

SPARKLING WINES *by the glass*

La Gioiosa	Moscato	Italy	NV	12
Poema	Cava Brut	Spain	NV	13
Jeio by Bisol	Prosecco	Italy	NV	13
Côté Mas Crémant de Limoux	Rosé Brut	France	NV	15.5
Lanson 'Black Label'	Brut	Champagne, France	NV	30

WHITE WINES *by the glass*

Livon	Pinot Grigio	Venezia, IT	2020	14
Iconoclast	Chardonnay	Sonoma Coast, CA	2019	15
Whitehaven	Sauvignon Blanc	Marlborough, NZ	2019	15
Gunther Steinmetz	Riesling	Germany	2022	16
Hartford Court	Chardonnay	Russian River, CA	2020	20
Jordan	Chardonnay	Russian River, CA	2018	23.5

RED WINES *by the glass*

Cs Substance	Cabernet Sauvignon	Columbia Valley, WA	2021	14
Antigal Uno	Malbec	Mendoza, AG	2020	14.5
Picket Fence	Pinot Noir	Russian River, CA	2022	15
Daou	Cabernet Sauvignon	Napa Valley, CA	2022	16
Schooler Nolan	Merlot	Washington	2020	16
Bodega Lanzaga	Tempranillo	Rioja, SP	2021	18
Belle Glos "Clark & Telephone"	Pinot Noir	Santa Lucia Highlands, CA	2022	24
Emmolo	Merlot	Napa Valley, CA	2021	24
Il Poggione	Rosso di Montalcino	Italy	2021	24
Sessi	Cabernet Sauvignon	Napa Valley, CA	2021	29
The Prisoner	Red Blend	Napa Valley, CA	2021	32
Silver Oak	Cabernet Sauvignon	Alexander Valley, CA	2019	44

GOLD APPETIZERS

CHARCUTERIE BOARD Full **39.95** | 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 **26.95**
 Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, parmesan cheese

J-PRIME SEAFOOD TOWER

Tower for 2 **99.95**
 Tower for 4 **189.95**
 Tower for 6 **229.95**

Chef's selection of freshly caught seafood

HOT APPETIZERS

ROCKIN' OYSTERS ROCKEFELLER **23.95**
 Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy prosciutto

FRIED OYSTERS **22.95**
 Served on the half shell with chef's dirty rice, finished with hollandaise sauce

GRILLED LOLLIPOP LAMB CHOPS **44.95**
 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

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

BAR SPECIALS

GRILLED J KABOB **29.95**
 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

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**
 3oz hawaiian big eyed tuna | 3oz ora king salmon

FIRE STONE JAPANESE A5 WAGYU STRIP **22.95 / oz**
A5 WAGYU FILET **28.95 / oz**
 Kagoshima Prefecture

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

SAUSAGE & CHEESE BOARD **22.95**
 Smoked pork and quail sausage with coalho cheese served with honeycomb and chimichurri

MEATBALL CASSEROLE **19.95**
 Four prime meatballs in our creamy marinara on a bed of polenta with toast points

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

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

SOUP & SALADS

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

BEET SALAD **16.95**
 Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic

CAPRESE SALAD **16.95**
 Heirloom tomatoes, fresh mozzarella, sicilian pesto, balsamic, toasted marcona almonds, baby arugula

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

WEDGE SALAD **16.95**
 Baby iceberg lettuce, candied bacon, blue cheese dressing

STEAKS & CHOPS

usda prime beef

FILET MIGNON 8oz 63.95 | **12oz.. 73.95** **TOMAHAWK 44oz** **169.95** **BONE-IN NY STRIP 22oz** **96.95**
 Aged 30 days USDA Prime, long bone-in ribeye Aged 35 days

RIBEYE 16oz **74.95** **NY STRIP 12oz** | **16oz** **59.95** | **69.95** **PORTERHOUSE 44oz** **176.95**
 Aged 45 days Aged 45 days Aged 45 days

BONE-IN FILET 16oz **78.95** **DOMESTIC RACK OF LAMB** **89.95**
 Aged 30 days Special blend of herbs, spices, & mint pesto sauce

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 14oz 144.95 Aged 45 days, gold grade	AMERICAN WAGYU RIBEYE 16oz 147.95 Aged 45 days, gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 89.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 129.95 Kagoshima prefecture
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chef specialties

FILET MIGNON DUO **two 5oz filets 66.95**
 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 Choice of: Porterhouse or Tomahawk with whole Canadian coldwater lobster	PORTERHOUSE 44oz 219.95 USDA prime	TOMAHAWK 44oz 219.95 USDA prime long bone-in ribeye	WAGYU SAMPLER 349.95 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	OSCAR 19.95
HOUSE STEAK SAUCE 2.95	6OZ. LOBSTER TAIL 29.95
HOLLANDAISE SAUCE 2.95	MALAGUETA 2.95
JAAFAR SAUCE 6.95	CHIMICHURRI 2.95
BLUE CHEESE CRUST 5.95	

*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.*

MARKET FRESH SEAFOOD & POULTRY

CHILEAN SEA BASS54.95
Seared sea bass served over herb beurre blanc sauce, sautéed arugula, topped with olives, sundried tomatoes and citrus filets

CANADIAN LOBSTER TAILS **mkt. price**
Two 8oz cold water lobster tails broiled with butter, lemon, and chef's spices

ORA KING SALMON44.95
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

SEAFOOD PASTA 48.95
Fettuccine egg pasta mixed with lobster, king crab, lump crab meat, and lemon beurre blanc sauce

CHICKEN PARMESAN 42.95
Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

HAWAIIAN TUNA 54.95
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 16.95
Creamy whipped potatoes finished with au poivre sauce

JP BAKED POTATO 16.95
Butter, sour cream, bacon, cheddar cheese, and chives

AU GRATIN POTATOES 16.95
Sliced potatoes layered in our creamy house cheese sauce, topped with crumbled bacon

CRISPY TRUFFLE FRIES 16.95
Topped in parmesan, rosemary and truffle oil

HOUSE STEAK FRIES 16.95
Hand-cut crispy golden potatoes tossed in parmesan, rosemary, and garlic

ONION RINGS 16.95
Hand breaded buttermilk battered onion rings

TRUFFLE MAC & CHEESE29.95
Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

CRISPY BRUSSELS 16.95
Tossed with walnuts, feta and shaved prosciutto

GRILLED ASPARAGUS 16.95
Simply grilled, salt & pepper

SAUTÉED PORTABELLA MUSHROOMS 16.95
Sautéed with garlic & red wine cream sauce

BROCCOLINI 16.95
Simply grilled, salt, pepper and garlic butter

CHEF'S LOBSTER MAC & CHEESE29.95
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 16.95
Chargrilled and tossed with diced onions, peppers, cilantro cream and feta