

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



DINNER MENU

GREENS & STARTERS

Steamed Littleneck Clams \$13
White Wine, Tomato, Garlic, Fresh Basil Grilled Ciabatta Bread
Jumbo Shrimp Cocktail \$17
Cocktail Sauce, Garlic and Lemon Aioli <i>GF</i>
Candied Walnut Baked Brie \$12
Topped with Gala Apple Chutney, Toasted Baguette, Roasted Garlic Clove
New England Clam Chowder
Cup \$5 Bowl \$8
Roasted Red & Golden Beet Salad \$9
Shaved Fennel, Belgian Endive, Tarragon Vinaigrette <i>GF</i>
Caesar Salad \$8
Roasted Garlic Croutons, White Anchovies, Grated Parmigiano Reggiano
Mixed Greens Salad \$7
Grape Tomatoes, Red Onions, Cucumbers, Shaved Radishes <i>GF</i>
Sesame Yellowfin Tuna Island Salad \$16
Mixed Greens, Papaya, Toasted Almonds, Fried Wontons, Soy Ginger Vinaigrette <i>MGF</i>
Add To Any Salad
Grilled Shrimp...\$8 Grilled Chicken...\$5
Salmon Filet...\$12 Strip Steak...\$14

PLATES

Grilled Royal Tide Salmon* \$30
Roasted Vegetable Lo Mein, Charred Scallion Teriyaki Sauce
Pan Seared Chilean Sea Bass* \$42
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree <i>GF</i>
Pan Seared Sea Scallops \$35
Parmesan Risotto, Grilled Asparagus Salad, Orange Sriracha Vin Blanc <i>GF</i>
Panko Crusted Maryland Crab Cake \$26
Saffron Basmati Rice, House Vegetables, Chardonnay Cream
Yuengling Battered Fish & Chips \$20
Fried Cod, French Fries, Coleslaw, Tartar Sauce
Grilled 8 Ounce Filet Mignon* \$38
Boursin Cheese Gratin, Garlic Mashed Potatoes, House Vegetables, Red Wine Reduction <i>GF</i>
Grilled Lollipop Lamb Chops* \$28
Over Warm Organic Quinoa Salad, Costa Rican Chimichurri Glaze <i>GF</i>
Grilled Prime Flat Iron Pork \$18
Lyonnais Potatoes, House Vegetables, Charred Bartlett Pear Barbeque Sauce <i>GF</i>
Grilled Champagne Chicken \$21
Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc <i>MGF</i>
Penne Pasta Primavera \$16
Roasted Vegetables, Parmesan, Vodka Blush Sauce
Add Grilled Chicken \$5 Add Grilled Shrimp \$8

HANDHELDS & SHAREABLES

JAI Tater Tots \$13
Topped with Boneless Braised Short Ribs, Asiago Cheese, Smoked Jalapeño Glaze <i>GF</i>
Mangalitsa Pork Sliders \$12
Pickled Vegetables, House Made Barbeque Sauce
Sesame Seared Yellowfin Tuna* \$15
Vegetable Nori Roll, Cucumber Wakame Salad, Soy Ginger Glaze, Sriracha Mayo <i>MGF</i>
House Made Reuben Spring Rolls \$12
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Sauce
Pesto Flatbread Pizza \$9
Basil Pesto, Fresh Mozzarella, Sun Dried Tomatoes, Caramelized Onions, Olive Oil, Port Wine Balsamic Glaze
Add Grilled Chicken \$5 Add Grilled Shrimp \$8
Buffalo Fried Cauliflower \$10
Lemon Stilton Dipping Sauce
JAI Cheese Plate \$19
Chef's Selection of Gourmet Cheeses, Crostini, Nuts, Rum Infused Golden Raisins and Black Figs
Add Cajun Tasso Ham and Prosciutto \$6
Half Pound Kobe Beef Burger* \$18
Gruyere Cheese, Bibb Lettuce, Beef Steak Tomato, French Fries
Lobster Roll \$20
Served on Buttered Brioche, Cucumber Salad, French Fries
Korean Beef Lettuce Wraps \$13
Marinated Beef Tenderloin, Sautéed Vegetables, Toasted Peanuts, Bibb Lettuce Cups

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

BY THE GLASS

Penfold's, Chardonnay, Australia \$10
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 Whiskey Sangria

Choice of Red or White Wine, Seagram's 7 Whiskey,
Pomegranate Liquor, Orange Juice, Sprite \$10.50

Peggy's Peach Spritzer

Ketel One, Peach Schnapps, Grenadine, Club Soda
\$11.00

Joey's Perfect Punch

Malibu Coconut Rum, Bacardi Silver, Mixed with our
House Fruit Punch \$10.50

Helene's Paloma

Cuervo Gold, Grapefruit Juice, Splash of Orange Juice,
Rose's Lime \$11.00

Pat's Pineapple Breeze

Stoli Orange, Absolut Citron, Lemonade, Club Soda,
Pineapple Juice \$11.00

Kate's Blood Orange Margarita

Cuervo Gold, Cointreau, Blood Orange Puree,
Sour Mix \$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	