

# ANTIPASTI

## BRUSCHETTA | 18

Fire-Roasted Peppadew, Arugula, Heirloom Tomato  
Aged Balsamic Drizzle, Grana Padano

## OYSTERS ROCKEFELLER | 24

Creamed Spinach, Bacon, Anise, Ciabatta Crumbs

## BONE MARROW | 20

Roasted Tomato Jam, Grilled Rustic Bread

## SALUMI E FORMAGGI | 34

Prosciutto San Daniel, Soppressata, Bresaola  
Grana Padano, Gorgonzola Dolce, Guanciale  
Fresh Mozzarella, Ciabatta

## CLAMS OREGANATA | 22

Garlic, Butter, Herbs, Pinot Grigio, Breadcrumbs

## TOMATO & BURRATA | 20

Grilled Bread, Basil, Roasted Garlic, Aged Balsamic

## CRAB CAKE | 28

Jumbo Lump Crab, Remoulade, Arugula,  
Pancetta, Lemon

## JP'S MEATBALL | 14

Beef, Veal & Pork, San Marzano Tomato  
Grana Padano, Grilled Ciabatta

## WAGYU STEAK TARTARE | 26

Ciabatta Crisps, Horseradish Aioli, Egg  
Grana Padano, Pickled Red Onion, Arugula

# SOUP

## PASTA E FAGIOLI | 13

Ditalini Pasta, Beans, Vegetables  
Roasted Tomatoes, Broth

## LOBSTER BISQUE | 16

Butter-Poached Lobster  
Sherry Mascarpone, Tarragon

# SALAD

## CAESAR | 16

Cut Romaine Lettuce, Grana Padano, Torn Ciabatta Croutons, Caesar Dressing

## BEETS | 15

Roasted Red & Gold Beets, Arugula, Whipped Goat Cheese, Pistachios, Balsamic Vinaigrette

## JP PANZANELLA | 14

Torn Ciabatta, Greens, Heirloom Tomatoes, Buffalo Mozzarella, Onion, Cucumber, Herbs, Lambrusco Emulsion

## THE WEDGE | 17

Iceberg Lettuce, Gorgonzola Dolce, Pancetta, Heirloom Tomatoes, Red Onion, Buttermilk Dressing

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# ENHANCERS

**DOLCE GORGONZOLA | 5**  
Artisan-Style Creamy Mild Blue Cheese

**FOIE GRAS | 12**  
Hudson Valley, Pan-Seared, Toasted Black Pepper

**TRUFFLED BÉARNAISE | 6**  
Béarnaise, Shaved Black Truffle

**HOLLANDAISE | 5**  
Traditional Preparation

**BONE MARROW | 7**  
Roasted Split Bone Marrow, Ciabatta Crumbs

**CRAB CAKE | 24**  
Pan-Seared Jumbo Lump Crab Cake

**LOBSTER TAIL | MP**  
Cold Water Lobster Tail

**KING CRAB | MP**  
Half-Pound of Red King Crab

**CABERNET DEMI-GLACE | 5**  
Housemade Demi-Glace, Cabernet Reduction

**SHRIMP | 16**  
Two Colossal Gulf Shrimp, Butter, Garlic, White Wine

# SIDES

**MUSHROOMS | 14**  
Roasted, Shallots, Fresh Herbs, Lambrusco Demi-Glace

**ASPARAGUS | 14**  
Grilled, Lemon Aioli, Roasted Pignoli Nuts

**WHIPPED POTATOES | 12**  
Yukon Potatoes, Mascarpone Cheese, Butter

**SPINACH | 12**  
Shallots, Garlic, Cheesy Cream Sauce

**PASTA | 9**  
Spaghetti, Tomato Sauce, Parmesan, Fresh Basil

**JP FRIES | 11**  
Twice-Cooked Potatoes, Parmesan, Sea Salt, Truffle Aioli

**BAKED POTATO | 10**  
Extra-Large Potato, Chive, Sour Cream, Butter, Pancetta

**MAC & CHEESE | 18**  
Maine Lobster, Ditalini Pasta, Mascarpone Cream Sauce  
Fresh Herbs, Parmesan Ciabatta Crumbs

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# COLD BAR

## SHRIMP COCKTAIL | 24

Court Bouillon Poached Gulf Shrimp  
Fire-Roasted Tomato Cocktail Sauce, Lemon

## OYSTERS 22 | 44

Half-Dozen | Dozen  
Kumamoto Oysters, Prosecco Mignonette  
Lemon, Fire-Roasted Tomato Cocktail Sauce

## KING CRAB | MP

Half-Pound Alaskan Red King Crab  
Cognac Tarragon Aioli  
Fire-Roasted Tomato Cocktail Sauce, Lemon

## SEAFOOD EXTRAVAGANAZA | 175

Alaskan Red King Crab, Kumamoto Oysters  
Cold Water Lobster Tail, Clams  
Poached Gulf Shrimp  
Fire-Roasted Tomato Cocktail Sauce  
Prosecco Mignonette, Lemon

## POACHED LOBSTER TAIL | MP

Court Bouillon Cold Water Lobster Tail  
Fire-Roasted Tomato Cocktail Sauce  
Cognac Tarragon Aioli, Fresh Lemon

## LOBSTER COCKTAIL | 28

Poached Maine Lobster, Asparagus, Heirloom  
Tomatoes, Avocado, Cucumber, Fresh Tarragon  
Caramelized Shallots, White Truffle Emulsion

## CLAMS ON THE HALF SHELL | 24

One Dozen Fresh Littleneck Clams  
Fire-Roasted Tomato Cocktail Sauce, Lemon

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# STEAKS, CHOPS & MORE

## BISON FILET MIGNON | 58

8oz

## WAGYU FILET MIGNON | 90

Domestic Gold, 8oz

## DRY AGED BONE-IN RIB-EYE | 76

Thirty-Five Day Dry-Aged, 22oz

## NY STRIP | 72

Prime, Fifty-Day Wet-Aged, 16oz

## CHICKEN PARMESAN | 38

Pan-Fried Breaded Chicken Breast  
San Marzano Tomatoes, Fresh Mozzarella

## VEAL MILANESE | 52

Pan-Fried Thinly Pounded Breaded Veal  
Baby Arugula, Lemon

## OSSO BUCO | 48

Sous Vide, Espresso-Balsamic Rub

## FILET MIGNON | 56

8oz

## FILET MIGNON FLIGHT | 102

Bison, Wagyu 4oz, your choice

## RIB-EYE | 66

Prime Fifty-Day Wet-Aged, 16oz

## LAMB CHOPS | 60

Colorado, Double Chops

## CHICKEN MILANESE | 38

Pan-Fried Breaded Chicken Breast  
Baby Arugula, Lemon

## VEAL PARMESAN | 52

Pan-Fried Thinly Pounded Breaded Veal  
San Marzano Tomatoes, Fresh Mozzarella

## FREE-RANGE CHICKEN BREAST | 38

Pan-Seared, Fresh Herbs, Pan Drippings

# FISH & SHELLFISH

## SHRIMP | 40

Five Pan-Seared Colossal Gulf Shrimp, Butter  
Garlic, White Wine

## BRANZINO | 48

Roasted Whole European Bass, 12oz

## CHILEAN SEA BASS | 46

Line-Caught, Oven-Roasted, 7oz

## SALMON | 36

Faroe Islands, Pan-Seared, 7oz

## LOBSTER TAILS | MP

Single or Double, Cold Water-Caught, 10oz

## CIOPPINO | 54

Lobster, Crab, Whitefish, Clams, Crab Leg, Shrimp  
San Marzano Saffron Broth, Griddled Ciabatta

## CRAB LEGS | MP

Red King Crab Legs, Melted Butter, Lemon, 1lb

# PASTAS

## LINGUINI | 30

Baby Clams, White Wine, Fresh Herbs, Garlic  
Butter, Toasted Breadcrumbs

## BUCATINI | 34

Pan-Seared Colossal Gulf Shrimp, Roasted Lobster  
Sherry Lobster Sauce, Fresh Tarragon

## RIGATONI | 29

Housemade Pork, Veal & Beef Bolognese  
Porcini Mushroom, Fresh Basil, Balsamic Drizzle

## SPAGHETTI | 28

San Marzano Tomatoes, JP's Meatball  
Mascarpone Cheese, Shaved Grana Padano

## GNOCCHI | 28

Roasted Mushrooms, Garlic, Shallots  
Mascarpone Cream, Shaved Grana Padano

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## **AFTER-DINNER SIPS**

### **BAILEYS CAPPUCCINO | 15**

Grey Goose Vodka, Kahlúa  
Chilled Cappuccino, Baileys

### **LIQUID TIRAMISU | 15**

Absolut Vanilia Vodka, Amaretto  
Kahlúa, Cream

### **NEGRONI FLOAT | 16**

Bombay Sapphire Gin, Campari  
Sweet Vermouth, Starry  
Madagascar Vanilla Gelato

### **BLACK MANHATTAN | 15**

Frey Ranch Rye Whiskey, Averna Amaro  
Angostura Bitters

### **ESPRESSO MARTINI | 16**

Ketel One Vodka, Kahlúa, Espresso, Honey  
Grand Marnier, Orange Zest

### **SIDECAR | 16**

Rémy VSOP, Hennessy, Cointreau  
Fresh Lemon, Torched Orange Peel, Sugar Rim

### **TIPPERARY | 15**

Bushmills Irish Whiskey, Sweet Vermouth  
Green Chartreuse, Bitters

### **ABERLOUR MULE | 15**

Johnnie Walker Black Scotch, St-Germain  
Fresh Lemon, Angostura Bitters, Ginger Beer

### **FERNET-BRANCA | 12**

### **AMARI | 12**

### **HOUSEMADE LIMONCELLO | 12**

### **STREGA | 14**

### **SAMBUCA | 12**

### **FRENCH PRESS REGULAR OR DECAFFEINATED COFFEE | 6**

### **GOURMET TEA | 6**

### **CAPPUCCINO | 6**

### **ESPRESSO SINGLE | 4**

### **ESPRESSO DOUBLE | 6**

### **AFFOGATO | 8**

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# SWEET INDULGENCE

## AFTER-DINNER CIGAR | 16

Hand-Rolled JP Chocolate Cigar, Praline and Chantilly Filling, Chocolate Raspberry Match Box, Snifter of Godiva Chocolate Milk

### ENHANCE YOUR CHOCOLATE MILK

BULLEIT BOURBON | 12

BUFFALO TRACE BOURBON | 10

WOODFORD RESERVE BOURBON | 14

## TIRAMISU | 12

Grand Marnier Mascarpone Panna Cotta  
Chocolate Espresso Crumbles, Ladyfinger  
Cocoa Powder, Chocolate Espresso Drizzle

## CHEESECAKE | 14

J Paul-Style Strawberry Cheesecake  
Strawberry Sauce, Tahitian Vanilla Drizzle  
Graham Cracker Crumble, Strawberry Dust

## CHOCOLATE DECADENCE | 15

Flourless Chocolate Cake, Raspberry Gelée  
White Chocolate Mousse, Chocolate Ganache  
Edible Art, Raspberry Merlot Sauce  
Gold Leaf

## POT DE CRÈME TRIO | 14

Mango, White Chocolate, Chocolate, Hazelnut  
Dark Chocolate Shavings, Butter Cookies  
Candied Hazelnuts

## GELATO | 10

Cappuccino, Madagascar Vanilla or Pistachio

## SORBET | 10

Champagne, Strawberry or Limoncello

## CHEESE BOARD | 24

Chef's Selection of Four Artisan Cheeses  
Honeycomb, Dried Fruits, Nuts, Ciabatta

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