



SOCIAL HOUR

nightly from 4-7pm

\$12 small plates / \$10 drinks

SUNDAYS

**50% OFF
Wine Bottles*

SMALL PLATES

PRIME TACOS

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

PRIME RIB

Thinly sliced prime rib, melted cheese and creamy horseradish sauce on a hawaiian roll

TUNA POKE

Sashimi-grade tuna in ponzu with red onion, serrano, and scallions served with wonton crisps

BEEF CARPACCIO

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

PRIME FILET CROSTINI

Filet medallions, truffle aioli, and fresh parmesan served on a buttered crostini

CALABRIAN HONEY BUTTER CHICKEN

Calabrian honey butter glazed chicken, lemon-honey labneh, roasted pistachios, pickled shallots, and scallions

CHARGRILLED OYSTERS

Three seasonal east coast oysters with garlic butter served on the half shell

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.*