



DINNER MENU

GREENS & STARTERS

Steamed Littleneck Clams \$14

White Wine, Garlic, Tomato, Fresh Basil,
Buttered Ciabatta Bread

Jumbo Shrimp Cocktail \$18

Cocktail Sauce, Garlic and Lemon Aioli *GF*

Candied Walnut Baked Brie \$13

Topped with Gala Apple Chutney, Toasted
Baguette, Roasted Garlic Clove

Cream of Tomato Soup

Cup \$5 Bowl \$8

Roasted Red & Golden Beet Salad \$10

Shaved Fennel, Belgian Endive, Tarragon
Vinaigrette *GF*

Caesar Salad \$9

Roasted Garlic Croutons, Grated
Parmigiano Reggiano

Boston Bibb Salad \$9

Goat Cheese, Salt & Honey Toasted Pecans,
Charred Bartlett Pears, Champagne
Vinaigrette *GF*

Southwest Salad \$11

Mixed Greens, Pico de Gallo, Pepper Jack
Cheese, Ranch Dressing,
Tortilla Strips *MGF*

Add To Any Salad

Grilled Shrimp...\$9 Grilled Chicken...\$5

Salmon Filet...\$12 Strip Steak...\$14

PLATES

Grilled Royal Tide Salmon* \$30

Over Sweet Potato Hash, Bourbon Maple Compound Butter *GF*

Pan Seared Chilean Sea Bass* \$39

Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree *GF*

Pan Seared Sea Scallops \$37

Oven House Made Risotto Cake, Braised Swiss Chard, Roasted
Garlic Vin Blanc

Panko Crusted Maryland Crab Cake \$36

Saffron Rice, House Vegetables, Chardonnay Vin Blanc Sauce

Yuengling Battered Fish & Chips \$20

Fried Cod, French Fries, Coleslaw, Tartar Sauce

Grilled 8 Ounce Filet Mignon* \$39

Gorgonzola Cheese Gratin, Garlic Mashed Potatoes, House
Vegetables, Red Wine Reduction *GF*

Merlot Braised Australian Lamb Shank \$38

Served with Rosemary Creamed Polenta, Winter Vegetables

Prime Flat Iron Pork Schnitzel \$23

Dijon Mustard and Herb Crust, Mashed Potatoes, Sweet Red
Onion and Shallot Marmalade

Grilled Champagne Chicken \$24

Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc *MGF*

Penne Pasta Primavera \$16

Roasted Vegetables, Parmesan, Vodka Blush Sauce

Add Grilled Chicken \$5 Add Grilled Shrimp \$9

HANDHELDS & SHAREABLES

JAI Tater Tots \$17

Topped with Boneless Braised Short Ribs, Asiago Cheese, Spiced Lemon Aioli

Oven Roasted Brussels Sprouts \$13

Apple wood Smoked Ham, Caramelized Sweet Onions, Smoked Jalapeno Aioli

Sesame Crusted Yellow Fin Tuna \$18

Over Papaya Wakame and Cucumber Salad, Crispy Wontons, White Miso Soy Ginger Glaze, Sriracha Mayo

JAI Grilled Cheese \$14

Gruyere, White American, Cheddar Cheese, Buttered Thick Cut Brioche, French Fries

Sub Tomato Soup for French Fries \$4

Black Fig Flatbread Pizza \$11

Blue Cheese, Toasted Walnuts, Charred Pears, Baby Arugula, Olive Oil

Add Grilled Chicken \$5 Add Grilled Shrimp \$9

Wild Mushroom Risotto \$15

Oyster, Cremini, Portobello Mushrooms, Cognac Flambé, Garlic Butter

JAI Cheese Plate \$21

Chef's Selection of Gourmet Cheeses, Crostini, Nuts, House Made Fig Jam

Add Cajun Tasso Ham and Prosciutto \$6

Half Pound Kobe Beef Burger* \$18

Cheddar Cheese, Pancetta Slice, Baby Arugula, French Fries

Buttermilk Fried Shrimp Po Boy \$16

Bibb Lettuce, Tomato, Spicy Rémoûlade, Cole Slaw, French Fries

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

BY THE GLASS

William Hill, Chardonnay, Central Coast \$10
Shooting Star, Riesling, Lake County \$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
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

SIGNATURE DRINKS

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

CLASSIC COCKTAILS

Sidecar

Courvoisier, Grand Marnier, Sweet and Sour,
Lemon Juice \$11.50

Sazerac

Crown Royal, Simple Syrup
Lemon Juice, Bitters \$11.50

Brandy Alexander

Christian Brothers Brandy, Dark Crème de Cocoa,
Cream, Nutmeg \$10.50

Tom Collins

Beefeater Gin, Sour Mix,
Lemon Juice, Simple Syrup, Club Soda \$10.50

Sunset Spritz

Absolut, Aperol, Orange Juice
Grapefruit Juice, Club Soda \$11.00

Paloma

Cuervo Gold, Grapefruit Juice, Club Soda \$11.00

BEER

Ambler Brewing Pale Ale \$9.50

Amstel Light \$6.00

Blue Moon \$6.50

Buckler (Non Alcoholic) \$5.00

Budweiser \$5.00

Coor's Light \$5.00

Corona \$6.00

Corona Light \$6.00

Dog Fish Head 60 Min IPA \$6.50

Guinness \$7.50

Heineken \$6.50

Michelob Ultra \$5.00

Miller Lite \$5.00

Sam Adams \$6.00

Sam Adams Seasonal \$6.00

Sierra Nevada Pale Ale \$7.00

Sly Fox Pikeland Pils \$6.50

Stella Artois \$7.00

Yuengling \$5.00