

SUSHI

*TUNA TSUNAMI ROLL

spicy tuna, cucumber, topped with tuna and tobiko 26

*JUPITER ROLL

snow crab, avocado, cucumber, masago, topped with seafood bake and eel sauce 27

*JB SUNSET ROLL

salmon, cream cheese, scallion, topped with salmon and lemon 24

*TEMPURA SHRIMP ROLL

asparagus, avocado, topped with avocado, and eel sauce 23

*SASHIMI

TUNA / SALMON / HAMACHI 3pc 9

*NIGIRI

TUNA / SALMON / HAMACHI
1pc 4 / 3pc 11 / 6pc 20

*SURF & TURF NIGIRI

Nigiri Fish of Choice + A5 Kobe
Striploin Torched 2PC EACH 32

FOR THE TABLE

SPINACH

creamed or sauteed with garlic 13

ASPARAGUS GF

steamed with butter salt & pepper 13
ADD LEWIS STYLE +7

ROASTED BRUSSEL SPROUTS

smoked bacon, chipotle aioli 15

ROASTED CREAMED CORN

smoked bacon, parmesan, chives 13

ONE POUND BAKED POTATO GF

butter, sour cream, chives 10

SIGNATURE MASHED POTATOES GF

butter milk & boursin cheese 11

BLACK TRUFFLE MAC & CHEESE

campanelle, signature cheese blend 24

SKILLET HASHBROWN POTATO GF

creme fraiche, chives 13
ADD Truffle Poached Egg +6
ADD 1/2oz Caviar +27

HOUSE TATER TOTS

scallion, goat cheese, charred shallot aioli 13

ROASTED WILD MUSHROOMS GF

white wine, butter, thyme 12

ALL NATURAL FRENCH FRIES

sea salt 10

HOUSE SPECIALTIES

PAN SEARED SALMON GF

braised leeks, fingerling potatoes, capers, fresh dill, beurre monte 40

PAN SEARED GROUPEL GF

togarashi spice, baby bok choy, shitake mushroom, miso broth 51

TWIN LOBSTER TAILS GF

two cold water tails, drawn butter market

STARTERS

POINT JUDITH CRISPY CALAMARI

marinara 22

STUFFED BANANA PEPPERS GF

sweet Italian sausage, house marinara, shredded parmesan 19

THICK CUT BACON GF

sambal glaze, scallions, tomatoes 20

JAPANESE A5 KOBE STRIPLON GF

togarashi, pickled mustard seed "caviar", black garlic 65

SALADS

CLASSIC CAESAR

romaine, garlic croutons, shredded parmesan 10

JUMBO CRAB WEDGE GF

little gem, bacon, tomato, radish, avocado ranch 22

HOUSE GORGONZOLA GF

greens, red onion, tomato, cucumber, gorgonzola, greek vinaigrette 10

SHRIMP COCKTAIL

signature cocktail sauce 25

FRENCH ONION SOUP AU GRATIN

toasted provolone 14

ROASTED OYSTERS

garlic-chili butter, smoked bacon, bread crumbs 22

ROASTED BONE MARROW

wagyu beef cheek marmalade, crostini 29

CHARRED OCTOPUS GF

fingerling potatoes, chorizo, romesco, aji amarillo 26

BURRATA & PROSCIUTTO GF

heirloom tomato, peach vinaigrette, herbs 21

STEAKHOUSE WEDGE GF

blue cheese, red onion, bacon, hardboiled egg, tomato 12

FROM THE BLOCK

PRIME CUTS

FILET MIGNON 8oz. 61 12oz. 74

BONE-IN FILET MIGNON 16oz. 95

PALM BEACH SIRLOIN 8oz. 51

NEW YORK STRIP 12oz. 59

DELMONICO 14oz. 60

DRY-AGED

PORTERHOUSE FOR TWO 36oz. 145

BONE-IN NEW YORK STRIP 20oz. 78

COWBOY RIBSTEAK 28oz. 96

TOMAHAWK EXPERIENCE 40oz. 149

bearnaise, red wine portobella
demi-glace, bone marrow butter

BEEF FLIGHT FOR TWO

Cowboy Ribsteak, A5 Kobe Striploin, beef cheek marmalade over roasted bone marrow, trio of classic sauces, pickled vegetables, crostini 219

CLASSIC TOPPINGS

AU POIVRE 12

cognac, cream peppercorn

GORGONZOLA CRUST GF 9

mushroom, onion, gorgonzola

TRUFFLE-FOIE GRAS BUTTER GF 8

BONE MARROW BUTTER GF 7

bone marrow, chive

CLASSIC SAUCES 7

bearnaise or red wine portobello demi-glace

BROILED LOBSTER TAIL GF market

cold water tail, drawn butter

GARLIC SHRIMP 21

garlic butter, crostini

OSCAR STYLE GF 17

lump crab, asparagus, bearnaise

PRIME STEAKHOUSE BURGER

prime house grind, white cheddar, applewood bacon, lettuce, tomato, pickles, charred onion aioli 28

DOUBLE CUT PORK CHOP

roasted creamed corn, fingerling potatoes, honey chipotle glaze 42

BRAISED PRIME SHORT RIB

wild mushroom risotto, drunken goat cheese, red wine jus 48

PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS AT TIME OF ORDER
GF = GLUTEN FREE / Gluten free ingredients but prepared in shared fryers or equipment

20% Gratuity will be applied to birthday discounts & parties of 8 or more.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

LEWIS STEAKHOUSE

Since 1947, the Lewis family has mastered the art of dry-aging, transforming the top 3% of American beef into extraordinary culinary experiences. Our Jupiter steakhouse continues this generational legacy, hand-cutting Prime steaks aged in-house using time-honored techniques passed down through decades. Each cut delivers unparalleled tenderness and flavor, complemented by our Wine Spectator-recognized collection.