

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 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
Tower for 2 104.95
Tower for 4 199.95
Tower for 6 241.95

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 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 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 CHOPS46.95
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 KABOB32.95
Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

WAGYU STEAK BURGER29.95
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 TACOS22.95
USDA prime ribeye tacos served in a blue corn tortilla with caramelized onions and cream avocado mousse

 Exclusive Thanksgiving Item

SOUP & SALADS

 PUMPKIN & BUTTERNUT SQUASH BISQUE17.95
Topped with croutons finished with creme fraiche and toasted pumpkin seeds

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 69.95 | 12oz.. 79.95 TOMAHAWK 44oz 180.95 BONE-IN NY STRIP 22oz 104.95
Aged 30 days USDA Prime, long bone-in ribeye Aged 35 days

RIBEYE 16oz 80.95 NY STRIP 12oz | 16oz 64.95 | 75.95 PORTERHOUSE 44oz 187.95
Aged 45 days Aged 45 days Aged 45 days

BONE-IN FILET 16oz 85.95 DOMESTIC RACK OF LAMB91.95
Aged 30 days Special blend of herbs, spices, & mint pesto sauce

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP 14oz 154.95 Aged 45 days, gold grade	AMERICAN WAGYU RIBEYE 16oz 157.95 Aged 45 days, gold grade	JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz 96.95 Kagoshima prefecture	JAPANESE A5 WAGYU FILET MIGNON 4oz 138.95 Kagoshima prefecture
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chef specialties

FILET MIGNON DUOtwo 5oz filets 72.95 SURF ‘N’ TURF 106.95
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 316.95 Choice of: Porterhouse or Tomahawk with whole Canadian coldwater lobster	PORTERHOUSE 44oz 232.95 USDA prime	TOMAHAWK 44oz 232.95 USDA prime long bone-in ribeye	WAGYU SAMPLER 369.95 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 SHRIMP 10.95
BERNAISE SAUCE2.95	OSCAR 20.95
HOUSE STEAK SAUCE2.95	6OZ. LOBSTER TAIL 31.95
HOLLANDAISE SAUCE2.95	MALAGUETA2.95
JAAFAR SAUCE6.95	CHIMICHURRI2.95
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

 GRILLED TURKEY BREAST	47.95
Served with quail sausage stuffing and demi glace de poulet	
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	65.95
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

 GLAZED CARROTS	18.95
Topped with red wine infused cranberries and shaved almonds	
 SAUTEED GREEN BEANS	18.95
Olive oil, salt and pepper, wrapped in prosciutto	
 BAKED SWEET POTATO	18.95
Topped with sugar cinnamon butter and marshmallows	
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	