

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
Grgich Hills	Cabernet Sauvignon	Napa Valley, CA	2020	29
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



Capture the moments

GOLD 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

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 **46.95**
 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 **26.95 / oz**
A5 WAGYU FILET **32.95 / 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 **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, bacon and homemade aioli

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

PRIME TACOS **22.95**
 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

FILET MIGNON 8oz 71.95 12oz.. 83.95 Aged 30 days	NY STRIP 12oz 16oz 67.95 78.95 Aged 45 days	DRY AGED TOMAHAWK 30oz .. 155.95 Aged 60 days (<i>limited availability</i>)
RIBEYE 16oz 84.95 Aged 45 days	DOMESTIC RACK OF LAMB 91.95 Special blend of herbs, spices, & mint pesto sauce	DRY AGED NY STRIP 12oz 95.95 Aged 45 days (<i>limited availability</i>)
BONE-IN FILET 16oz 88.95 Aged 30 days	BONE-IN NY STRIP 22oz 108.95 Aged 35 days	
TOMAHAWK 44oz 188.95 USDA Prime, long bone-in ribeye	PORTERHOUSE 44oz 196.95 Aged 45 days	

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 14oz 161.95 Aged 45 days, gold grade	AMERICAN WAGYU RIBEYE 16oz 165.95 Aged 45 days, gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 100.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 144.95 Kagoshima prefecture
---	---	---	---

chef specialties

FILET MIGNON DUO two 5oz filets 75.95 Twin bacon wrapped filets, one finished with au poivre sauce and the other finished "Oscar" style	SURF 'N' TURF 112.95 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 332.95 <i>Choice of:</i> Porterhouse or Tomahawk with two 8oz cold water lobster tails	PORTERHOUSE 44oz 243.95 USDA prime	TOMAHAWK 44oz 243.95 USDA prime long bone-in ribeye	WAGYU SAMPLER 386.95 8oz Wagyu NY Strip 8oz Wagyu Ribeye 4oz of A5 Filet Mignon 4oz of A5 Strip
--	---	--	---

SAUCES & STEAK TOPPINGS

AU POIVRE SAUCE 2.95	TWO GRILLED SHRIMP 10.95
BERNAISE SAUCE 2.95	OSCAR 21.95
HOUSE STEAK SAUCE 2.95	6OZ. LOBSTER TAIL 32.95
HOLLANDAISE SAUCE 2.95	MALAGUETA 2.95
JAAFAR SAUCE 6.95	CHIMICHURRI 2.95
BLUE CHEESE CRUST 5.95	FOIE GRAS 19.95

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 BASS **61.95**
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 **51.95**
Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

SEARED SEA SCALLOPS **69.95**
Jumbo scallops finished with crispy prosciutto and pearls of passion

SEAFOOD PASTA **55.95**
Fettuccine egg pasta mixed with lobster, king crab, lump crab meat, and lemon beurre blanc sauce

CHICKEN PARMESAN **49.95**
Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

HAWAIIAN TUNA **61.95**
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

LOADED JP CREAMY POTATO..... **18.95**
Creamy mashed potatoes mixed with sour cream, butter, bacon, and cheddar, topped with extra bacon and scallions

AU GRATIN POTATOES..... **18.95**
Sliced potatoes layered in our house gruyere sauce, topped with melted gruyere and 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 white cheddar cheese sauce with beech mushrooms, finished with shaved black truffles

TRUFFLED SWEET POTATO **18.95**
Thinly sliced sweet potatoes, garlic, parmesan cheese, finished with truffled honey butter and thyme

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

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

CHEF'S LOBSTER MAC & CHEESE **32.95**
Penne pasta tossed in our creamy white cheddar cheese sauce with chargrilled corn, diced onions, and peppers, 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

ROASTED BROCCOLINI & ASPARAGUS **18.95**
Seasoned with salt, pepper, and garlic butter. Finished with balsamic, truffle oil, roasted pistachios, and figs