




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
 Tikal "Patriota"	Malbec	Mendoza, 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
Antinori "Pian delle Vigne"	Rosso di Montalcino	Italy	2019	25
Abadia Retuerta	Tempranillo	Sardon de Duero	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
Stag's Leap "Artemis"	Cabernet Sauvignon	Napa Valley	2020	40
Paul Hobbs	Cabernet Sauvignon	Napa Valley	2018	56

GOLD APPETIZERS

CHARCUTERIE BOARD Full **37.95** | Half **23.95**
Chef's selection of cured meats and imported cheeses

🍷 OCTOPUS CEVICHE **21.95**
Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos

🍷 PRIME BEEF CARPACCIO **24.95**
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

SEAFOOD TRIO (*choice of three*) **169.95**
East coast oysters, octopus ceviche, tuna or salmon sashimi, chilled jumbo shrimp, Kaluga caviar

HOT APPETIZERS

ROCKIN' OYSTERS ROCKEFELLER **21.95**
Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy parma ham

🍷 FRIED OYSTERS **21.95**
Served on the half shell with chef's dirty rice, finished with hollandaise sauce

GRILLED LOLLIPOP LAMB CHOPS **42.95**
Four grilled lollipop chops with a spicy citrus sauce and mint jelly

LESCH'S LOBSTER BITES **26.95**
Delicate sweet butter poached langoustino tails with citrus

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

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 **19.95**
Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

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 a spicy cocktail sauce

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

BELUGA CAVIAR **179.95**
Red onions, hardboiled eggs, chives, crème fraiche and toast points

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

STEAK TARTAR (*limited availability*) **29.95**
Dry aged Prime beef with capers, quail egg and toast points

🍷 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 **22.95**
Beer battered sea bass and jumbo shrimp, crispy potato fries

🍷 MEATBALL CASSEROLE **19.95**
Four prime meatballs in our creamy marinara accompanied by toast points

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

🍷 STEAK BURGER **19.95**
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 **16.95**
Artisan romaine, caesar dressing, croutons, parmesan, white spanish anchovies

WEDGE SALAD **15.95**
Baby iceberg lettuce, candied bacon, roquefort blue cheese dressing

BOSTON SALAD **15.95**
Sweet boston lettuce served with french mustard vinaigrette, radish and hard boiled eggs

BEET SALAD **15.95**
Poached red and yellow beets, baby arugula, roasted pecans, dried cranberries and goat cheese tossed with olive oil and 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 57.95 | 12oz.. 67.95 **TOMAHAWK 44oz 169.95** **BONE-IN NY STRIP 22oz 94.95**
Aged 30 days USDA Prime, long bone-in ribeye Aged 35 days

RIBEYE 16oz 72.95 **NY STRIP 12oz | 16oz 57.95 | 67.95** **PORTERHOUSE 44oz 174.95**
Aged 45 days Aged 45 days Aged 45 days

BONE-IN FILET 16oz 74.95 **DOMESTIC RACK OF LAMB 81.95** **DRY AGED TOMAHAWK 40oz 175**
Aged 30 days Special blend of herbs, spices, & mint pesto sauce Aged 60 days (*limited availability*)

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 12oz 99.95 Aged 45 days, Snake River Farms gold grade	AMERICAN WAGYU RIBEYE 16oz 139.95 Aged 45 days, Snake River Farms gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 89.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 99.95 6oz 149.95 Kagoshima prefecture
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chef specialties

FILET MIGNON DUOtwo 5oz filets 58.95
Twin bacon wrapped filets, one finished with au poivre sauce and the other finished "Oscar" style

SURF 'N' TURF 99.95
8oz filet mignon with an 8oz Canadian lobster tail

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

LAND & SEA 44 oz 299.95 <i>Choice of:</i> Creekstone Farms Porterhouse or Tomahawk with whole Canadian coldwater lobster	PORTERHOUSE 44oz 219.95 USDA prime Creekstone Farms	TOMAHAWK 44oz 219.95 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 19.95
HOLLANDAISE SAUCE 2.95	OSCAR 19.95
JAAFAR SAUCE 6.95	6OZ. LOBSTER TAIL 29.95

MARKET FRESH SEAFOOD & POULTRY

CHILEAN SEA BASS**55.95**
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**42.95**
Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

SEARED SEA SCALLOPS**60.95**
Jumbo scallops finished with crispy prosciutto and pearls of passion

CHICKEN PARMESAN **39.95**
Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

HAWAIIAN TUNA **50.95**
Sushi-grade Hawaiian Tuna with Japanese rice, veggie slaw, ponzu sauce

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 **15.95**
Creamy whipped potatoes finished with au poivre sauce

JP BAKED POTATO **15.95**
Butter, sour cream, bacon, cheddar cheese, and chives

AU GRATIN POTATOES..... **15.95**
Sliced potatoes layered in our creamy house cheese sauce, topped with crumbled bacon

CRISPY TRUFFLE FRIES **15.95**
Topped in parmesan, rosemary and truffle oil

HOUSE STEAK FRIES **15.95**
Hand-cut crispy golden potatoes tossed in parmesan, rosemary, and garlic

SWEET POTATO FRIES **15.95**

ONION RINGS **15.95**
Hand breaded buttermilk battered onion rings

TRUFFLE MAC & CHEESE **29.95**
Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

CRISPY BRUSSELS..... **15.95**
Tossed with walnuts, feta and shaved prosciutto

GRILLED ASPARAGUS **15.95**
Simply grilled, salt & pepper

CREAMED SPINACH AU GRATIN..... **15.95**
Baby spinach tossed in our house cream cheese sauce, finished with toasted bread crumbs

SAUTÉED PORTABELLA MUSHROOMS..... **15.95**
Sautéed with garlic & red wine cream sauce

GRILLED VEGETABLES **15.95**
Seasonal selection, simply prepared

CHEF'S LOBSTER MAC & CHEESE **29.95**
Penne pasta tossed in our creamy white cheddar cheese sauce, finished with tender canadian lobster

CRAB FRIED RICE **18.95**
House fried rice with jumbo lump crab, scallions, celery, carrots and egg

STREET CORN **15.95**
Chargrilled and tossed with diced onions, peppers, cilantro cream and feta