

Dinner Menu



Starters & Small Plates

J's Bleu Chips 7
House Chips | Garlic-Bleu Cheese Cream
Tomato | Scallions | Bleu Cheese Crumbles

Lobster & Crab Crepe 16
Maine Lobster | Pesto Sherry Cream
Crispy Shallots | Blue Crab | Asparagus Spear

Charcuterie Plate 16
Imported Cheeses & Meats | Cornichons
Pearl Onions | Balsamic Glaze

Sweet Thai Lavosh 11
Lavosh Cracker | Thai Chili Glaze | Scallions
Chicken | Tomatoes | Fresh Basil

J's Hummus 9
Roasted Red Peppers | Chickpeas
Garlic Oil | Toast Points | Lavosh Cracker

Arancini 9
Red Wine Risotto Croquet | Marinara
Buffalo Mozzarella | Basil Oil

Steak & Lobster Duo 16

Tenderloin Tips | Lobster Claw Meat
Havarti and Swiss Cheese Blend | Basil Pesto Oil

All Appetizers Come with French Baguette upon Request

Side Salads

House 5
Mixed Field Greens | Radish
Shredded Carrot

Caesar 5
Caesar Dressing | Chopped Romaine
Kalamata Olives | Tomatoes | Croutons

Classic Wedge 7
Iceberg Lettuce | Bleu Cheese Crumbles
Tomato | Hard-Boiled Egg | Smoked Bacon
Bleu Cheese Dressing

Green & Scarlet 7
Fresh Kale | Blueberries | Candied Walnuts
Balsamic Vinaigrette

Dinner Salads

J's Black & Bleu 16
Tenderloin Tips | Field Greens | Bleu
Cheese | Candied Walnuts | Red Onion
Tomato | Balsamic Vinaigrette

Strawberry Salad 14
Field Greens | Candied Walnuts | Tomato
Red Onion | Goat Cheese Croutons
Balsamic Vinaigrette

Dressings

Bleu cheese | Balsamic Vinaigrette | Italian | Ranch
Citrus Vinaigrette | Honey Mustard

Adds

Salmon 9 | Chicken 6 | Calamari 6
Tenderloin Tips 8

Soups

J's French Onion 7
Red, Yellow, & Vidalia Onions | Port Wine
Beef Stock | Swiss Cheese | Crouton

Chefs Weekly Soup
Cup 5 Bowl 7

Please inform your server of any food borne allergies you may have. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Our Hand-Cut Steaks

All J's steaks are U.S.D.A. Choice or higher, aged for 28 days, cut in-house and selected for their, marbling, color and tenderness. All Steaks Come with Seasonal Vegetables and your choice of 1 Side.

Tenderloin Filet

8 oz. 38
10 oz. 44

Ribeye

12 oz. 35
16 oz. 40

Omaha Strip

12 oz. 36
16 oz. 41

Adds

Bleu Cheese 3 | Béarnaise 3 | Oscar 8
Grilled Onions 3 | Sautéed Mushrooms 4
Jumbo Asparagus 6 | Scampi 6

Sides

Baked Potato | Loaded Baked Potato 3
Garlic Mashed | Potatoes Gratin 3
Fries | Sweet Potato Fries | Risotto 3
House Chips | J's Bleu Chips 3

Urban Favorites

Filet Newberg 44

Tenderloin Filet | Maine Lobster
Jumbo Asparagus | Garlic Mashed
Sherry Cream | Shallot

Bourbon-Sage Pork 26

10 oz. Bone in Pork Chop | Bourbon Demi
Sage Sweet Potato Puree | Green Bean

Stuffed Salmon Oscar 33

Scottish Salmon Filet | Blue Crab
Bearnaise | Asparagus | Mashed Potatoes

Pan Seared Salmon 29

Wild Atlantic Salmon | Sautéed Spinach
Potatoes Gratin | Mustard Cream

Chicken Oscar 26

Boneless Chicken Breast | Blue Crab
Jumbo Asparagus | Garlic Mashed
Béarnaise Sauce

Lobster Risotto 30

Maine Lobster Meat | Truffle Oil | Mushrooms
Sherry Cream | Asparagus | Parmesan

Chicken Cappelli D'Angelo 24

Balsamic Goat Cheese Stuffed Chicken Breast
Angel Hair Pasta | Basil Alfredo
Tomato Oregano Pomodoro

Desserts

Traditional Crème Brulee 8

Traditional Cheesecake 8

Chocolate Torte Cake 8