



# J-PRIME

STEAKHOUSE

## Culinaria Restaurant Week

\$35 per guest

### SOUP & SALAD

- lobster bisque -

*Minced lobster, crème fraîche and sherry*

- caesar salad -

*Romaine hearts, tossed in house made caesar dressing, with herbed croutons and garnished with a parmesan frico and baby heirloom tomatoes*

- wedge salad -

*Iceberg topped with roquefort cheese dressing and candied bacon*

### ADD-ONS

- GRILLED SHRIMP 9.95 -

*three jumbo gulf shrimp grilled to perfection*

- LOBSTER 21.95 -

*4oz canadian lobster tail steamed or grilled*

- SEARED FOIE GRAS 19.95 -

*hudson valley aa*

- BLUE CHEESE CRUST 3.95 -

*panko, blue cheese and roasted garlic*

- BERNAISE 3.95 -

*tarragon and black pepper*

- AU POIVRE 3.95 -

*cognac, green peppercorn, fresh herbs, cream*

- OSCAR 13.95 -

*lump crab, asparagus and hollandaise*

### ENTRÉES

- fillet mignon • 6 oz -

*Our most tender cut*

- pork chops -

*Served with a mustard rosemary cream sauce*

- lamb chops -

*Seasoned with a special blend of herbs and spices*

- atlantic salmon -

*Served with lemon beurre blanc and beet reduction with baby vegetables*

- stuffed airline chicken breast -

*Bacon wrapped chicken stuffed with breadcrumbs, cheese, and semi-dried tomatoes with a veal demi glace*

### SIDES

- spinach au gratin -

*Spinach, bacon, blue cheese cream sauce, swiss & cheddar cheese*

- sautéed wild mushrooms -

*Shitake & cremini mushrooms, veal stock, shallots, cognac, fresh herbs, and butter*

- apricot glazed carrots -

*Baby carrots, apricot, orange peel*

- au gratin potato -

*Sliced potato, bacon, blue cheese cream sauce, swiss & cheddar cheese*

### DESSERTS

- cheesecake -

*Graham cracker crust, topped with mixed berry sauce, crème anglaise, berries*

- chocolate mousse cake -

*Six layers of chocolate cake, white, milk and dark chocolate mousse*

- petite gateau -

*Chocolate cake served warm, melted chocolate truffle, vanilla ice cream, berries.*