

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 |

COLD APPETIZERS

CHARCUTERIE BOARD Full **41.95** | Half **25.95**
Chef's selection of cured meats and imported cheeses

OCTOPUS CEVICHE **23.95**
Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos

PRIME BEEF CARPACCIO **28.95**
Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, parmesan cheese

J-PRIME SEAFOOD TOWER *Chef's selection of freshly caught seafood*
Tower for 2 **104.95**
Tower for 4 **199.95**
Tower for 6 **241.95**

OYSTERS Full doz **47.95** | Half doz **23.95**
Seasonal east coast oysters served on the half shell

SHRIMP COCKTAIL **25.95**
Poached jumbo shrimp with a spicy cocktail sauce

BELUGA CAVIAR **189.95**
Red onions, hardboiled eggs, chives, crème fraiche and toast points

J-PRIME SASHIMI **31.95**
3oz hawaiian big eyed tuna | 3oz ora king salmon

CRAB TOWER **31.95**
Layered crab and tuna mixed with cucumber, heirloom tomatoes, shallots, topped with sliced avocado

CRUDO TRIO **26.95**
Thinly sliced sea bass, tuna, and salmon with a wasabi vinaigrette, finished with yuzu pearls

HOT APPETIZERS

ROCKIN' OYSTERS ROCKEFELLER **25.95**
Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy prosciutto

FRIED OYSTERS **24.95**
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 **28.95**
Delicate sweet butter poached langoustino tails with citrus

CRAB CAKE **31.95**
Jumbo lump Maryland style crab cake

OVEN ROASTED BONE MARROW **30.95**
Caramelized, topped with chimichurri and Japanese black garlic molasses

FIRE STONE JAPANESE A5 WAGYU STRIP **24.95 / oz**
A5 WAGYU FILET **30.95 / oz**
Kagoshima Prefecture

ESCARGOT **23.95**
Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry

SAUSAGE & CHEESE BOARD **24.95**
Smoked pork and quail sausage with coalho cheese served with honeycomb and chimichurri

MEATBALL CASSEROLE **20.95**
Four prime meatballs in our creamy marinara on a bed of polenta with toast points

BAR SPECIALS

GRILLED J KABOB **31.95**
Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

WAGYU STEAK BURGER **28.95**
The best of the burgers, served with tomatoes, red onions, cheddar cheese, and homemade aioli

PRIME RIB SLIDERS **20.95**
Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

PRIME TACOS **20.95**
USDA prime ribeye tacos served in a blue corn tortilla with caramelized onions and cream avocado mousse

*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.*

SOUP & SALADS

LOBSTER BISQUE21.95
Finished with sweet lobster and crème fraiche

BEET SALAD18.95
Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic

CAPRESE SALAD18.95
Heirloom tomatoes, fresh mozzarella, sicilian pesto, balsamic, toasted marcona almonds, baby arugula

CAESAR SALAD18.95
Grilled hearts of artisan romaine, caesar dressing, polenta croutons, parmesan

WEDGE SALAD18.95
Baby iceberg lettuce, candied bacon, blue cheese dressing

STEAKS & CHOPS

usda prime beef

FILET MIGNON 8oz 69.95 | 12oz.. 81.95
Aged 30 days

RIBEYE 16oz 82.95
Aged 45 days

BONE-IN FILET 16oz 86.95
Aged 30 days

TOMAHAWK 44oz 186.95
USDA Prime, long bone-in ribeye

NY STRIP 12oz | 16oz 65.95 | 76.95
Aged 45 days

DOMESTIC RACK OF LAMB 89.95
Special blend of herbs, spices, & mint pesto sauce

BONE-IN NY STRIP 22oz 106.95
Aged 35 days

PORTERHOUSE 44oz 194.95
Aged 45 days

DRY AGED TOMAHAWK 30oz ..153.95
Aged 60 days (*limited availability*)

DRY AGED NY STRIP 12oz 93.95
Aged 45 days (*limited availability*)

wagyu steaks

**AMERICAN WAGYU
NEW YORK STRIP
14oz 159.95**
Aged 45 days, gold grade

**AMERICAN WAGYU
RIBEYE
16oz 162.95**
Aged 45 days, gold grade

**JAPANESE A5 WAGYU
PETITE STRIPLOIN
4oz 98.95**
Kagoshima prefecture

**JAPANESE A5 WAGYU FILET
MIGNON
4oz 142.95**
Kagoshima prefecture

chef specialties

FILET MIGNON DUO two 5oz filets 73.95
Twin bacon wrapped filets, one finished with au poivre sauce and the other finished “Oscar” style

SURF ‘N’ TURF 109.95
8oz filet mignon with an 8oz Canadian lobster tail

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

LAND & SEA 44oz 329.95
Choice of: Porterhouse or Tomahawk with two 8oz cold water lobster tails

PORTERHOUSE 44oz 241.95
USDA prime

TOMAHAWK 44oz 241.95
USDA prime long bone-in ribeye

WAGYU SAMPLER 384.95
8oz Wagyu NY Strip
8oz Wagyu Ribeye
4oz of A5 Filet Mignon
4oz of A5 Strip

SAUCES & STEAK TOPPINGS

AU POIVRE SAUCE2.95
BERNAISE SAUCE2.95
HOUSE STEAK SAUCE2.95
HOLLANDAISE SAUCE2.95
JAAFAR SAUCE6.95
BLUE CHEESE CRUST.....5.95

TWO GRILLED SHRIMP 10.95
OSCAR 21.95
6OZ. LOBSTER TAIL32.95
MALAGUETA2.95
CHIMICHURRI2.95

MARKET FRESH SEAFOOD & POULTRY

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

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