



\$129
per guest

Valentine's Day

AMUSE BOUCHE

CAVIAR

Blini with crème fraîche and caviar

APPETIZER

PRIME BEEF CARPACCIO

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

ROCKIN' OYSTERS ROCKEFELLER

Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy prosciutto

SOUP & SALAD

LOBSTER BISQUE

Finished with sweet lobster and crème fraîche

CAESAR SALAD

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

WEDGE SALAD

Baby iceberg lettuce, candied bacon, blue cheese dressing

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

AMERICAN WAGYU RIBEYE +\$35

14 oz, aged 45 days

GRILLED KING SALMON

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

CHICKEN PARMESAN

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

CHARGRILLED SEA SCALLOPS

Jumbo scallops finished with crispy prosciutto and pearls of passion

CHILEAN SEABASS

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

SIDES

SAUTÉED PORTABELLA MUSHROOMS

Sautéed with garlic and red wine cream sauce

HOUSE STEAK FRIES

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

CRAB FRIED RICE

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

ROASTED BROCCOLINI & ASPARAGUS

Seasoned with salt, pepper, and garlic butter. Finished with balsamic, truffle oil, roasted pistachios and figs

TRUFFLE MAC & CHEESE

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

CRISPY BRUSSELS

Walnuts, feta and shaved prosciutto

AU GRATIN POTATO

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

LOADED JP CREAMY POTATO

Creamy mashed potatoes mixed with sour cream, butter, bacon, and cheddar, topped with extra bacon and scallions

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 in a buttery crust

*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.*