

Welcome to Tony's at the J House!!!

COCKTAILS

\$15

Greenwich Gardens

Grey Goose le Citron, fresh cucumber puree, lime juice, rose petal syrup

Fuego

jalapeno infused tequila, passion fruit puree, lime juice, agave

Garden Ginger

Grey Goose le Poire, Domaine Canton Ginger, lime juice, agave syrup

The Whale Flower

Grey Whale Gin, St. Germain, lemon juice, honey

The New Old Fashion

Knob Creek Bourbon infused with oranges & cherries

Mango, Pineapple, Raspberry or Strawberry Mojito

Diplomatico Rum, Mango Reàl Puree, muddled mint & mango, lime juice, simple syrup

Lavender Dreams

Empress gin, Wild Moon Lavender liqueur, lemon juice, rose petal syrup

Blueberry Lemonade

Tito's Vodka, blueberry puree, fresh lemon juice, simple syrup

Passion Mojito

\$18

Diplomatico Exclusivo Dark Rum, Chinola Passion Fruit Liqueur, lime juice, simple syrup

High Paloma

\$18

Clase Azul Plata, High Noon Grapefruit, pomegranate

Please see the back page of our wine list for our extensive liquor offerings

APPETIZERS

Fritto Misto - rock shrimp, calamari, zucchini chips long hot peppers, spicy tomato sauce	16	Short Rib Dumplings - fresh pasta, ricotta, wild mushrooms, Parmigiano-Reggiano, balsamic glaze	17
*Tuna Tartar - wasabi tabiko, cucumbers, cilantro, avocado, house made chips	21	BBQ Bacon & Shrimp - slab bacon, grilled shrimp garlic honey BBQ sauce	20
Clams Oreganata - Little Neck clams, lemon, white wine and butter sauce	15	Charcuterie Board - Chef's selection of assorted meats and cheeses	24
		Grilled Octopus - potato, red onion, olive oil, lemon	19
		The Meatball - pork, veal, beef, Parmigiano-Reggiano, ricotta, tomato basil sauce	26

SALADS

*Caesar Salad - baby romaine, Parmigiano-Reggiano croutons, house-made dressing	15	Wedge Salad - baby iceberg, bacon, tomato, red onion, blue cheese dressing	15
Baby Kale - apples, almonds, endive, gorgonzola, orange vinaigrette	14	Tony's Salad - mixed greens, cherry tomato, olives, fresh mozzarella, red onion, honey balsamic vinaigrette	14
		Burrata - prosciutto, figs, dwarf peaches, arugula, truffle honey	21

RAW BAR

*East Coast Oysters	3 ea	Crabmeat Cocktail	24
*West Coast Oysters	5 ea	Seafood Cocktail - Lobster, Shrimp, Lump Crabmeat	32
Jumbo Shrimp Cocktail	6 ea	Lobster Cocktail	15
*King Tower - Maine lobster, shrimp, Blue Point & Kumamoto oysters, Little Neck clams, colossal crab meat			99

PASTA

Penne Vodka - bacon, pancetta, prosciutto, tomato cream sauce	24	Cavatelli Con Sausage - sausage, broccoli rabe, cannellini beans, garlic, olive oil	25
Rigatoni Bolognese - pork, veal, beef, ricotta salata	24	Gnocchi - ricotta gnocchi, sundried tomato, peas, arugula, pesto	24
Tagliatelle Truffle - black truffle, cream, truffle romano cheese, lobster tail	38	Fettucine Riva - shrimp, Little Neck clams, P.E.I mussels, colossal crab meat, saffron, garlic, cream	34
Ravioli Pomodoro - four cheese ravioli, tomato, basil, garlic, Parmigiano-Reggiano	23	Spaghetti Pizzaiola - filet mignon, bell peppers, Wild Mushrooms, onions, garlic, tomato, port wine, ricotta salata	32



THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS
20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

CHICKEN & VEAL

Chicken Martini - panko breadcrumbs, peas, lemon, white wine, spinach, roasted potatoes	26	Veal Capricciosa - arugula, cherry tomatoes, fresh mozzarella, citrus vinaigrette	32
Chicken Scarpariello - sausage, hot cherry peppers, artichokes, potato crisps	28	Veal Valdostana - prosciutto, fresh mozzarella, fingerling potatoes, porcini brandy cream sauce	34
Veal Chop Parmigiana - pounded thin, fresh mozzarella, capellini pasta	49		

CHEF'S SPECIALTIES

Berkshire Pork Chop - hot cherry peppers, garlic mashed, chili strands, port wine reduction	34	Chilean Sea Bass - filo shirt, shrimp, asparagus risotto, lobster bisque sauce	44
Colorado Rack of Lamb - dijon mustard crusted, garlic mashed potatoes, lamb au jus	46	Peppercorn Crusted Tuna - red onion, corn, bell pepper Succotash, dijon cream sauce	39
King Crab Legs - oreganata style	MP	Branzino - whole fish, Meuniere sauce	36

DRY AGED STEAKS

USDA Prime - dry aged 28 to 35 days for maximum tenderization & flavor Brought to you by Allen Brothers

10 oz Filet Mignon	52	Steak Additions	
24 oz T-Bone	65	4oz Lobster Tail	15
28 oz Long Bone Ribeye	89	Oscar Style - crab meat, asparagus, Bearnaise sauce	15
48 oz Porterhouse for Two	125		
18 oz Bone in NY Strip	59		
18 oz Double Cut Veal Chop	65		

SAUCES

Gorgonzola Melt	5	Bearnaise	3
Truffle Butter	5	Horseradish Cream	3

SIDES

Asparagus - grilled, parmesan crusted	12	Loaded Baked Potato - bacon, sour cream	12
Broccoli Rabe - garlic, olive oil, red pepper flakes	12	Lobster Truffle Mac & Cheese	15
Brussels Sprouts - pancetta, shallots, honey	12	Long Hot Peppers - sauteed, garlic, olive oil	9
Charred Broccoli - parmesan, red pepper flakes	10	Sautéed Mushrooms - garlic, olive oil	12
Creamed Corn - parmesan breadcrumb crust	10	Shoestring French Fries	9
Creamed Spinach - heavy cream, bread crumb	10	Shoestring Onion Rings	10
Garlic Mashed Potato	9	Truffle Fries - truffle oil, Parmigiano-Reggiano	10



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MIKU SIGNATURE APPETIZERS

ミクシグネチャーアペタイザー -

- Yellowtail Jalapeño - honey · citrus · soy - 20
- Tosa Toro - seared toro with tosa soy seaweed - 25
- Egg On Egg - uni · caviar · quail egg · fried lotus - 29
- Toro Tartare - with caviar · soy and lemon zest - 29
- Tuna / Salmon / Pizza - tortilla · avocado · tobiko -
spicy mayo · eel sauce · wasabi mayo - 20
- Crispy Bites - yuzu avocado sauce - 20
- crispy rice · spicy salmon · tuna · yellowtail

NIGIRI A LA CARTE - アラカルト

- Ōra King Salmon - with spicy mayo · potato chip - 8
- Bluefin Toro - fatty tuna with truffle - 12
- Uni - sea urchins with caviar - 12
- Bluefin Akami - lean tuna with garlic paste - 6
- Wagyu A5 beef - with seasoning seaweed - 15
- Sake - salmon with wasabi salsa - 6
- Botan Ebi - sweet shrimp with finger lime - 8
- Maidai - red snapper with seaweed cured matcha salt - 7
- Kanpachi - amberjack with yuzu kosho - 7
- Hamachi - yellowtail with pickle jalapeño - 6
- Eel - fresh grilled eel with eel sauce - 6

MIKU SUSHI PLATTER

ミク寿司フラッター

- Sushi Deluxe - 10 pcs chef-selection sushi · tuna roll - 48
- Sashimi Deluxe - 18 pcs chef-selection sashimi - 48
- Sushi & Sashimi Platter - 6 sushi · 10 sashimi · tuna roll - 55

MIKU SIGNATURE ROLLS

ミクシグネチャー巻き

- Tony Roll - 25
bluefin toro · avocado · scallion · spicy
lobster salad
- J House Roll - 25
king salmon · avocado · wasabi sesame ·
spicy yellowtail
- Passion Roll - 22
spicy salmon · avocado · fresh salmon ·
Thai sauce
- Toro Scallion Roll - 20
fresh toro · scallion · tobiko
- Naruto Roll - 20
choice of rainbow · tuna avocado · salmon
avocado
- Godzilla Roll - 21
spicy tuna · tobiko · topped with avocado
- Crazy Tuna Roll - 22
spicy tuna · avocado · peppered tuna ·
scallion · tobiko · wasabi mayo
- Good 4 you Roll - 25
Spicy king crab · avocado · mango ·
macadamia · topped with lobster salads
- Spicy Tuna / Salmon / YT Roll - 12
sashimi-grade tuna/salmon/yellow with
spicy mayo · tobiko · scallion
- Manhattan Roll - 22
shrimp tempura, avocado inside · spicy
tuna on top, eel sauce

☼ Please inform our server if you have any food allergies.

☼ Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.