

## APPETIZERS

**CHARCUTERIE** BOARD 29.95

chef's selection

**MINI PRIME BEEF** CARPACCIO 16.95

beef tenderloin, drizzled with mustard aioli topped with capers, hard boiled eggs, shallots tomato, & parmesan cheese with toast points

**ARGENTINEAN** SAUSAGE 16.95

pork sausage grilled over mesquite charcoal. Served with house made pepper sauce

**CRAB** CAKES 18.95

two colossal lump, Maryland style crab cakes, panko breaded

**GRILLED** LOLLIPOP LAMB CHOPS

lollipops served with spicy-citrus sauce and mint jelly

| Full order 51.95 | Half order 25.95

**SHRIMP** COCKTAIL 19.95

four jumbo gulf shrimp served with spicy cocktail sauce

**GRILLED** J KABOB 19.95

tender filet mignon wrapped in bacon bell peppers, onions & mushrooms

**PRIME STEAK** BURGER 16.95

steak cut of choice served with lettuce tomatoes, red onions, and cheddar cheese

**PRIME RIB** SLIDERS 16.95

thinly sliced prime rib & melted cheese on a hawaiian roll

## SALADS

**LOBSTER** BISQUE 16.95

smooth, creamy, minced lobster & baguette

**STRAWBERRY & GOAT CHEESE** SALAD 13.95

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

**CAESAR** SALAD 11.95

artisan romaine, caesar dressing, croutons parmesan, & white spanish anchovies

**WEDGE** SALAD 12.95

baby iceberg lettuce, candied bacon & roquefort cheese dressing

**BOSTON** SALAD 12.95

boston lettuce served with french mustard vinaigrette, radish & hard boiled eggs

**BEET** SALAD 13.95

red & yellow beets, baby arugula, ricotta roasted pecans, dried cranberries, tossed with olive oil & aged balsamic

**CAPRESE** SALAD 14.95

heirloom tomatoes, fresh mozzarella basil pesto, balsamic, toasted pine nuts & baby arugula

## STEAKS & CHOPS

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

**FILET** MIGNON

aged 30 days  
our most tender cut

| 8oz 45.95

| 12oz 50.95

**BONE-IN** FILET

aged 30 days  
our most tender cut

| 16oz 69.95

**NEW YORK** STRIP

aged 45 days

| 12oz 45.95

| 16oz 50.95

**BONE-IN NEW YORK** STRIP

aged 35 days

| 22oz 60.95

### WAGYU STEAKS

**WAGYU NEW YORK** STRIP

aged 45 days,  
Snake River Farms  
premium gold cut

| 12oz 74.95

**WAGYU RIBEYE**

aged 45 days,  
Snake River Farms  
premium gold cut

| 14oz 85.95

**RIBEYE**

aged 45 days

| 16oz 52.95

**AUSTRALIAN** RACK OF LAMB

seasoned with a special blend of herbs & spices, mint pesto sauce

| 16oz 56.95

MARKET FRESH SEAFOOD & POULTRY

**CHICKEN PARMESAN** 28.95

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

**CHILEAN** SEA BASS 49.95

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

**CANADIAN** LOBSTER TAIL 88.95

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

**MAINE DIVER** SEA SCALLOPS 32.95

Pan seared jumbo scallops served over mint pesto, with blistered heirloom tomatoes, shallots and fresh herbs

**GRILLED CEDAR PLANK** SALMON 36.95

hand rubbed with creole mustard, brown sugar & thyme

**HAWAIIAN AHI** TUNA 49.95

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

POTATOES, VEGETABLES & SIDES

\$12.95 ea.

**JP CREAMY** POTATO

creamy whipped potatoes, in a potato skin, finished with au poivre sauce

**JP BAKED** POTATO

butter, sour cream, bacon, cheddar cheese & chives

**AU GRATIN** POTATO

sliced potato layered with bacon blue cheese cream sauce, swiss & cheddar cheeses topped with crumbled bacon

**SHOESTRING** FRIES

tossed in parmesan, rosemary & garlic

**STEAK** FRIES

hand-cut crispy golden potatoes tossed in parmesan, rosemary & garlic

**ONION RINGS**

hand breaded buttermilk battered onion rings

**SHRIMP** RISOTTO

shrimp, arugula, & semi-dried tomatoes

**TRUFFLE** MAC & CHEESE

scratch made cheese sauce with penne pasta, diced and shaved black truffles & panko bread crumbs

**BRUSSELS** SPROUTS

sauteed in garlic, butter & topped with grated parmesan cheese

**ASPARAGUS**

grilled on extra virgin olive oil salt & pepper

**CREAMED SPINACH** AU GRATIN

baby spinach sauteed with house-made bacon-cream sauce, finished with cheese & toasted bread crumbs

**SAUTEED PORTABELLA** MUSHROOMS

sauteed with garlic & red wine cream sauce

**MIXED VEGETABLES**

broccoli, cauliflower, baby heirloom carrots & asparagus

**CORN** ON THE COB

Grilled in the husk. Served with butter & parmesan

**LOBSTER TAIL** MAC & CHEESE 25.95

broiled Canadian lobster tail, scratch-made cheese sauce, tender penne pasta, panko breadcrumbs & bacon

DESSERTS

12.95 each

**CHOCOLATE 7 LAYER** CAKE

7 layers of moist chocolate cake filled with chocolate mousse. Frosted with chocolate buttercream, fudge & chocolate ganache

**CHEESECAKE**

Classic NY style. Graham crust, berry sauce

**KEY LIME** PIE

Graham cracker crust, cream filling, key lime juice & zest with cream topping

**CARROT** CAKE

5 layers of rich cake with carrot, pineapple, coconut, & walnut with cream cheese filling