor, Campari, lime, guava & passion fruit syrup

MARTINEZ 15
Irish Gunpowder Gin, sweet vermouth, orange & angostura bitters

OAXACA NIGHTS 17
Dos Hombres Mezcal & Lalo Tequila, Luxardo maraschino liquor, violet velvet liquor

PASSION NIGHTS 15
Roku Gin, Luxardo maraschino liquor, lemon, passion fruit syrup

AFRICAN FLOWER 16
Heavens Door bourbon, amaro Montenegro liquor, crème de cacao, orange bitters



RED TRIANGLE 14
Still Austin Gin, lime, simple syrup, rhubarb bitters, basil

SO FRESH SO CLEAN 15
Hendricks Gin, elderflower, lime, fresh strawberries, orange bitters

BEER

Reissdorf Kolsch	Kolsch 4.8%	8	Hopadillo	American IPA 6.7%	10
Fireman's #4	American Blonde Ale 5.1%	8	Bavik Super Pils	Belgian Pilsner 5.2%	10
Lagunitas IPA	American IPA 6.2%	8	Paulaner	Hefeweizen 4.0%	10
Dos XX	Mexican Lager 4.2%	8	Michelob Ultra	Light Lager 3.8%	7
Yuengling	American Lager 3.8%	8	Miller Lite	Pilsner 4.2%	7
Yuengling Flight	American Lager 4.2%	7			

SPARKLING WINES *by the glass*

 Gloria Ferrer	Blanc de Noir	<i>Napa</i>	NV	12
Côté Mas Crémant de Limoux	Rosé Brut	<i>France</i>	NV	14.5
G.H. Mumm	Brut	<i>Champagne, France</i>	NV	26
 Mia Dolcea	Moscato d'Asti	<i>Italy</i>	NV	13
Nino Franco "Rustico"	Brut Prosecco	<i>Italy</i>	NV	14.5
 Segura Vidas Gran Cuvee Reserva	Cava Brut	<i>Spain</i>	NV	13.5

WHITE WINES *by the glass*


 Pacific Rim	Dry Riesling	<i>Columbia Valley, WA</i>	2020	12
 Livon	Pinot Grigio	<i>Venezia</i>	2020	13
 Whitehaven	Sauvignon Blanc	<i>Marlborough</i>	2019	14
 Ferrari Carano	Chardonnay	<i>Sonoma County</i>	2019	14
Jordan	Chardonnay	<i>Russian River</i>	2018	22.5


RED WINES *by the glass*

 Alexander Valley Vineyards	Merlot	<i>Alexander Valley</i>	2018	14.5
Jordan	Cabernet Sauvignon	<i>Alexander Valley</i>	2017	36
Unshackled	Cabernet Sauvignon	<i>Napa Valley</i>	2019	17
Emmolo	Merlot	<i>Napa Valley</i>	2019	23
Clos du Val	Cabernet Sauvignon	<i>Napa Valley</i>	2016	26
Sessi	Cabernet Sauvignon	<i>Napa Valley</i>	2017	28
The Prisoner	Red Blend	<i>Napa Valley</i>	2019	31
Caymus	Cabernet Sauvignon	<i>Napa Valley</i>	2019	43
 Joseph Carr	Cabernet Sauvignon	<i>Paso Robles</i>	2018	13
Daou	Cabernet Sauvignon	<i>Paso Robles</i>	2020	15
Picket Fence	Pinot Noir	<i>Russian River</i>	2018	14
Belle Glos "Clark & Telephone"	Pinot Noir	<i>Santa Lucia Highlands</i>	2019	23
Capture Innovant	Red Blend	<i>Sonoma Valley</i>	2017	23.5
Ferrari Carano "Tresor"	Red Blend	<i>Sonoma County</i>	2015	27.5
Argyle	Pinot Noir	<i>Willamette Valley, OR</i>	2020	15
Antinori "Pian delle Vigne"	Rosso di Montalcino	<i>Italy</i>	2019	24
 Amalaya	Malbec	<i>Salta, Argentina</i>	2018	13.5

COLD APPETIZERS

CHARCUTERIE BOARD Full **34.95** | Half **21.95**
Chef's selection of cured meats and imported cheeses

 **OCTOPUS CEVICHE** **19.95**
Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos

 **PRIME BEEF CARPACCIO** **23.95**
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 **3.75 EACH**
Seasonal east coast oysters served on the half shell

SHRIMP COCKTAIL **23.95**
Poached jumbo shrimp with bib lettuce, candied lemon wedge, spicy cocktail sauce


HAWAIIAN BIG-EYED TUNA TARTAR **29.95**
Fresh caught sashimi grade tuna, ponzu sauce, avocado, togarashi aioli, diced pineapple, wonton crisps

BELUGA CAVIAR **179.95**
Accompanied with red onions, hardboiled eggs, chives, creme fraiche & toast points

J-PRIME SASHIMI **29.95**
Hawaiian big eye tuna - 6oz
King ora salmon - 6oz
Enjoy both selections - 3oz of each

HOT APPETIZERS


ROCKIN' OYSTERS ROCKEFELLER **20.95**
Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy parma ham

 **FRIED OYSTERS** **20.95**
Served on the half shell with chef's dirty rice, finished with hollandaise sauce


GRILLED LOLLIPOP LAMB CHOPS **74.95**
Lollipops served with spicy-citrus sauce and fresh mint


LESCH'S LOBSTER BITES **25.95**
Delicate sweet butter poached langoustino tails with citrus

CRAB CAKE **29.95**
Jumbo lump Maryland style crab cake

 **ESCARGOT** **21.95**
Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry


HUDSON VALLEY FOIE GRAS **29.95**
Seared with chef's selection of wild mushrooms, cranberry walnut toast points and a port demi sauce

 **FISH 'N' CHIPS** **20.95**
Lightly breaded fresh salmon and sea bass bites with crispy potato fries


 **MEATBALL CASSEROLE** **17.95**
Four prime meatballs in our creamy marinara accompanied by toast points


FIRE STONE JAPANESE A5 WAGYU STRIP **22.95 / oz**
Kagoshima Prefecture


BAR SPECIALS

 **GRILLED J KABOB** **21.95**
Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

WAGYU STEAK BURGER **26.95**
The best of the burgers, served with tomatoes, red onions, cheddar cheese, and homemade aioli

 **PRIME RIB SLIDERS** **18.95**
Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

 **STEAK BURGER** **18.95**
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

LOBSTER BISQUE19.95 Homemade bisque finished with sweet lobster
CAESAR SALAD14.95 Artisan romaine, caesar dressing, croutons, parmesan, white spanish anchovies
WEDGE SALAD14.95 Baby iceberg lettuce, candied bacon, roquefort blue cheese dressing
BOSTON SALAD 14.95 Sweet boston lettuce served with french mustard vinaigrette, radish and hard boiled eggs

BEET SALAD15.95 Red & yellow beets, baby arugula, ricotta, roasted pecans, dried cranberries, tossed with olive oil & aged balsamic
CAPRESE SALAD15.95 Heirloom tomatoes, fresh mozzarella, basil pesto, balsamic, toasted pine nuts, baby arugula
APPLE PEAR SALAD15.95 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 50.95 12oz.. 59.95 Aged 30 days	TOMAHAWK 44oz 139.95 USDA Prime, long bone-in ribeye	BONE-IN NY STRIP 22oz 84.95 Aged 35 days
RIBEYE 16oz 65.95 Aged 45 days	NY STRIP 12oz 16oz 50.95 60.95 Aged 45 days	PORTERHOUSE 44oz 160.95 Aged 45 days
BONE-IN FILET 16oz 69.95 Aged 30 days	DOMESTIC RACK OF LAMB 74.95 Special blend of herbs, spices, & mint pesto sauce	

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 12oz89.95 Aged 45 days, Snake River Farms gold grade	AMERICAN WAGYU RIBEYE 16oz129.95 Aged 45 days, Snake River Farms gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 81.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 96.95 6oz 144.95 Kagoshima prefecture
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chef specialties

FILET MIGNON DUO two 5oz filets 55.95 Twin bacon wrapped filets, one finished with au poivre sauce and the other finished "Oscar" style	SURF 'N' TURF 89.95 8oz filet mignon with 6oz Canadian lobster tail	FETTUCINI & MEATBALLS 34.95 Prime meatballs, fettuccini pasta with garlic butter & our marinara sauce, served with fried basil & shaved parmesan
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dinner for two // *choice of soup or salad and one side per person*

LAND & SEA 44 oz 249.95 <i>Choice of:</i> Creekstone Farms Porterhouse or Tomahawk with whole Canadian coldwater lobster	PORTERHOUSE 44oz 189.95 USDA prime Creekstone Farms	TOMAHAWK 44oz 179.95 USDA prime Creekstone Ranch long bone-in ribeye	WAGYU SAMPLER 289.95 8oz Wagyu NY Strip 8oz Wagyu Ribeye 4oz of A5 Filet Mignon 4oz of A5 Strip
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SAUCES & STEAK TOPPINGS

AU POIVRE SAUCE2.95	TWO GRILLED SHRIMP9.95
BERNAISE SAUCE2.95	FOIE GRAS16.95
HOUSE STEAK SAUCE2.95	OSCAR17.95
HOLLANDAISE SAUCE2.95	6OZ. BROILED LOBSTER TAIL26.95
JAAFAR SAUCE6.95	6OZ. KING CRAB LEG36.95
BLUE CHEESE CRUST5.95	

MARKET FRESH SEAFOOD & POULTRY

CHILEAN SEA BASS53.95
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

KING ORA SALMON40.95
Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

CHARGRILLED SEA SCALLOPS60.95
Grilled jumbo scallops finished with crispy lobster bites

CHICKEN PARMESAN 37.95
Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

HAWAIIAN BIG-EYED AHI TUNA 50.95
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 29.95
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 29.95
Penne pasta tossed in our creamy white cheddar cheese sauce, finished with tender canadian lobster