

Please Understand that During this time, we need to operate differently. We appreciate your patience and flexibility



## DINNER MENU

### GREENS & STARTERS

<b>Steamed Littleneck Clams</b> \$13
White Wine, Tomato, Garlic, Fresh Basil Grilled Ciabatta Bread
<b>Jumbo Shrimp Cocktail</b> \$17
Cocktail Sauce, Garlic and Lemon Aioli <i>GF</i>
<b>Candied Walnut Baked Brie</b> \$12
Topped with Gala Apple Chutney, Toasted Baguette, Roasted Garlic Clove
<b>New England Clam Chowder</b>
Cup \$5      Bowl \$8
<b>Roasted Red &amp; Golden Beet Salad</b> \$9
Shaved Fennel, Belgian Endive, Tarragon Vinaigrette <i>GF</i>
<b>Caesar Salad</b> \$8
Roasted Garlic Croutons, White Anchovies, Grated Parmigiano Reggiano
<b>Mixed Greens Salad</b> \$7
Grape Tomatoes, Red Onions, Cucumbers, Shaved Radishes <i>GF</i>
<b>Southwest Strip Steak Salad</b> \$20
Mixed Greens, Pico de Gallo, Avocado, Pepper Jack Cheese, Ranch Dressing, Tortilla Strips <i>MGF</i>
Add To Any Salad
Grilled Shrimp...\$8    Grilled Chicken...\$5
Salmon Filet...\$12    Strip Steak...\$14

### PLATES

<b>Grilled Royal Tide Salmon*</b> \$30
Butternut Squash and Dried Cranberry Hash, Parslied Garlic Butter
<b>Pan Seared Chilean Sea Bass*</b> \$39
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree <i>GF</i>
<b>Pan Seared Sea Scallops</b> \$35
Parmesan Risotto, Wild Mushroom Sauté, Champagne Vin Blanc <i>GF</i>
<b>Panko Crusted Maryland Crab Cake</b> \$26
Saffron Basmati Rice, House Vegetables, Chardonnay Cream
<b>Yuengling Battered Fish &amp; Chips</b> \$20
Fried Cod, French Fries, Coleslaw, Tartar Sauce
<b>Grilled 8 Ounce Filet Mignon*</b> \$38
Boursin Cheese Gratin, Garlic Mashed Potatoes, House Vegetables, Red Wine Reduction <i>GF</i>
<b>Grilled Lollipop Lamb Chops*</b> \$28
Over Warm Organic Quinoa Salad, Costa Rican Chimichurri Glaze <i>GF</i>
<b>Grilled Prime Flat Iron Pork</b> \$18
Lyonnaise Potatoes, House Vegetables, Charred Bartlett Pear Barbeque Sauce <i>GF</i>
<b>Grilled Champagne Chicken</b> \$21
Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc <i>MGF</i>
<b>Penne Pasta Primavera</b> \$16
Roasted Vegetables, Parmesan, Vodka Blush Sauce
Add Grilled Chicken \$5      Add Grilled Shrimp \$8

### HANDHELDS & SHAREABLES

<b>JAI Tater Tots</b> \$13
Topped with Boneless Braised Short Ribs, Asiago Cheese, Smoked Jalapeño Glaze <i>GF</i>
<b>Sweet Potato Fritters</b> \$9
Fresh Sage, Pancetta, Sweet Onions, Sour Cream & Chive Dipping Sauce
<b>Sesame Seared Yellowfin Tuna*</b> \$15
Vegetable Nori Roll, Cucumber Wakame Salad, Soy Ginger Glaze, Sriracha Mayo <i>MGF</i>
<b>House Made Reuben Spring Rolls</b> \$12
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Sauce
<b>Pesto Flatbread Pizza</b> \$9
Basil Pesto, Fresh Mozzarella, Sun Dried Tomatoes, Caramelized Onions, Olive Oil, Port Wine Balsamic Glaze
Add Grilled Chicken \$5      Add Grilled Shrimp \$8
<b>Kung Pao Brussels Sprouts</b> \$10
Flash Fried with Toasted Peanuts, Scallions, Chili Glaze
<b>JAI Cheese Plate</b> \$19
Chef's Selection of Gourmet Cheeses, Crostini, Nuts, Rum Infused Golden Raisins and Black Figs
Add Cajun Tasso Ham and Prosciutto \$6
<b>Half Pound Kobe Beef Burger*</b> \$18
Gruyere Cheese, Bibb Lettuce, Beef Steak Tomato, French Fries
<b>Lobster Roll</b> \$20
Served on Buttered Brioche, Cucumber Salad, French Fries
<b>Short Rib Sliders</b> \$12
Marinated Mushrooms, Lemon Pepper Aioli

\*The consumption of raw or undercooked foods may increase the likelihood for food borne illness

## BY THE GLASS

William Hill, Chardonnay, Central Coast \$10  
North by Northwest, Riesling, Oregon \$10  
Lobster Reef, Sauvignon Blanc, Marlborough \$10  
Pio, Pinot Grigio, Italy \$9  
Canyon Road, Pinot Grigio, CA \$9  
Angeline, Rosé, Oregon \$9.5  
Elmo Pio, Prosecco \$10  
Norton, Moscato, Argentina \$10  
Canaletto, Pinot Noir, Italy \$10.5  
Trinity Oaks, Pinot Noir, CA \$10.5  
Louis Martini, Cabernet, Sonoma \$10.5  
Canyon Road, Cabernet, CA \$9.5  
Big Smooth, Zinfandel, Napa \$10  
Canyon Road, Merlot, CA \$9.5  
Penfolds, "Rawson's Retreat" Merlot, Australia \$9.5  
Alamos, Malbec, Argentina \$10.5

Available By The Bottle  
\$40  
(Monday Nights House Bottles of Wine \$20)

## CLASSIC COCKTAILS

### Jamblertini

Ketel One, Triple Sec, Pineapple Juice, Champagne  
\$11.00

### Rosé Valley Cosmo

Absolut Citron, Cointreau, Rosé, Cranberry, Lime  
\$11.00

### Friskey Whiskey

Jack Daniels Honey Whiskey, Sour Mix, Orange Juice,  
Sprite \$10.50

### JAI Tai

Mt Gay Rum, Malibu, Pineapple, Orange Juice,  
Grenadine \$10.50

### Bourbon Crush

Smooth AMBLER Bourbon, Cointreau, Pineapple,  
Lemonade \$10.50

### Gin Richie

Tanqueray, Lime, Lemonade, Club Soda \$10.50

## OUR BARTENDER FAVS

### Trina's Chilled Pumpkin Latte

Vanilla Vodka, Pumpkin Liqueur,  
Kahlua, Cream \$11.00

### Peggy's Caramel Appletini

Caramel Vodka, Apple Pucker,  
Butterscotch Schnapps \$10.50

### Joey's Mint Chocolate Martini

Vanilla Vodka, Crème de Menthe,  
Godiva Liqueur, Bailey's Irish Cream \$10.50

### Helene's Apple Cider Sangria

Red Wine, Apple Cider, Spiced Rum,  
Cranberry Juice, Club Soda \$10.50

### Pat's Cinnamon Apple Old Fashioned

Bourbon, Bitters, Spice Infused Orange, Cherry,  
Cinnamon Simple Syrup \$11.00

### Paul's Pomegranate Pear Mule

Pear Vodka, Pomegranate Liqueur, Ginger Beer,  
Lime Juice \$11.00

## BEER

Amstel Light \$6.00	Michelob Ultra \$5.00
Blue Moon \$6.50	Miller Lite \$5.00
Buckler (Non Alcoholic) \$5.00	Sam Adams \$6.00
Budweiser \$5.00	Sam Adams Seasonal \$6.00
Coor's Light \$5.00	Sierra Nevada Pale Ale \$7.00
Corona \$6.00	Sly Fox Pikeland Pils \$6.50
Corona Light \$6.00	Stella Artois \$7.00
Dog Fish Head 60 Min IPA \$6.50	Yards Philadelphia Pale Ale \$7.00
Guinness \$7.50	Yuengling \$5.00
Heineken \$6.50	