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**
Gunther Steinmetz	Riesling	*Germany*	2022	**16**
Jordan	Chardonnay	*Russian River, CA*	2022	**23.5**
J de Villebois Sancerre	Sauvignon Blanc	*Loire, France*	2024	**24**
William Fevre Chablis 'Champs Royaux'	Burgundy-White	*Burgundy, France*	2023	**24**

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**
Daou	Cabernet Sauvignon	*Paso Robles, CA*	2023	**16**
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**
Grgich Hills	Cabernet Sauvignon	*Napa Valley, CA*	2020	**29**

Capture the moments

COLD APPETIZERS

CHARCUTERIE BOARD ..... Full **41.95** | Half **25.95**
Chef's selection of cured meats and imported cheeses

SHRIMP COCKTAIL **25.95**
Poached jumbo shrimp with a spicy cocktail sauce

J-PRIME SEAFOOD TOWER
Tower for 2 ..... **104.95**
Tower for 6 ..... **241.95**

OYSTERS .....Full doz **47.95** | Half doz **23.95**
Seasonal east coast oysters served on the half shell

PRIME BEEF CARPACCIO **28.95**
Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, parmesan cheese

CRAB TOWER **31.95**
Layered crab and tuna mixed with cucumber, heirloom tomatoes, shallots, topped with sliced avocado

BELUGA CAVIAR **189.95**
Red onions, hardboiled eggs, chives, crème fraiche and toast points

HOT APPETIZERS

ROCKIN' OYSTERS ROCKEFELLER **25.95**
Broiled oysters topped with homemade cheese sauce, spinach, panko bread crumbs and crispy prosciutto

FRIED OYSTERS **24.95**
Served on the half shell with chef's dirty rice, finished with hollandaise sauce

GRILLED LOLLIPOP LAMB CHOPS **46.95**
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 CAKE **31.95**
Jumbo lump Maryland style crab cake

OVEN ROASTED BONE MARROW **30.95**
Caramelized, topped with chimichurri and Japanese black garlic molasses

FIRE STONE JAPANESE A5 WAGYU STRIP .....**26.95 / oz**
Kagoshima Prefecture

ESCARGOT **23.95**
Burgundy snails baked with shallot, white wine, butter, and topped with a puffed pastry

Exclusive Thanksgiving Item

SOUP & SALADS

PUMPKIN & BUTTERNUT SQUASH BISQUE **17.95**
Topped with croutons finished with creme fraiche and toasted pumpkin seeds

LOBSTER BISQUE **20.95**
Finished with sweet lobster and crème fraiche

BEET SALAD **17.95**
Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic

CAESAR SALAD **17.95**
Grilled hearts of artisan romaine, caesar dressing, polenta croutons, parmesan

WEDGE SALAD **17.95**
Baby iceberg lettuce, candied bacon, blue cheese dressing

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.

STEAKS & CHOPS

usda prime beef

FILET MIGNON 8oz 74.95 | 12oz.. 84.95
Aged 30 days

RIBEYE 16oz 85.95
Aged 45 days

BONE-IN FILET 16oz 90.95
Aged 30 days

NY STRIP 12oz | 16oz ..... 69.95 | 80.95
Aged 45 days

DOMESTIC RACK OF LAMB 96.95
Special blend of herbs, spices, & mint pesto sauce

STRIP 22oz 109.95
Aged 35 days

wagyu steaks

AMERICAN WAGYU NEW YORK STRIP
Aged 45 days, gold grade **14oz 159.95**

JAPANESE A5 WAGYU PETITE STRIPLOIN
Kagoshima prefecture **4oz 101.95**

chef specialties

FILET MIGNON DUO ..... two 5oz filets 72.95
One bacon-wrapped and finished with au poivre sauce
and the other finished "Oscar" style

SURF 'N' TURF 106.95
8oz filet mignon with an 8oz Canadian lobster tail

GRILLED J KABOB 49.95
Tender filet mignon wrapped in bacon, bell peppers, onions and mushrooms

WAGYU STEAK BURGER 29.95
The best of the burgers, served with tomatoes, red onions, cheddar cheese, and homemade aioli

dinner for two // *choice of soup or salad and one side per person*

LAND & SEA 44 oz 321.95
Choice of: Porterhouse or Tomahawk with whole Canadian coldwater lobster

PORTERHOUSE 44oz 237.95
USDA prime

TOMAHAWK 44oz 237.95
USDA prime long bone-in ribeye

SAUCES & STEAK TOPPINGS

AU POIVRE SAUCE 2.95
BERNAISE SAUCE 2.95
HOLLANDAISE SAUCE 2.95
JAAFAR SAUCE 6.95

BLUE CHEESE CRUST 5.95
THREE GRILLED SHRIMP 10.95
OSCAR 20.95
CHIMICHURRI 2.95

Exclusive Thanksgiving Item

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

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

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

ROASTED BROCCOLINI & ASPARAGUS **18.95**
Seasoned with salt, pepper, and garlic butter, finished with balsamic, truffle oil, roasted pistachios, and figs

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