

## SPARKLING WINES BY THE GLASS

Segura Vidas Gran Cuvee Reserva	Cava Brut	Spain	NV	12
Mia Dolcea	Moscato d'Asti	Italy	NV	13
Nino Franco "Rustico"	Brut	Burgundy, France	NV	14
Gloria Ferrer	Brut Prosecco	Veneto, Italy	NV	13.5
Côte Mas Crémant de Limoux	Rosé Brut	France	NV	14.50
Moët & Chandon Imperial	Brut	Champagne, France	NV	27

## WHITE WINES BY THE GLASS

Whitehaven	Sauvignon Blanc	Marlborough	2015	11.50
Ferrari Carano	Chardonnay	Sonoma County	2015	12
Livon	Pinot Grigio	Venezia	2018	12
Pacific Rim	Dry Riesling	Columbia Valley, WA	2014	13
The Snitch	Chardonnay	Napa Valley	2017	18
Jordan	Chardonnay	Russian River	2015	22

## RED WINES BY THE GLASS

Picket Fence	Pinot Noir	Russian River, Sonoma	2016	13.5
Colome	Malbec	Salta, Argentina	2015	13.5
Joseph Carr	Cabernet Sauvignon	Paso Robles	2015	13.5
Alexander Valley Vineyards	Merlot	Alexander Valley, Sonoma	2015	14.5
Cuttings	Cabernet Sauvignon	Napa Valley	2014	25.75
Belle Glos "Las Alturas"	Pinot Noir	Santa Lucia Highlands	2016	22
Emmolo	Merlot	Napa Valley	2015	22
The Prisoner	Red Blend	Napa Valley	2016	25.75
Sessi	Cabernet Sauvignon	Napa Valley	2015	31
Caymus	Cabernet Sauvignon	Napa Valley	2015	42.25
Blackbird "Arise"	Red Blend	Napa Valley	2014	27
Jordan	Cabernet Sauvignon	Alexander Valley	2014	35
Canard	Cabernet Sauvignon	Napa Valley	2015	30
Ferrari Carano "Tresor"	Red Blend	Sonoma County	2013	29

## COCKTAILS

### MORE SUPREME 12

Captain Morgan private stock, campari, lime

### SUMMER'S END 15

Belvedere, lilet, dry curacao, ginger liquor, charcoal, CBD oil

### CUCUMBER MARTINI 14

Chopin vodka, cucumber, lime, chili rim

### FINAL WORD 15

Woodford rye, green chartreuse, luxardo liquor, lemon

### TEQUILA OLD FASHIONED 14

Herradura reposado, agave nectar, aztec chocolate, orange bitters

### ACROSS THE POND 14

Pimm's, Tito's vodka, lime, coconut, ginger beer

### THYME FOR SOME WHISKEY

Jameson, Green Chartreuse, sweet vermouth, thyme

### PAPER PLANE 12

Knobb creek rye, aperol, amaro, lemon

### FRENCH CANDY 15

Botanist Gin, lemon, JCB sparkling wine, cotton candy

### LE BOUVIER 14

High west rye, cognac, yellow chartreuse, port

### MEZCAL MOONRISE 14

Vida mezcal, blackberries, lime, rosemary

### THE ALCHEMIST 15

Botanist gin, violet & marashino liquor, lemon, rhubarb

### MEZCAL MULE 14

Vida Mezcal, lime, passionfruit, agave, cucumber, ginger beer

### GRAPEFRUIT MARTINI 14

Absolut grapefruit, Aperol liqueur, lemon, basil

### TIKI EN FUEGO 14

Brugal añejo, mango habanero, lemon, pineapple

### NEGRONI 14

Hendrick's gin, campari, sweet vermouth

### CACHACA RYE 12

Cachaca, Bulleit Rye, banana du bresil, chocolate bitters

### MAN LESIURE 14

Bulleit Rye, Averna, Aperol

### HARVEST 12

Makers mark cask strength, pimm's, cinamon and cardamom, hefeweizen

### BEET GINGER JUICE 14

Kettle 1, honey, lemon, beets, ginger beer

## BEER

### REISSDORF KOLSCH 8

KOLSCH | 4.8%

### LAGUNITAS IPA 8

AMERICAN IPA | 6.2%

### TRIPLE KARMELIET 9

BLONDE BELGIAN | 8.4%

### PAULANER HEFE-WEIZEN 9

HEFEWEIZEN | 5.5%

### FIREMAN'S #4 8

AMERICAN BLONDE ALE | 5.1%

### ODELL 90 SHILLING ALE 8

AMBER ALE | 4.8%

### FULLER'S ESB 9

EXTRA SPECIAL BITTER | 5.9%

### BAVIK SUPER PILS 9

BELGIAN PILSNER | 5.2%

### ODELL MYRCENARY 9.50

DOUBLE IPA | 9%

### ST. ARNOLD CART IPA 9

LOCAL HOUSTON, TX | 7.0%

### PACIFICO 8

MEXICAN LAGER | 4.5%



## COLD APPETIZERS

### **CHARCUTERIE BOARD**

Chef's selection

full order 29.95 | half order 15.95



### **OCTOPUS CEVICHE** 17.95

Spanish octopus and shrimp marinated in citrus juice, peppers, avocado, onion and serranos



### **PRIME BEEF CARPACCIO** 16.95

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

### **OYSTERS** 3.25 EA

Fresh seasonal east coast oysters served on the half shell

### **J-PRIME SEAFOOD TOWER**

Chef's selection of freshly caught seafood  
small 74.95 large 149.90

### **SHRIMP COCKTAIL** 19.95

Poached jumbo shrimp, with bib lettuce, a candied lemon wedge, and spicy cocktail sauce

### **HAWAIIAN BIG-EYED TUNA TARTAR** 25.95

Fresh caught sashimi grade tuna, ponzu sauce, avocado, togarashi aioli, diced pineapple, wonton crisps

### **RUSSIAN CAVIAR** 140.95

Accompanied with red onions, hardboiled eggs chives, creme fraiche and toast points  
LIMITED AVAILABILITY



### **STEAK TAR TAR** 16.95

Prime tenderloin steak, fresh herbs and shallots, finished with a quail egg and saffron toast points

## HOT APPETIZERS

### **ROCKIN' OYSTERS ROCKEFELLER** 17.95

Broiled oysters topped with homemade cheese sauce, tabasco, spinach, panko bread crumbs and crispy parma ham



### **ESCARGOT** 19.95

Burgundy snails in a white wine butter sauce. Topped with puff pastry and parmesan



### **FRIED OYSTERS** 17.95

Served on the half shell with Chef's dirty rice, finished with hollandaise sauce

### **CRAB CAKES** 18.95

Maryland style lump crab cakes with arugula salad

### **GRILLED LOLLIPOP LAMB CHOPS** 54.95

Lollipops served with spicy-citrus sauce and mint jelly



### **HUDSON VALLEY FOIE GRAS** 24.95

Seared with chef's selection of wild mushrooms, cranberry walnut toast points and a port demi sauce

### **LESCH'S LOBSTER BITES** 18.95

Langoustino lobster tail bites poached in a citrus sweet butter sauce



### **FISH 'N CHIPS** 17.95

Lightly battered crispy salmon and sea bass bites served with shoestring fries

## BAR SPECIALS



### **GRILLED J KABOB** 19.95

Tender filet mignon wrapped in bacon with bell peppers, onions and mushrooms



### **PRIME RIB SLIDERS** 16.95

Thinly sliced prime rib with melted cheese, housemade aioli on a hawaiian roll

### **WAGYU STEAK BURGER** 24.95

Served with lettuce, tomatoes, cheddar cheese and homemade aioli  
LIMITED AVAILABILITY



### **STEAK BURGER** 16.95

Prime cut beef served with lettuce, tomatoes, cheddar cheese and homemade aioli

## SOUP & SALADS

### **LOBSTER BISQUE** 16.95

Traditional bisque with minced lobster, butter creutons

### **CAESAR SALAD** 11.95

Artisan romaine, caesar dressing, croutons parmesan, and white spanish anchovies

### **WEDGE SALAD** 12.95

Baby iceberg lettuce, candied bacon and roquefort cheese dressing

### **BOSTON SALAD** 12.95

Boston lettuce served with french mustard vinaigrette, radish and hard boiled eggs

### **STRAWBERRY & GOAT CHEESE SALAD** 13.95

Spring mix, strawberry-shallot vinaigrette goat cheese, roasted pumpkin and sunflower seeds and dried cranberries

### **BEEF SALAD** 13.95

Red and yellow beets, baby arugula, goat cheese, roasted pecans, dried cranberries, tossed with olive oil and aged balsamic

### **CAPRESE SALAD** 14.95

Heirloom tomatoes, fresh mozzarella basil pesto, balsamic, toasted pine nuts and baby arugula

## STEAKS & CHOPS

Creekstone Ranch: all natural, hormone free, midwestern corn fed, USDA prime beef

### **FILET MIGNON** aged 30 days

| 8oz 45.95

| 12oz 50.95

### **BONE-IN FILET** aged 30 days

| 16oz 64.95

### **NEW YORK STRIP** aged 45 days

| 12oz 45.95

| 16oz 50.95

### **BONE-IN NEW YORK STRIP** aged 35 days

| 22oz 60.95

### **PORTERHOUSE**

aged 35 days  
Creekstone Ranch

| 24oz 60.95

### **RIBEYE**

aged 45 days

| 16oz 54.95

### **TOMAHAWK**

USDA Prime Creekstone Ranch  
long bone-in ribeye

| 44oz 109.00

### **COLORADO RACK OF LAMB**

Seasoned with a special blend  
of herbs and spices, mint pesto sauce

| 59.95

## WAGYU STEAKS

### **WAGYU NEW YORK STRIP**

aged 45 days,  
Snake River Farms  
premium gold cut

| 12oz 79.95

### **WAGYU RIBEYE**

aged 45 days,  
Snake River Farms  
premium gold cut

| 22oz 99.00

### **TEXAS WAGYU NEW YORK STRIP**

aged 45 days, Rosewood  
Farms premium gold cut

| 12oz 65.00

## CHEF SPECIALTIES

### **FILET MIGNON TRIO**

Three 3 oz filets individually dressed  
with Chef's toppings: Wild mushroom  
stroganoff, baked lump crab crown,  
and sautee herb shrimp

| 48.00

### **SURF N' TURF**

8oz filet mignon with  
one 8oz Canadian cold  
water lobster tail

| 85.95

### **BACON WRAPPED FILET MIGNON**

Wrapped with applewood  
smoked bacon served over  
au poivre sauce

| two 5oz filets 47.95

### **LAND & SEA**

choice of:  
CREEKSTONE RANCH PORTERHOUSE  
or TOMAHAWK  
with 1lb king crab or twin lobster tails

| 189.00

### **PORTERHOUSE**

USDA Prime Creekstone Ranch

| 44oz 135.95

### **TOMAHAWK**

USDA Prime Creekstone Ranch

long bone-in ribeye

44oz 155.00

**DINNER FOR TWO**  
choice of soup or salad | side per person

## SAUCES

BERNAISE 1.95

AU POIVRE 1.95

HOMEMADE STEAK SUCE 1.95

HOLLANDAISE 1.95

## STEAK TOPPINGS

6 oz BROILED LOBSTER TAIL 19.95

BLUE CHEESE CRUST 5.95

SEARED FOIE GRAS 12.00

6 oz STEAMED CRAB LEG 14.95

TWO GRILLED SHRIMP 7.95

OSCAR 15.95

*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*

## MARKET FRESH SEAFOOD & POULTRY

### **CHILEAN SEA BASS** 49.95

chilean sea bass, baked in white wine butter and herbs, served over sauteed arugula caramelized fennel, topped with olives and orange

### **CANADIAN LOBSTER TAIL** MARKET PRICE

two 8oz cold water lobster tails broiled with butter, lemon and chef's spices

### **GRILLED CEDAR PLANK SALMON** 38.00

hand rubbed with creole mustard, brown sugar and thyme

### **GRILLED BRANZINO** 38.00

Grilled Mediterranean sea bass stuffed with thyme, lemon and bay leaves. Served whole.

### **CHAR GRILLED SEA SCALLOPS** 48.00

jumbo Maine diver scallops served with white wine beurre blanc and brown butter popcorn lobster

### **CHICKEN PARMESAN** 29.00

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

### **HAWAIIAN BIG-EYED AHI TUNA** 46.00

fresh caught, sashimi grade tuna sesame crusted and seared, served over a sherry soy sauce topped with jicama-avocado slaw

### **ALASKAN RED KING CRAB**

steamed, rich & buttery

| WHOLE CLUSTER (Avg. 3.5 lbs) MARKET PRICE

| HALF CLUSTER (Avg. 1.75 lbs) MARKET PRICE

## POTATOES, VEGETABLES & SIDES

\$12.95 ea.

### **JP CREAMY POTATO**

Creamy whipped potatoes finished with au poivre sauce

### **JP BAKED POTATO**

Butter, sour cream, bacon, cheddar cheese and chives

### **AU GRATIN POTATO**

Sliced potato layered with bacon blue cheese cream sauce, swiss and cheddar cheeses topped with crumbled bacon

### **TRUFFLE SHOESTRING FRIES**

Tossed in parmesan and rosemary

### **STEAK FRIES**

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

### **ONION RINGS**

Hand breaded battered onion rings

### **SHRIMP RISOTTO**

Shrimp, arugula, and semi-dried tomatoes

### **TRUFFLE MAC & CHEESE** 25.95

House cheese sauce with penne pasta and shaved black truffles

### **BRUSSELS SPROUTS**

sauteed in garlic butter and topped with grated parmesan cheese

### **ASPARAGUS**

Simply grilled, salt and pepper

### **CREAMED SPINACH AU GRATIN**

Baby spinach sauteed with house-made bacon-cream sauce, finished with cheese and toasted bread crumbs

### **SAUTEED PORTABELLA MUSHROOMS**

sauteed with garlic and red wine cream sauce

### **GRILLED VEGETABLES**

Seasonal selection, simply prepared

### **CORN ON THE COB**

Grilled and served with butter and parmesan

### **LOBSTER MAC & CHEESE** 25.95

Tender Canadian lobster tossed with penne pasta in a creamy white cheddar cheese sauce