

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 ‘Pere & Fils’	Brut	Champagne, France	NV	30

WHITE WINES *by the glass*

Livon	Pinot Grigio	Venezia, IT	2023	14
Iconoclast	Chardonnay	Sonoma Coast, CA	2020	15
Whitehaven	Sauvignon Blanc	Marlborough, NZ	2024	15
Gunther Steinmetz	Riesling	Germany	2022	16
Hartford Court	Chardonnay	Russian River, CA	2023	20
Jordan	Chardonnay	Russian River, CA	2022	23.5

RED WINES *by the glass*

Cs Substance	Cabernet Sauvignon	Columbia Valley, WA	2021	14
Antigal Uno	Malbec	Mendoza, AG	2023	14.5
Picket Fence	Pinot Noir	Russian River, CA	2022	15
Daou	Cabernet Sauvignon	Paso Robles, CA	2023	16
Charles Krug	Merlot	Napa Valley, CA	2022	16.5
Bodega Lanzaga	Tempranillo	Rioja, SP	2022	18
Belle Glos “Clark & Telephone”	Pinot Noir	Santa Lucia Highlands, CA	2023	24
Emmolo	Merlot	Napa Valley, CA	2021	24
Il Poggione	Rosso di Montalcino	Italy	2022	24
Sessi	Cabernet Sauvignon	Napa Valley, CA	2021	29
The Prisoner	Red Blend	Napa Valley, CA	2022	32
Stonestreet	Cabernet Sauvignon	Alexander Valley, CA	2018	38.5
Grgich Hills	Cabernet Sauvignon	Napa Valley, CA	2020	29

GOLD APPETIZERS

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

OCTOPUS CEVICHE23.95
Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos

PRIME BEEF CARPACCIO28.95
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

HOT APPETIZERS

ROCKIN’ OYSTERS ROCKEFELLER25.95
Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy prosciutto

FRIED OYSTERS24.95
Served on the half shell with chef’s dirty rice, finished with hollandaise sauce

GRILLED LOLLIPOP LAMB CHOPS44.95
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 CAKE31.95
Jumbo lump Maryland style crab cake

OVEN ROASTED BONE MARROW30.95
Caramelized, topped with chimichurri and Japanese black garlic molasses

BAR SPECIALS

GRILLED J KABOB31.95
Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

WAGYU STEAK BURGER28.95
The best of the burgers, served with tomatoes, red onions, cheddar cheese, bacon and homemade aioli

OYSTERSFull doz 47.95 | Half doz 23.95
Seasonal east coast oysters served on the half shell

SHRIMP COCKTAIL25.95
Poached jumbo shrimp with a spicy cocktail sauce

BELUGA CAVIAR189.95
Red onions, hardboiled eggs, chives, crème fraiche and toast points

J-PRIME SASHIMI31.95
3oz hawaiian big eyed tuna | 3oz ora king salmon

CRAB TOWER31.95
Layered crab and tuna mixed with cucumber, heirloom tomatoes, shallots, topped with sliced avocado

FIRE STONE JAPANESE A5 WAGYU STRIP24.95 / oz
A5 WAGYU FILET30.95 / oz
Kagoshima Prefecture

ESCARGOT23.95
Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry

SAUSAGE & CHEESE BOARD24.95
Smoked pork and quail sausage with coalho cheese served with honeycomb and chimichurri

MEATBALL CASSEROLE20.95
Four prime meatballs in our creamy marinara on a bed of polenta with toast points

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

PRIME TACOS20.95
USDA prime ribeye tacos served in a blue corn tortilla with caramelized onions and cream avocado mousse

SOUP & SALADS

LOBSTER BISQUE20.95
Finished with sweet lobster and crème fraiche

BEET SALAD17.95
Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic

CAPRESE SALAD17.95
Heirloom tomatoes, fresh mozzarella, sicilian pesto, balsamic, toasted marcona almonds, baby arugula

CAESAR SALAD17.95
Grilled hearts of artisan romaine, caesar dressing, polenta croutons, parmesan

WEDGE SALAD17.95
Baby iceberg lettuce, candied bacon, blue cheese dressing

STEAKS & CHOPS

usda prime beef

FILET MIGNON 8oz 67.95 | 12oz.. 77.95 TOMAHAWK 44oz 178.95 BONE-IN NY STRIP 22oz 102.95
Aged 30 days USDA Prime, long bone-in ribeye Aged 35 days

RIBEYE 16oz 78.95 NY STRIP 12oz | 16oz 62.95 | 73.95 PORTERHOUSE 44oz 185.95
Aged 45 days Aged 45 days Aged 45 days

BONE-IN FILET 16oz 82.95 DOMESTIC RACK OF LAMB89.95
Aged 30 days Special blend of herbs, spices, & mint pesto sauce

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 14oz 152.95 Aged 45 days, gold grade	AMERICAN WAGYU RIBEYE 16oz 155.95 Aged 45 days, gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 94.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 136.95 Kagoshima prefecture
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chef specialties

FILET MIGNON DUOtwo 5oz filets 70.95 SURF ‘N’ TURF 104.95
Twin bacon wrapped filets, one finished with au poivre sauce 8oz filet mignon with an 8oz Canadian lobster tail
and the other finished “Oscar” style

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

LAND & SEA 44 oz 314.95 <i>Choice of:</i> Porterhouse or Tomahawk with two 8oz cold water lobster tails	PORTERHOUSE 44oz 230.95 USDA prime	TOMAHAWK 44oz 230.95 USDA prime long bone-in ribeye	WAGYU SAMPLER 367.95 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 SAUCE2.95	TWO GRILLED SHRIMP10.95
BERNAISE SAUCE2.95	OSCAR20.95
HOUSE STEAK SAUCE2.95	6OZ. LOBSTER TAIL31.95
HOLLANDAISE SAUCE2.95	MALAGUETA2.95
JAAFAR SAUCE6.95	CHIMICHURRI2.95
BLUE CHEESE CRUST.....5.95	FOIE GRAS19.95

*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 BASS57.95 Seared sea bass served over herb beurre blanc sauce, sautéed arugula, topped with olives, sundried tomatoes and citrus filets	SEAFOOD PASTA 51.95 Fettuccine egg pasta mixed with lobster, king crab, lump crab meat, and lemon beurre blanc sauce
CANADIAN LOBSTER TAILS mkt. price Two 8oz cold water lobster tails broiled with butter, lemon, and chef's spices	CHICKEN PARMESAN 45.95 Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles
ORA KING SALMON47.95 Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank	HAWAIIAN TUNA 57.95 Sushi-grade Hawaiian Tuna with Japanese rice, veggie slaw, ponzu sauce
SEARED SEA SCALLOPS63.95 Jumbo scallops finished with crispy prosciutto and pearls of passion	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 POTATO18.95 Creamy whipped potatoes finished with au poivre sauce	CRISPY BRUSSELS18.95 Tossed with walnuts, feta and shaved prosciutto
JP BAKED POTATO18.95 Butter, sour cream, bacon, cheddar cheese, and chives	GRILLED ASPARAGUS18.95 Simply grilled, salt & pepper
AU GRATIN POTATOES18.95 Sliced potatoes layered in our house gruyere sauce, topped with melted gruyere and bacon	SAUTÉED PORTABELLA MUSHROOMS18.95 Sautéed with garlic & red wine cream sauce
CRISPY TRUFFLE FRIES18.95 Topped in parmesan, rosemary and truffle oil	BROCCOLINI18.95 Simply grilled, salt, pepper and garlic butter, topped with parmesan cheese
HOUSE STEAK FRIES18.95 Hand-cut crispy golden potatoes tossed in parmesan, rosemary, and garlic	CHEF'S LOBSTER MAC & CHEESE32.95 Penne pasta tossed in our creamy white cheddar cheese sauce, finished with tender canadian lobster
ONION RINGS18.95 Hand breaded buttermilk battered onion rings	CRAB FRIED RICE20.95 House fried rice with jumbo lump crab, scallions, celery, carrots and egg
TRUFFLE MAC & CHEESE32.95 Penne pasta tossed in our house cheese sauce, finished with shaved black truffles	STREET CORN18.95 Chargrilled and tossed with diced onions, peppers, cilantro cream and feta

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