

STARTERS

SEAFOOD GAZPACHO TRADITIONAL WITH JUMBO SHRIMP AND SCALLOPS	6
LOBSTER BISQUE RICH LOBSTER BROTH, FRESH LOBSTER, CREAM AND A SPLASH OF SHERRY	8
LUMP CRAB CAKES PAN SEARED WITH WHOLE-GRAIN MUSTARD CITRUS SAUCE	13
CRISPY FRIED CALAMARI AND ROCK SHRIMP LEMON PEPPER AIOLI	9
CHILLED OYSTERS TABASCO LIME GRANITÉ	15
CARIBBEAN GRILLED SHRIMP COCONUT POLENTA CAKE, SMOKED PINEAPPLE RELISH DRIZZLED WITH CHIPOTLE AIOLI	12
SEARED BLACKEN AHI ORIENTAL SLAW, WASABI, CRÈME FRAÎCHE, FLAT BREAD	12
JUMBO SHRIMP COCKTAIL HOUSE-MADE COCKTAIL SAUCE	12

SALADS

JEM CAESAR ROMAINE HEARTS, SHAVED PARMIGIANO REGGIANO, BAGUETTE CRISP, PARMESAN CRISP, CAESAR DRESSING	8
THE WEDGE CRISP ICEBERG LETTUCE, APPLEWOOD SMOKED BACON, OVEN-ROASTED TOMATOES, CHIVES AND POINT REYES BLUE CHEESE DRESSING	8
HEIRLOOM TOMATO AND MOZZARELLA SALAD BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL, FRESH BASIL	7
JEM SALAD ARUGULA, CARAMELIZED ONIONS, CANDIED WALNUTS, FETA CHEESE, SHALLOT VINAIGRETTE	8
TOSSED GREEN HOUSE SALAD MIXED FIELD GREENS AND ROMAINE, CARROTS, TEAR DROP TOMATOES, CUCUMBERS WITH CHOICE OF DRESSING	6
CALIFORNIA SALAD ROMAINE AND BIBB LETTUCE, RED AND GREEN APPLES, TOASTED WALNUTS, FETA, RED ONIONS, DRIED CURRANTS TOSSED IN AN APPLE CIDER VINAIGRETTE	8

JEM PRIME STEAKHOUSE PROUDLY SERVES USDA AGED PRIME BEEF.
LESS THAN 2% OF USDA BEEF PRODUCED IN THE UNITED STATES IS GRADED PRIME.

STEAKS

JEM SIGNATURE STEAK CRUSTED BACON-WRAPPED FILET OF BEEF 10 OZ. FILET WRAPPED IN MAPLEWOOD SMOKED BACON, SMOKED CHIPOTLE DEMI-TOPPING WITH GORGONZOLA CHEESE, ASPARAGUS, MASHED SWEET POTATOES	36
20 OZ. PRIME BONE-IN RIBEYE	39
16 OZ. PRIME NEW YORK	35
16 OZ. PRIME RIBEYE	37
FILET MIGNON, THE MOST TENDER OF ALL STEAKS	
8 OZ. FILET	29
10 OZ. FILET	36

STEAKHOUSE TEMPERATURES:

RARE - COOL RED CENTER
MEDIUM RARE - WARM RED CENTER
MEDIUM - LIGHT RED CENTER
MEDIUM WELL - VERY LIGHT PINK CENTER, HOT ALL THE
WAY THROUGH
WELL - THOROUGHLY COOKED NO PINK

SAUCE FINISHES

BÉARNAISE, HOLLANDAISE, CHIMICHURRI,
WILD MUSHROOM, CRACKED BLACK PEPPERCORN

STEAK ENHANCEMENTS

OSCAR STYLE	8
BLUE CHEESE CRUST	4
GRILLED SHRIMP	12
SEARED JUMBO SCALLOPS	12

ENTRÉE SELECTIONS

ALL OF OUR ENTRÉE SELECTIONS COME WITH OUR CHEF'S CREATION OF ACCOMPANIMENTS

BONE-IN PORK CHOP 27
PAN-SEARED PORK CHOP, SPINACH, ROASTED TOMATOES,
WILD MUSHROOMS AND BORDELAISE SAUCE

STUFFED CHICKEN BREAST 19
CHICKEN BREAST, SPINACH, GOAT CHEESE, SUN-DRIED TOMATOES,
GARLIC MASHED POTATOES, ASPARAGUS AND MARSALA SAUCE

BRAISED SHORT RIBS 27
CREMINI MUSHROOM RISOTTO, GREEN AND YELLOW BEANS
AND PORT REDUCTION

FILET "OSCAR" 32
BROILED TENDER FILET, ALASKAN KING CRAB,
ASPARAGUS, SAUCE BÉARNAISE

FRESH AUSTRALIAN RACK OF LAMB 29
GARLIC MASHED POTATOES, SPINACH, ROASTED RED PEPPERS AND
ROASTED PARSNIPS, ROSEMARY REDUCTION AND APRICOT MINT JAM

GRILLED VEGETABLE PAELLA 20
EGGPLANT, YELLOW SQUASH, ZUCCHINI, RED & GREEN BELL PEPPERS,
MUSHROOM, ASPARAGUS, ARTICHOKE AND OTHER SEASONAL VEGETABLES

PRIME SEAFOOD ENTRÉES

CHILEAN SEA BASS 30
PAN-SEARED SEA BASS, BEETS PURÉE, SAUTÉED MUSHROOM,
CORN, ASPARAGUS AND ROASTED RED PEPPER COULIS

**PAN-SEARED ORGANIC
LOCH DUART SALMON** 26
RAGOUT OF ROASTED PARSNIPS, WILD MUSHROOMS, ASPARAGUS,
BRUSSELS SPROUT LEAVES, WHOLE-GRAIN MUSTARD SAUCE

SAND DABS 26
PAN-SEARED SAND DABS, STEAMED RED POTATOES, ASPARAGUS,
GREEN AND YELLOW BEANS, LEMON BUTTER BEURRE BLANC

PAN-SEARED SCALLOPS 29
5 JUMBO SEARED SCALLOPS, CELERY ROOT PURÉE WITH MASHED
POTATOES, YELLOW CORN COULIS AND DRIZZLED WITH OLIVE OIL INFUSION

**12 OZ. AUSTRALIAN
COLD WATER LOBSTER TAIL** 39
WITH DRAWN BUTTER

PAELLA 29
TRADITIONAL PAELLA VALENCIANA, MUSSELS, CLAMS, CALAMARI, SHRIMP,
SCALLOPS, ROASTED CHICKEN AND CHÓRIZO SAUSAGES

SIDE OFFERINGS 5

BAKED POTATO
RICE PILAF
JEM STEAKHOUSE FRIES, TOSSED IN TRUFFLE OIL, PARMESAN CHEESE AND FRESH HERBS
GARLIC MASHED POTATOES
STEAMED OR SAUTÉED ASPARAGUS, HOLLANDAISE SAUCE
STEAMED OR SAUTÉED SPINACH
SIZZLING BUTTON MUSHROOMS
BABY GREEN BEANS, STEAMED OR SAUTÉED
OUR SAUTÉED VEGETABLES ARE SAUTÉED WITH GARLIC AND EXTRA VIRGIN OLIVE OIL