



LUNCH MENU

STARTERS

- Philly Cheesesteak Egg Rolls** \$10
Mixed Greens, Spicy Rémooulade
- JAI Boneless Buffalo Wings** \$9
Blue Cheese Dressing
- Steamed Littleneck Clams Provençal** \$14
White Wine, Garlic, Tomato, Fresh Basil,
Buttered Ciabatta Bread *MGF*
- Shrimp Cocktail** \$14
Garlic Lemon Aioli, Cocktail Sauce *GF*
- Cream of Tomato Soup**
Cup \$5 Bowl \$7

GREENS

- Boston Bibb Salad** \$8
Goat Cheese, Salt & Honey Toasted Pecans,
Charred Bartlett Pears, Champagne Vinaigrette
GF
- Caesar Salad** \$7
Garlic Croutons, Parmigiano Reggiano *MGF*
- Roasted Red and Golden Beet Salad** \$8
Shaved Fennel, Belgian Endive, Tarragon
Vinaigrette *GF*
- Southwest Strip Steak Salad*** \$21
Mixed Greens, Pico de Gallo, Pepper Jack Cheese,
Ranch Dressing, Tortilla Strips *MGF*
- Hawaiian Yellowfin Tuna Salad** \$17
Mixed Greens, Papaya, Almonds, Topped with
Sesame Crusted Yellowfin Tuna, White Miso Soy
Ginger Vinaigrette, Crispy Wontons *MGF*
- Add To Any Salad
Shrimp...9 Chicken...5 Salmon...12

PRICE FIX

- | | |
|--|--------------------------|
| Bibb Salad | Caesar Salad |
| Soup Du Jour | Shrimp Cocktail |
| Cheesesteak Egg Rolls | |
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| Champagne Chicken | |
| Fish & Chips | Strip Steak Salad |
| Royal Tide Salmon | Crab Cake |
| Buttermilk Fried Po Boy | |
| Filet Mignon Duet (\$5.00 Additional) | |
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 | |
| \$30 | |
| (Includes Dessert) | |

PLATES

- Panko Crusted Maryland Crab Cake** \$27
Saffron Basmati Rice, House Vegetables
Vin Blanc Sauce
- Grilled Royal Tide Salmon** \$23
Spicy Honey Glaze, Fried Leeks, Lemon Risotto
- Petite Filet Mignon Duet*** \$24
Lyonnais Potatoes, House Vegetables
Red Wine Demi Glace, Dijon Brandy Cream Sauce
- Yuengling Battered Fish and Chips** \$18
Fried Cod, French Fries, Cole Slaw
- Grilled Champagne Chicken** \$19
Gala Apple Chutney, Brie Cheese, Buttered Risotto,
House Vegetables, Champagne Vin Blanc *MGF*
- Crab and Asparagus Omelet** \$16
Smoked Gouda Cheese
Served with Baby Mixed Field Greens *GF*

HANDHELDS

- Turkey Club Sandwich** \$14
Bacon, Lettuce, Tomato, Allmanaise, Buttered
Brioche
- Half Pound Kobe Beef Burger*** \$18
Cheddar Cheese, Pancetta Slice, Baby Arugula
- Buttermilk Fried Shrimp Po Boy** \$15
Bibb Lettuce, Tomato, Spicy Remoulade, Cole Slaw,
French Fries
- Mustard & Herb Crusted
Flat Iron Pork Sandwich** \$13
Red Onion and Shallot Marmalade, Mixed Greens,
Garlic Aioli, Buttered Brioche
- Southwest Chicken Wrap** \$13
Pico de Gallo, Pepper Jack Cheese, Romaine,
Ranch Dressing
- Mixed Greens or Cucumber Salad
May Be Substituted For French Fries**

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

To ensure better service, we cannot accommodate separate checks.
Thank you for your understanding.

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
Rosehaven, Rosé, CA \$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
Coo'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