

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 26

✳️**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 34

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
buttermilk & boursin cheese 11

LOBSTER MAC & CHEESE
campanelle, mixed Cheeses 29

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 +30

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 GROUPER GF
togarashi spice, baby bok choy, shitake mushroom, miso broth 54

STARTERS

POINT JUDITH CRISPY CALAMARI
marinara 22

THICK CUT BACON GF
sambal glaze, scallions, tomatoes 22

JAPANESE A5 KOBE STRIPLOIN GF
togarashi, pickled mustard seed "caviar", black garlic 74

SHRIMP COCKTAIL
signature cocktail sauce 25

SALADS

CLASSIC CAESAR
romaine, garlic croutons, shredded parmesan 16

JUMBO CRAB WEDGE GF
little gem, bacon, tomato, radish, avocado ranch 22

HOUSE GORGONZOLA GF
greens, red onion, tomato, cucumber, gorgonzola, greek vinaigrette 14

FROM THE BLOCK

PRIME CUTS

FILET MIGNON 8oz. 65 12oz. 78

BONE-IN FILET MIGNON 16oz. 97

PALM BEACH SIRLOIN 8oz. 51

NEW YORK STRIP 12oz. 64

DELMONICO 14oz. 60

DRY-AGED

PORTERHOUSE FOR TWO 36oz. 145

BONE-IN NEW YORK STRIP 20oz. 78

COWBOY RIBSTEAK 28oz. 115

TOMAHAWK EXPERIENCE 155
red wine portobello demi-glace, bone marrow butter, bearnaise 40 oz.

BEEF FLIGHT FOR TWO

Cowboy Ribsteak, A5 Kobe Striploin, beef cheek marmalade over roasted bone marrow, trio of classic sauces, pickled vegetables, crostini 229

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 18
lump crab, asparagus, bearnaise

BLACK & WHITE 16
Shrimp, Demi Glace, 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 44

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 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.