

H A P P Y  
**MOTHER'S**  
*day*

*\$129 per guest*

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**AMUSE BOUCHE**

**CAVIAR**

Bellini with crème fraîche and caviar

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**APPETIZER**

**PRIME BEEF CARPACCIO**

Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, and parmesan cheese

**SALMON CARPACCIO**

Toasted pine nuts, arugula, orange peel confit, cucumber roll ups with orange vinaigrette

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**SOUP & SALAD**

**LOBSTER BISQUE**

Finished with sweet lobster and crème fraîche

**CAESAR SALAD**

Grilled hearts of artisan romaine, caesar dressing, croutons and parmesan

**WEDGE SALAD**

Baby iceberg lettuce, candied bacon, blue cheese dressing

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**ENTREES**

**FILET MIGNON**

8 oz, aged 30 days

**NEW YORK STRIP**

12 oz, aged 45 days

**RIBEYE**

16 oz, aged 45 days

**AMERICAN WAGYU NY STRIP +30**

12 oz, aged 45 days

**AMERICAN WAGYU RIBEYE +35**

16 oz, aged 45 days

**GRILLED KING SALMON**

Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

**CHICKEN PARMESAN**

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

**CHARGRILLED SEA SCALLOPS**

Jumbo scallops finished with crispy prosciutto and pearls of passion

**CHILEAN SEABASS**

Seared seabass served over an herb beurre blanc sauce, sautéed arugula topped with olives, sundried tomatoes, and citrus filets

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**SIDES**

**SAUTÉED PORTABELLA MUSHROOMS**

Sautéed with garlic and red wine cream sauce

**TRUFFLE MAC & CHEESE**

Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

**CRISPY BRUSSELS**

Tossed with walnuts, feta, and shaved prosciutto

**GRILLED ASPARAGUS**

Simply grilled, salt and pepper

**AU GRATIN POTATO**

Sliced potatoes layered in our house cream cheese sauce, topped with crumbled bacon

**JP CREAMY POTATO**

Creamy whipped potatoes finished with au poivre sauce

**HOUSE STEAK FRIES**

Hand-cut crispy golden potatoes tossed in parmesan, rosemary and garlic

**CRAB FRIED RICE**

House fried rice with jumbo lump crab, scallions, celery, carrots and egg

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**DESSERT**

**CHOCOLATE MOUSSE CAKE**

with dark chocolate bark and ganash

**CARROT CAKE**

with cream cheese icing and caramel

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*