

SPARKLING WINES *by the glass*

La Gioiosa	Moscato	Italy	NV	12
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
Donaine Deleporte Sancerre	Sauvignon Blanc	Loire, France	2025	23
William Fevre Chablis ‘Champs Royaux’	Burgundy-White	Burgundy, France	2023	24
Nickle & Nickle Truchard Vineyard	Chardonnay	Los Caneros, CA	2023	25

RED WINES *by the glass*

Hahn	Pinot Noir	California	2024	13
Very Dark Red ‘VDR’	Cabernet Sauvignon	California	2021	14
Antigal Uno	Malbec	Mendoza, AG	2023	14.5
Charles Krug	Merlot	Napa Valley, CA	2022	16.5
Bodega Lanzaga	Tempranillo	Rioja, SP	2022	18
Robert Mondavi	Cabernet Sauvignon	Napa Valley, CA	2021	23
Belle Glos ‘Clark & Telephone’	Pinot Noir	Santa Lucia Highlands, CA	2023	24
Il Poggione	Rosso di Montalcino	Italy	2022	24
QED ‘The Strong Law’	Red Blend	Columbia Valley, WA	2022	25.5
Paulliac	Bordeaux Blend	Bordeaux, France	2019	32
Groth	Cabernet Sauvignon	Oakville, CA	2024	40



Capture the moments

COLD APPETIZERS

CHARCUTERIE BOARD Full 41.95 Half 25.95 Chef's selection of cured meats and imported cheeses	OYSTERSFull doz 47.95 Half doz 23.95 Seasonal east coast oysters served on the half shell
OCTOPUS CEVICHE 23.95 Spanish octopus marinated in citrus juice, prepared with peppers, avocado, onion, serranos	SHRIMP COCKTAIL 25.95 Poached jumbo shrimp with a spicy cocktail sauce
PRIME BEEF CARPACCIO 28.95 Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, parmesan cheese	BELUGA CAVIAR 189.95 Red onions, hardboiled eggs, chives, crème fraiche and toast points
J-PRIME SEAFOOD TOWER <i>Chef's selection of freshly caught seafood</i> Tower for 2 104.95 Tower for 4 199.95 Tower for 6 241.95	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	FIRE STONE JAPANESE A5 WAGYU STRIP 26.95 / oz Kagoshima Prefecture
FRIED OYSTERS 24.95 Served on the half shell with chef's dirty rice, finished with hollandaise sauce	ESCARGOT 23.95 Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry
GRILLED LOLLIPOP LAMB CHOPS 46.95 Three grilled lollipop chops with a spicy citrus sauce and mint jelly	SAUSAGE & CHEESE BOARD 24.95 Smoked pork and quail sausage with coalho cheese served with honeycomb and chimichurri
LESCH'S LOBSTER BITES 28.95 Delicate sweet butter poached langoustino tails with citrus	MEATBALL CASSEROLE 20.95 Four prime meatballs in our creamy marinara on a bed of polenta with toast points
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	

BAR SPECIALS

GRILLED J KABOB 32.95 Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms	PRIME RIB SLIDERS 20.95 Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll
WAGYU STEAK BURGER 29.95 The best of the burgers, served with tomatoes, red onions, cheddar cheese, bacon and homemade aioli	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	CAESAR SALAD	18.95
Finished with sweet lobster and crème fraiche		Grilled hearts of artisan romaine, caesar dressing, polenta croutons, parmesan	
BEET SALAD	18.95	WEDGE SALAD	18.95
Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic		Baby iceberg lettuce, candied bacon, blue cheese dressing	
CAPRESE SALAD	18.95		
Heirloom tomatoes, fresh mozzarella, sicilian pesto, balsamic, toasted marcona almonds, baby arugula			

STEAKS & CHOPS

FILET MIGNON 10oz	74.95	AMERICAN WAGYU NY STRIP 16oz	93.95
Aged 30 days, USDA Prime		Aged 45 days, BMS 5-6	
PETITE FILET	54.95	DOMESTIC RACK OF LAMB	91.95
Aged 30 days, USDA Prime		Special blend of herbs, spices, & mint pesto sauce	
AMERICAN WAGYU RIBEYE 16oz	95.95	KANSAS CITY NY STRIP 22oz	95.95
Aged 45 days, BMS 5-6		Aged 21 days, USDA Prime	
BONE-IN FILET 16oz	88.95		
Aged 30 days, USDA Prime			
		JAPANESE A5 WAGYU PETITE STRIPLOIN 4oz	100.95
		Kagoshima prefecture	

chef specialties

FILET MIGNON DUO	two 5oz filets 75.95	SURF ‘N’ TURF	112.95
Twin bacon wrapped filets, one finished with au poivre sauce and the other finished “Oscar” style		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	PORTERHOUSE 44oz 243.95	TOMAHAWK 44oz 243.95
Choice of: Porterhouse or Tomahawk with two 8oz cold water lobster tails	Dry aged 21 days, USDA prime	Dry aged 21 days, USDA prime long bone-in ribeye

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		

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	SEAFOOD PASTA 55.95 Fettuccine egg pasta mixed with lobster, king crab, lump crab meat, and lemon beurre blanc sauce
CANADIAN LOBSTER TAILS mkt. price Two 8oz cold water lobster tails broiled with butter, lemon, and chef's spices	CHICKEN PARMESAN 49.95 Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles
ORA KING SALMON 51.95 Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank	HAWAIIAN TUNA 61.95 Sushi-grade Hawaiian Tuna with Japanese rice, veggie slaw, ponzu sauce
SEARED SEA SCALLOPS 69.95 Jumbo scallops finished with crispy prosciutto and pearls of passion	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	CRISPY BRUSSELS 18.95 Tossed with walnuts, feta and shaved prosciutto
AU GRATIN POTATOES 18.95 Sliced potatoes layered in our house gruyere sauce, topped with melted gruyere and bacon	SAUTÉED PORTABELLA MUSHROOMS 18.95 Sautéed with garlic & red wine cream sauce
CRISPY TRUFFLE FRIES 18.95 Topped in parmesan, rosemary and truffle oil	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
HOUSE STEAK FRIES 18.95 Hand-cut crispy golden potatoes tossed in parmesan, rosemary, and garlic	CRAB FRIED RICE 20.95 House fried rice with jumbo lump crab, scallions, celery, carrots and egg
ONION RINGS 18.95 Hand breaded buttermilk battered onion rings	STREET CORN 18.95 Chargrilled and tossed with diced onions, peppers, cilantro cream and feta
TRUFFLE MAC & CHEESE 32.95 Penne pasta tossed in our house white cheddar cheese sauce with beech mushrooms, finished with shaved black truffles	ROASTED BROCCOLINI & ASPARAGUS 18.95 Seasoned with salt, pepper, and garlic butter. Finished with balsamic, truffle oil, roasted pistachios, and figs

*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.*