




SPARKLING WINES *by the glass*

 La Gioiosa	Moscato	<i>Italy</i>	NV	12
 Poema	Cava Brut	<i>Spain</i>	NV	13
Jeio by Bisol	Prosecco	<i>Italy</i>	NV	13
 Gloria Ferrer	Blanc de Noir	<i>Napa</i>	NV	14.5
Côté Mas Crémant de Limoux	Rosé Brut	<i>France</i>	NV	15.5
G.H. Mumm	Brut	<i>Champagne, France</i>	NV	27

WHITE WINES *by the glass*

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

RED WINES *by the glass*

 Joseph Carr	Cabernet Sauvignon	<i>Paso Robles</i>	2018	14
 Tikal	Malbec	<i>Mendoza, Argentina</i>	2019	14.5
Picket Fence	Pinot Noir	<i>Russian River</i>	2018	15
 Alexander Valley Vineyards	Merlot	<i>Alexander Valley</i>	2018	15.5
Daou	Cabernet Sauvignon	<i>Napa Valley</i>	2020	16
Unshackled	Cabernet Sauvignon	<i>Napa Valley</i>	2019	18
Suisun “The Walking Fool” by Caymus	Red Blend	<i>Napa Valley</i>	2021	23.5
Belle Glos “Clark & Telephone”	Pinot Noir	<i>Santa Lucia Highlands</i>	2020	24
Emmolo	Merlot	<i>Napa Valley</i>	2019	24
Antinori “Pian delle Vigne”	Rosso di Montalcino	<i>Italy</i>	2019	25
Abadia Retuerta	Tempranillo	<i>Sardon de Duero</i>	2017	26
Sessi	Cabernet Sauvignon	<i>Napa Valley</i>	2017	29
The Prisoner	Red Blend	<i>Napa Valley</i>	2019	32
Faust	Cabernet Sauvignon	<i>Napa Valley</i>	2019	36
Jordan	Cabernet Sauvignon	<i>Alexander Valley</i>	2017	37
Flora Springs Trilogy	Red Blend	<i>Napa Valley</i>	2018	39
Duckhorn Vineyards	Cabernet Sauvignon	<i>Napa Valley</i>	2020	40
Paul Hobbs	Cabernet Sauvignon	<i>Napa Valley</i>	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*) **89.95**
East coast oysters, octopus ceviche, tuna or salmon sashimi and chilled jumbo shrimp. **Add Kaluga Caviar for +79.00**

HOT APPETIZERS

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

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

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 **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

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

TARTARE TRIO **24.95**
A variety of salmon, tuna, and steak tartares served with toast points

OVEN ROASTED BONE MARROW **28.95**
Caramelized, topped with chimichurri and Japanese black garlic molasses

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

SAUSAGE & CHEESE BOARD **19.95**
Smoked pork and quail sausage with coalho cheese served with honeycomb and chimichurri

MEATBALL CASSEROLE **19.95**
Four prime meatballs in our creamy marinara with toast points

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

FISH 'N' CHIPS **22.95**
Beer battered sea bass and jumbo shrimp, crispy potato fries

SOUP & SALADS

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

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

CAESAR SALAD **16.95**
Grilled hearts of artisan romaine, caesar dressing, croutons, parmesan

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

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** **89.95** **DRY AGED TOMAHAWK 30oz** ... **139.95**
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	AUSTRALIAN WAGYU FILET MIGNON 10oz 249.95 Aged 45 days, wrapped in gold leaf
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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 **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	TWO GRILLED SHRIMP 9.95
BERNAISE SAUCE 2.95	FOIE GRAS 19.95
HOUSE STEAK SAUCE 2.95	OSCAR 19.95
HOLLANDAISE SAUCE 2.95	6OZ. LOBSTER TAIL 29.95
JAAFAR SAUCE 6.95	MALAGUETA 1.00
BLUE CHEESE CRUST 5.95	CHIMICHURRI 1.00

MARKET FRESH SEAFOOD & POULTRY

CHILEAN SEA BASS55.95
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

ORA KING SALMON42.95
Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

SEARED SEA SCALLOPS60.95
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

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