



Culanaria Restaurant Week

\$15 per guest

CHOICE OF SOUP OR SALAD

- CAESAR -

romaine heart, tossed in house made caesar dressing, with herb croutons, garnished with a parmesan frico and baby heirloom tomatoes

- WEDGE -

iceberg, topped with roquefort cheese dressing and candied bacon

- LOBSTER BISQUE -

minced lobster, crème fraîche and sherry

ENTRÉES

- SALMON -

served with lemon beurre blanc and beet reduction with baby vegetables

- CHICKEN -

free range chicken breast stuffed with tomato basil, mozzarella and green olives served with mashed potatoes and vegetables

- J-PRIME BURGER -

house ground rib eye and tenderloin, lettuce, tomato, onion, bacon and cheese, served with french fries

DESSERT

- PETIT GÂTEAU -

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



J-PRIME

STEAKHOUSE

Culanaria 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

SIDES

- steamed or grilled asparagus -

Served with hollandaise sauce

- sautéed wild mushrooms -

Shitake and cremini mushrooms, sautéed in veal stock, shallots, cognac, fresh herbs, and butter

- mashed potato -

Creamy whipped potatoes with a hint of roasted garlic

ENTRÉES

- fillet mignon • 6 oz -

Our most tender cut

- lamb chops • two -

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 -

Free range chicken breast stuffed with tomato basil, mozzarella and green olives

DESSERTS

- cheesecake -

Graham cracker crust, topped with mixed berry sauce.

Served with crème anglaise and berries

- chocolate torte -

Flourless chocolate cake with dark chocolate ganache,

crème anglaise and fresh berries

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

- FRESH SEASONAL TRUFFLE 6.00 -

half an ounce of table side shaved truffle

Limited Availability

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness