



# SOCIAL HOUR

*nightly from 4-7pm*

\$12 small plates / \$10 drinks

## SMALL PLATES

### PRIME TACOS

Two USDA prime tacos served in a blue corn tortilla with caramelized onions and cream avocado mousse

### TWIN SLIDERS

Juicy tenderloin on a soft brioche bun with fresh arugula, pickled red onions, and grilled coalho cheese

### FILET MIGNON A LA PARRILLA

Sliced tenderloin over creamy polenta, topped with grilled bell peppers and chimichurri

### BEEF CARPACCIO

Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, and parmesan cheese

### GRILLED PINEAPPLE J KABOB

Three mini kabobs of filet mignon, bell peppers, and onions, served on a slice of grilled pineapple

### JUMBO FRIED SHRIMP

Two lightly battered fried shrimp served with cocktail sauce

### OYSTERS

Three seasonal east coast oysters served on the half shell

**SUNDAYS**

*\*50% OFF  
Wine Bottles*

## DRINKS

### HOUSE HIGHBALLS

*Vodka*

*Gin*

*Whiskey*

*Scotch*

*Rum*

*Tequila*

### SPECIALTY

*Cucumber Martini*

*Espresso Martini*

*JP Old Fashioned*

*The J-Prime Sangria*

### HOUSE WINES

*Cabernet Sauvignon*

*Pinot Noir*

*Malbec*

*Chardonnay*

*Pinot Grigio*

*Sparkling*

*\*Social hour & bar only. Excludes holidays.*