



\$75
per guest

AMUSE BOUCHE

CAVIAR

Bellini with crème fraîche and caviar

SOUP & SALAD

LOBSTER BISQUE

Finished with sweet lobster and crème fraîche

WEDGE SALAD

Baby iceberg lettuce, candied bacon, blue cheese dressing

CAESAR SALAD

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

BEET SALAD

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

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 +\$35

14 oz, aged 45 days

CHICKEN PARMESAN

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

GRILLED KING SALMON

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

CHILEAN SEABASS

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

AMERICAN WAGYU RIBEYE +\$35

14 oz, aged 45 days

SIDES

SAUTÉED PORTABELLA MUSHROOMS +\$10

Sautéed with garlic and
red wine cream sauce

TRUFFLE MAC & CHEESE +\$15

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

CRISPY BRUSSELS +\$10

Tossed with walnuts, feta, and
shaved prosciutto

GRILLED ASPARAGUS +\$10

Simply grilled, salt and pepper

AU GRATIN POTATO +\$10

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

JP CREAMY POTATO +\$10

Creamy whipped potatoes
finished with au poivre sauce

HOUSE STEAK FRIES +\$10

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

CRAB FRIED RICE +\$15

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

DESSERT

CHOCOLATE MOUSSE CAKE

with dark chocolate bark and ganash

CARROT CAKE

with cream cheese icing and caramel

RICOTTA E PERE DESSERT

Creamy, smooth ricotta cheese and pears,
nestled in a buttery crust