

ANTIPASTI

ROASTED TOMATO BRUSCHETTA | 18

Heirloom Cherry Tomatoes, Balsamic Chimi Churri
Arugula, Whipped Ricotta, E.V.O.O.

OYSTERS ROCKEFELLER | 24

Creamed Spinach, Bacon, Anise, Ciabatta Crumbs

BISON SHORT RIB | 20

Short Rib, Morel Mushroom, Porcini Mushroom, Herb
Polenta, Grana Padano, Crispy Garlic, Micro Herbs

CALAMARI FRIES | 16

Pizzaiola Dipping Sauce

FOIE GRAS | 25

Pan Seared, Grilled Ciabatta, Balsamic Peaches

BISON SLIDERS | 20

Lemon Aioli, Arugula, Peppadew Onion Jam

CRAB CAKE | 28

Jumbo Lump Crab, Remoulade, Arugula
Pancetta, Lemon

JP'S MEATBALL | 14

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

BURRATA | 20

Heirloom Tomatoes, Arugula, Toasted Marcona
Almonds, Crispy Prosciutto, Capers, Peach Balsamic
Reduction, Griddled Ciabatta

LOBSTER BISQUE | 16

Butter-Poached Lobster Sherry Mascarpone,
Tarragon

COLD BAR

SHRIMP COCKTAIL | 24

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

OYSTERS 22 | MARKET PRICE

Half-Dozen | Dozen

Chef's Selection East or West Coast 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 COCKTAIL FLIGHT | 27

Lobster Cocktail, Asparagus, Avocado, Tomato
Crab Louie, Cucumber, Grape Tomato, Louie Sauce
Shrimp Aguachile, Lime Juice, Chiles, Cilantro, Pickled Onion, Radish

HAMACHI | 19

Sliced Yellowtail, Red Onion, Capers,
Lemon, White Truffle Oil, Toasted Pine Nuts, Peppadew Peppers, Torn Basil

LOBSTER COCKTAIL | 28

Poached Maine Lobster, Asparagus, Heirloom Tomatoes, Avocado, Cucumber, Fresh Tarragon

20% service charge will be applied for parties of 6 or greater

This facility handles/prepares foods containing peanuts, tree nuts, eggs (egg products, fish, shellfish, soy, wheat and dairy (including milk and milk products).
Cross-contamination is possible.

The Washoe County District Health Department advises that the consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions.

HOST YOUR SPECIAL EVENT WITH US, PLEASE CONTACT US AT J-PAULSALES@THEJRESORT.COM
RESTAURANT GENERAL MANAGER PIERRE KLEIN | EXECUTIVE CHEF DARCY AMBROSIO

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 SALAD | 10

Romaine, Arugula, Tomatoes, Cucumber, Fresh Mozzarella, Ciabatta Crouton, Choice of Dressing

THE WEDGE | 17

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

HOUSE-MADE SALAD DRESSINGS

Blue Cheese
Buttermilk Dressing
Balsamic Vinaigrette

ENHANCERS

DOLCE GORGONZOLA | 5

Artisan-Style Creamy Mild Blue Cheese

FOIE GRAS | 16

Hudson Valley, Pan-Seared, Toasted Black Pepper

TRUFFLED BÉARNAISE | 6

Béarnaise, Shaved Black Truffle

HOLLANDAISE | 5

Traditional Preparation

CRAB OSCAR | 15

Colossal Lump Crab, Asparagus, Bearnaise

HOUSE STEAK SAUCE | 5

Housemade

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

20% service charge will be applied for parties of 6 or greater

This facility handles/prepares foods containing peanuts, tree nuts, eggs (egg products, fish, shellfish, soy, wheat and dairy (including milk and milk products). Cross-contamination is possible.

The Washoe County District Health Department advises that the consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOST YOUR SPECIAL EVENT WITH US, PLEASE CONTACT US
AT J-PAULSALES@THEJRESORT.COM
RESTAURANT GENERAL MANAGER PIERRE KLEIN
EXECUTIVE CHEF DARCY AMBROSIO

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

Idaho 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

BABY CARROTS | 10

Oven Roasted, Bourbon Caramel
Marcona Almonds

RISOTTO | 10

White Wine, Shallots, Garlic, Herbs

BROCCOLINI | 9

Garlic, Shallots, White Wine, Butter

20% service charge will be applied for parties of 6 or greater

This facility handles/prepares foods containing peanuts, tree nuts, eggs (egg products, fish, shellfish, soy, wheat and dairy (including milk and milk products)). Cross-contamination is possible.

The Washoe County District Health Department advises that the consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOST YOUR SPECIAL EVENT WITH US, PLEASE CONTACT US
AT J-PAULSALES@THEJRESORT.COM
RESTAURANT GENERAL MANAGER PIERRE KLEIN
EXECUTIVE CHEF DARCY AMBROSIO

CUTS

BISON FILET MIGNON | 58

8oz

KUROBUTA PORK CHOP | 48

14 oz., Balsamic Chimi Churri

DRY AGED BONE-IN RIB-EYE | 76

Thirty-Five Day Dry-Aged, 22oz

NY STRIP | 72

Prime, Fifty-Day Wet-Aged, 16oz

FILET MIGNON DUET | 70

6 oz. Bison Filet, 6 oz. Beef Filet

FILET MIGNON | 56

8oz

RIB-EYE | 66

Prime Fifty-Day Wet-Aged, 16oz

ELK LOIN CHOP | 59

Honey Bourbon Blueberries

PASTAS

LINGUINI | 34

Colossal Lump Crab, Grana Padano, Arugula
Pancetta, Lemon, Butter, Egg, 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

FISH & SHELLFISH

SHRIMP | 40

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

SEAFOOD RISOTTO | 39

Shrimp, Lobster, San Marzano Saffron, Broth

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

SIGNATURES

LAND AND SEA | 59

Grilled Rib Eye Filet, Snow Crab Legs or
Scampi Style Shrimp, Whipped Potatoes,
Broccolini, Lemon, Butter

PRIME RIB TWO WAYS | 49

Grilled Eye of the Rib, Butter Poached Pan Seared Rib
Eye Cap, Smoked Garlic Butter, Whipped Potatoes, Broccolini
Aus Jus, Creamed Horseradish

CHEF SPECIALTIES

CHICKEN PARMESAN | 38

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

CHICKEN MILANESE | 38

Pan-Fried Breaded Chicken Breast
Baby Arugula, Lemon

BISON SHORT RIB | 59

Coffee Guajillo Rubbed Braised Bison Short Rib, Broccolini, Whipped Potatoes or Risotto

FREE RANGE CHICKEN BREAST | 39

Pan Seared, Fresh Herbs, Broccolini, Whipped
Potatoes or Risotto, Pan Drippings