

ANTIPASTI

ROASTED TOMATO BRUSCHETTA | 18

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

OYSTERS ROCKEFELLER | 22

Creamed Spinach, Bacon, Anise, Ciabatta Crumbs

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 | 20

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

OYSTERS | MP

Half-Dozen | Dozen
Chef’s Selection East or West Coast Oysters, Prosecco Mignonette, Lemon, Fire-Roasted Tomato Cocktail Sauce

BLACK GARLIC TUNA | 22

Ahi Tuna, Black Garlic Soy Sauce, Calabrian Chile, Basil, Griddled Ciabatta

HAMACHI | 19

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

LOBSTER ROLL | 24

Poached Lobster, Saffron Aioli, Asparagus, Arugula, Crispy Pancetta

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

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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 | 14

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

BEETS | 13

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 | 15

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

HOLLANDAISE | 5

Traditional Preparation

CRAB OSCAR | 15

Colossal Lump Crab, Asparagus, Bearnaise

CABERNET DEMI-GLACE | 5

Housemade Demi-Glace, Cabernet Reduction

SHRIMP | 12

Three Gulf Shrimp, Butter, Garlic, White Wine

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SIDES

MUSHROOMS | 9

Roasted, Shallots, Fresh Herbs
Lambrusco, Demi-Glace

ASPARAGUS | 9

Grilled, Lemon Aioli, Roasted Pignoli Nuts

WHIPPED POTATOES | 9

Yukon Potatoes, Mascarpone Cheese, Butter

SPINACH | 9

Shallots, Garlic, Cheesy Cream Sauce

PASTA | 9

Spaghetti, Tomato Sauce, Parmesan
Fresh Basil

JP FRIES | 9

Idaho Potatoes, Parmesan, Sea Salt
Truffle Aioli

BAKED POTATO | 9

Extra-Large Potato, Chive,
Sour Cream, Butter, Pancetta

MAC & CHEESE | 9

Ditalini Pasta, Mascarpone Cream
Sauce, Fresh Herbs
Parmesan Ciabatta Crumbs

ADD LOBSTER | 9

BABY CARROTS | 9

Oven Roasted, Bourbon Caramel
Marcona Almonds

RISOTTO | 9

White Wine, Shallots, Garlic, Herbs

BROCCOLINI | 9

Garlic, Shallots, White Wine, Butter

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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 | 65
Creekstone USDA Choice, 14oz

FILET MIGNON DUET | 70
6 oz. Bison Filet, 6 oz. Beef Filet

FILET MIGNON 49 | 62
8oz | 12oz

RIB-EYE | 59
Creekstone USDA Choice, 16oz

ELK LOIN CHOP | 59
Honey Bourbon Blueberries

PASTAS

LINGUINI | 34
Jumbo Lump Crab, Grana Padano, Arugula
Pancetta, Lemon, Butter, Egg, Breadcrumbs

BUCATINI | 34
Pan-Seared 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 Meaball
Mascarpone Cheese, Shaved Grana Padano

GNOCCHI | 28
Roasted Mushrooms, Garlic, Shallots
Mascarpone Cream, Shaved Grana Padano

BRISKET CANNELLONI | 28
Braised Brisket, Ricotta, Mushrooms
Creamy Tomato Sauce

TAGLIATELLE AGLIO E OLIO | 32
Clams, Mussels, Shrimp, White Wine
Olive Oil, Chile Flakes

FISH & SHELLFISH

SHRIMP | 36
Pan-Seared Gulf Shrimp, Butter Garlic
White Wine, Risotto, Chef’s Vegetable Selection

SEAFOOD RISOTTO | 39
Shrimp, Lump Crab, Lobster, San Marzano
Saffron Broth

CHILEAN SEA BASS | 46
Line-Caught, Oven-Roasted, Risotto, Broccolini
Cannellini Bean Charred Onion Parsley Puree

SALMON | 36
Faroe Islands, Artichoke, Tomato, White Bean
& Marcona Almond Ragout, Chef’s Vegetable
Selection

LOBSTER TAILS | MP
Single or Double, Cold Water-Caught, 10oz
Risotto, Broccolini

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, Spaghetti

BISON SHORT RIB | 59
Coffee Guajillo Rubbed Braised Bison Short Rib
Broccolini, Whipped Potatoes

FREE RANGE CHICKEN BREAST | 39
Pan Seared, Fresh Herbs, Broccolini, Whipped
Potatoes, Pan Drippings

JP’S BURGER | 29
8 oz Wagyu Burger, Porcini Crust, Butter Poached Ribeye Cap, Arugula
Roasted Shallot Aioli, Crispy Onions, Fennel Blue Cheese