



**\$75**  
*per guest*

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## AMUSE BOUCHE

### STEAK TARTARE

Filet mignon tartare with capers, shallots  
over puff pastry coin topped with parmesan

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## SOUP & SALAD

### CAESAR SALAD

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

### WEDGE SALAD

Baby iceberg lettuce, candied bacon,  
blue cheese dressing

### LOBSTER BISQUE

Finished with sweet lobster  
and crème fraîche

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## ENTREES

### FILET MIGNON

8 oz, aged 30 days

### AMERICAN WAGYU NY STRIP +\$50

12 oz, aged 45 days

### RIBEYE

16 oz, aged 45 days

### GRILLED KING SALMON

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

### CHILEAN SEABASS

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

### CHICKEN PARMESAN

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

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## SIDES

### SAUTÉED PORTABELLA MUSHROOMS +\$10

Sautéed with garlic and  
red wine cream sauce

### TRUFFLE MAC & CHEESE +\$15

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

### CRISPY BRUSSELS +\$10

Tossed with walnuts, feta, and  
shaved prosciutto

### GRILLED ASPARAGUS +\$10

Simply grilled, salt and pepper

### AU GRATIN POTATO +\$10

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

### CRAB FRIED RICE +\$15

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

### HOUSE STEAK FRIES +\$10

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

### JP CREAMY POTATO +\$10

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

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## DESSERT

### CHOCOLATE MOUSSE CAKE

with dark chocolate bark and ganash

### CARROT CAKE

with cream cheese icing and caramel

### CREME BRULEE

classically bruleed served  
with berries and mint