




SPARKLING WINES *by the glass*

 Segura Vidas Gran Cuvee Reserva	Cava Brut	Spain	NV	13
 Mía Dolcea	Moscato d'Asti	Italy	NV	14
 Gloria Ferrer	Blanc de Noir	Napa	NV	14.5
Côté Mas Crémant de Limoux	Rosé Brut	France	NV	15.5
Nino Franco "Rustico"	Brut Prosecco	Italy	NV	15.5
G.H. Mumm	Brut	Champagne, France	NV	27

WHITE WINES *by the glass*

 Pacific Rim	Dry Riesling	Columbia Valley, WA	2020	13
 Livon	Pinot Grigio	Venezia	2020	14
 Ferrari Carano	Chardonnay	Sonoma County	2019	15
 Whitehaven	Sauvignon Blanc	Marlborough	2019	15
Jordan	Chardonnay	Russian River	2018	23.5

RED WINES *by the glass*

 Joseph Carr	Cabernet Sauvignon	Paso Robles	2018	14
 Amalaya	Malbec	Salta, Argentina	2019	14.5
Picket Fence	Pinot Noir	Russian River	2018	15
 Alexander Valley Vineyards	Merlot	Alexander Valley	2018	15.5
Daou	Cabernet Sauvignon	Napa Valley	2020	16
Unshackled	Cabernet Sauvignon	Napa Valley	2019	18
Belle Glos "Clark & Telephone"	Pinot Noir	Santa Lucia Highlands	2020	24
Emmolo	Merlot	Napa Valley	2019	24
Capture Innovant	Red Blend	Sonoma Valley	2017	24.5
Antinori "Pian delle Vigne"	Rosso di Montalcino	Italy	2019	25
Abadia Retuerta	Rijoa	Castillo y Leon	2017	26
Sessi	Cabernet Sauvignon	Napa Valley	2017	29
The Prisoner	Red Blend	Napa Valley	2019	32
Faust	Cabernet Sauvignon	Napa Valley	2019	36
Jordan	Cabernet Sauvignon	Alexander Valley	2017	37
Flora Springs Trilogy	Red Blend	Napa Valley	2018	39
Caymus	Cabernet Sauvignon	Napa Valley	2020	44
Paul Hobbs	Cabernet Sauvignon	Napa Valley	2018	56

GOLD 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 Full doz. **45** | Half doz. **22.50**
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, crème 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 **78.95**
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 and served over cuban toast points with poached pears and pearls of black truffle

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 BISQUE **19.95**
Finished with sweet lobster and crème fraiche

CAESAR SALAD **14.95**
Artisan romaine, caesar dressing, croutons, parmesan, white spanish anchovies

WEDGE SALAD **14.95**
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 SALAD **15.95**
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

APPLE PEAR SALAD **15.95**
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 52.95 | 12oz.. 62.95 **TOMAHAWK 44oz** **146.95** **BONE-IN NY STRIP 22oz** **89.95**
Aged 30 days USDA Prime, long bone-in ribeye Aged 35 days

RIBEYE 16oz **68.95** **NY STRIP 12oz | 16oz** **52.95 | 63.95** **PORTERHOUSE 44oz** **168.95**
Aged 45 days Aged 45 days Aged 45 days

BONE-IN FILET 16oz **72.95** **DOMESTIC RACK OF LAMB** **78.95**
Aged 30 days Special blend of herbs, spices, & mint pesto sauce

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 12oz 94.95 Aged 45 days, Snake River Farms gold grade	AMERICAN WAGYU RIBEYE 16oz 136.95 Aged 45 days, Snake River Farms gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 85.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 99.95 6oz 149.95 Kagoshima prefecture
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chef specialties

FILET MIGNON DUO two 5oz filets 58.95 Twin bacon wrapped filets, one finished with au poivre sauce and the other finished "Oscar" style	SURF 'N' TURF 94.95 8oz filet mignon with 6oz Canadian lobster tail	FETTUCCINI & 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 262.95 <i>Choice of:</i> Creekstone Farms Porterhouse or Tomahawk with whole Canadian coldwater lobster	PORTERHOUSE 44oz 198.95 USDA prime Creekstone Farms	TOMAHAWK 44oz 188.95 USDA prime Creekstone Ranch long bone-in ribeye	WAGYU SAMPLER 299.95 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 SAUCE 2.95	BLUE CHEESE CRUST 5.95
BERNAISE SAUCE 2.95	TWO GRILLED SHRIMP 9.95
HOUSE STEAK SAUCE 2.95	FOIE GRAS 16.95
HOLLANDAISE SAUCE 2.95	OSCAR 17.95
JAAFAR SAUCE 6.95	6OZ. BROILED LOBSTER TAIL 26.95

MARKET FRESH SEAFOOD & POULTRY

CHILEAN SEA BASS**53.95**
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 SALMON**40.95**
Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

CHARGRILED SEA SCALLOPS**60.95**
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 toasted 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