

## 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 **43.95** | Half **26.95**  
 Chef's selection of cured meats and imported cheeses

**OCTOPUS CEVICHE** ..... **24.95**  
 Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos

**PRIME BEEF CARPACCIO** ..... **29.95**  
 Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, parmesan cheese

### J-PRIME SEAFOOD TOWER

Tower for 2 ..... **109.95**  
 Tower for 4 ..... **208.95**  
 Tower for 6 ..... **252.95**

Chef's selection of freshly caught seafood

## HOT APPETIZERS

**ROCKIN' OYSTERS ROCKEFELLER** ..... **26.95**  
 Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy prosciutto

**FRIED OYSTERS** ..... **25.95**  
 Served on the half shell with chef's dirty rice, finished with hollandaise sauce

**GRILLED LOLLIPOP LAMB CHOPS** ..... **49.95**  
 Four grilled lollipop chops with a spicy citrus sauce and mint jelly

**LESCH'S LOBSTER BITES**..... **29.95**  
 Delicate sweet butter poached langoustino tails with citrus

**CRAB CAKE** ..... **32.95**  
 Jumbo lump Maryland style crab cake

**OVEN ROASTED BONE MARROW** ..... **31.95**  
 Caramelized, topped with chimichurri and Japanese black garlic molasses

## BAR SPECIALS

**GRILLED J KABOB** ..... **32.95**  
 Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

**WAGYU STEAK BURGER** ..... **29.95**  
 The best of the burgers, served with tomatoes, red onions, cheddar cheese, and homemade aioli

**OYSTERS** ..... Full doz **49.95** | Half doz **24.95**  
 Seasonal east coast oysters served on the half shell

**SHRIMP COCKTAIL** ..... **26.95**  
 Poached jumbo shrimp with a spicy cocktail sauce

**BELUGA CAVIAR** ..... **197.95**  
 Red onions, hardboiled eggs, chives, crème fraiche and toast points

**J-PRIME SASHIMI** ..... **32.95**  
 3oz hawaiian big eyed tuna | 3oz ora king salmon

**FIRE STONE JAPANESE A5 WAGYU STRIP** ..... **25.95 / oz**  
**A5 WAGYU FILET** ..... **31.95 / oz**  
 Kagoshima Prefecture

**ESCARGOT** ..... **24.95**  
 Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry

**SAUSAGE & CHEESE BOARD** ..... **25.95**  
 Smoked pork and quail sausage with coalho cheese served with honeycomb and chimichurri

**MEATBALL CASSEROLE** ..... **21.95**  
 Four prime meatballs in our creamy marinara on a bed of polenta with toast points

**PRIME RIB SLIDERS** ..... **21.95**  
 Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

**PRIME TACOS** ..... **21.95**  
 USDA prime ribeye tacos served in a blue corn tortilla with caramelized onions and cream avocado mousse

## SOUP & SALADS

**LOBSTER BISQUE** ..... **21.95**  
 Finished with sweet lobster and crème fraiche

**BEET SALAD** ..... **18.95**  
 Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic

**CAPRESE SALAD** ..... **18.95**  
 Heirloom tomatoes, fresh mozzarella, sicilian pesto, balsamic, toasted marcona almonds, baby arugula

**CAESAR SALAD** ..... **18.95**  
 Grilled hearts of artisan romaine, caesar dressing, polenta croutons, parmesan

**WEDGE SALAD** ..... **18.95**  
 Baby iceberg lettuce, candied bacon, blue cheese dressing

## STEAKS & CHOPS

### usda prime beef

<b>FILET MIGNON 8oz</b> <b>69.95</b>   <b>12oz..</b> <b>81.95</b> Aged 30 days	<b>NY STRIP 12oz   16oz</b> ..... <b>65.95</b>   <b>76.95</b> Aged 45 days	<b>DRY AGED TOMAHAWK 30oz ..</b> <b>153.95</b> Aged 60 days ( <i>limited availability</i> )
<b>RIBEYE 16oz</b> ..... <b>82.95</b> Aged 45 days	<b>DOMESTIC RACK OF LAMB</b> ..... <b>98.95</b> Special blend of herbs, spices, & mint pesto sauce	<b>DRY AGED NY STRIP 12oz</b> ..... <b>93.95</b> Aged 45 days ( <i>limited availability</i> )
<b>BONE-IN FILET 16oz</b> ..... <b>86.95</b> Aged 30 days	<b>BONE-IN NY STRIP 22oz</b> ..... <b>106.95</b> Aged 35 days	
<b>TOMAHAWK 44oz</b> ..... <b>186.95</b> USDA Prime, long bone-in ribeye	<b>PORTERHOUSE 44oz</b> ..... <b>194.95</b> Aged 45 days	

### wagyu steaks

<b>AMERICAN WAGYU NEW YORK STRIP 14oz</b> <b>159.95</b> Aged 45 days, gold grade	<b>AMERICAN WAGYU RIBEYE 16oz</b> <b>162.95</b> Aged 45 days, gold grade	<b>JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz</b> <b>98.95</b> Kagoshima prefecture	<b>JAPANESE A5 WAGYU FILET MIGNON 4oz</b> <b>142.95</b> Kagoshima prefecture
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### chef specialties

<b>FILET MIGNON DUO</b> ..... <b>two 5oz filets</b> <b>73.95</b> One bacon-wrapped, finished with au poivre and the other finished Oscar-style	<b>SURF 'N' TURF</b> ..... <b>109.95</b> 8oz filet mignon with an 8oz Canadian lobster tail
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### dinner for two // choice of soup or salad and one side per person

<b>LAND &amp; SEA 44 oz</b> <b>329.95</b> <i>Choice of:</i> Porterhouse or Tomahawk with whole Canadian coldwater lobster	<b>PORTERHOUSE 44oz</b> <b>241.95</b> USDA prime	<b>TOMAHAWK 44oz</b> <b>241.95</b> USDA prime long bone-in ribeye	<b>WAGYU SAMPLER</b> <b>384.95</b> 8oz Wagyu NY Strip 8oz Wagyu Ribeye 4oz of A5 Filet Mignon 4oz of A5 Strip
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## SAUCES & STEAK TOPPINGS

<b>AU POIVRE SAUCE</b> ..... <b>2.95</b>	<b>TWO GRILLED SHRIMP</b> ..... <b>10.95</b>
<b>BERNAISE SAUCE</b> ..... <b>2.95</b>	<b>OSCAR</b> ..... <b>21.95</b>
<b>HOUSE STEAK SAUCE</b> ..... <b>2.95</b>	<b>6OZ. LOBSTER TAIL</b> ..... <b>32.95</b>
<b>HOLLANDAISE SAUCE</b> ..... <b>2.95</b>	<b>MALAGUETA</b> ..... <b>2.95</b>
<b>JAAFAR SAUCE</b> ..... <b>6.95</b>	<b>CHIMICHURRI</b> ..... <b>2.95</b>
<b>BLUE CHEESE CRUST</b> ..... <b>5.95</b>	

*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

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**CHILEAN SEA BASS** .....59.95  
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 SALMON** .....49.95  
Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

**SEARED SEA SCALLOPS** .....67.95  
Jumbo scallops finished with crispy prosciutto and pearls of passion

**SEAFOOD PASTA** ..... 53.95  
Fettuccine egg pasta mixed with lobster, king crab, lump crab meat, and lemon beurre blanc sauce

**CHICKEN PARMESAN** ..... 47.95  
Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

**HAWAIIAN TUNA** ..... 59.95  
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

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**JP CREAMY POTATO** ..... 18.95  
Creamy whipped potatoes finished with au poivre sauce

**JP BAKED POTATO** ..... 18.95  
Butter, sour cream, bacon, cheddar cheese, and chives

**AU GRATIN POTATOES** ..... 18.95  
Sliced potatoes layered in our creamy house cheese sauce, topped with crumbled bacon

**CRISPY TRUFFLE FRIES** ..... 18.95  
Topped in parmesan, rosemary and truffle oil

**HOUSE STEAK FRIES** ..... 18.95  
Hand-cut crispy golden potatoes tossed in parmesan, rosemary, and garlic

**ONION RINGS** ..... 18.95  
Hand breaded buttermilk battered onion rings

**TRUFFLE MAC & CHEESE** ..... 32.95  
Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

**CRISPY BRUSSELS** ..... 18.95  
Tossed with walnuts, feta and shaved prosciutto

**GRILLED ASPARAGUS** ..... 18.95  
Simply grilled, salt & pepper

**SAUTÉED PORTABELLA MUSHROOMS** ..... 18.95  
Sautéed with garlic & red wine cream sauce

**BROCCOLINI** ..... 18.95  
Simply grilled, salt, pepper and garlic butter

**CHEF'S LOBSTER MAC & CHEESE** ..... 32.95  
Penne pasta tossed in our creamy white cheddar cheese sauce, finished with tender canadian lobster

**CRAB FRIED RICE** ..... 20.95  
House fried rice with jumbo lump crab, scallions, celery, carrots and egg

**STREET CORN** ..... 18.95  
Chargrilled and tossed with diced onions, peppers, cilantro cream and feta