



## DINNER MENU 2022

### 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

**House Made Beef Barley Soup**

Cup \$6      Bowl \$8

**Roasted Red & Golden Beet Salad** \$10

Shaved Fennel, Belgian Endive, Tarragon  
Vinaigrette *GF*

**Caesar Salad** \$9

Roasted Garlic Croutons, Grated  
Parmigiano Reggiano

**Mixed Greens Salad** \$8

Goat Cheese, Salt & Honey Toasted Pecans,  
Blackberries, White Balsamic Vinaigrette *GF*

Add To Any Salad

Grilled Shrimp...\$10    Grilled Chicken...\$6

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

### PLATES

**Grilled Royal Tide Salmon\*** \$30

5-Spice Scented Oven Vegetable Lo Mein, Citrus Miso Broth *GF*

**Pan Seared Chilean Sea Bass\*** \$39

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

**Pan Seared Sea Scallops** \$37

Pancetta, Wilted Spinach, Parmesan Risotto, Mango Vin Blanc  
Sauce

**Panko Crusted Maryland Crab Cake** \$36

Saffron Rice, House Vegetables, Chardonnay Vin Blanc Sauce

**Yuengling Battered Fish & Chips** \$21

Fried Cod, French Fries, Coleslaw, Tartar Sauce

**Grilled 8 Ounce Filet Mignon\*** \$42

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

**House Cut 12oz Prime New York Steak** \$40

Roasted Fingerling Potatoes, Zucchini Ratatouille, Cabernet  
Compound Butter

**Prime Flat Iron Pork Schnitzel** \$25

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

**Grilled Champagne Chicken** \$26

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

**Penne Pasta Primavera** \$16

Roasted Vegetables, Parmesan, Vodka Blush Sauce

Add Grilled Chicken \$6      Add Grilled Shrimp \$10

### HANDHELDS & SHAREABLES

**JAI Tater Tots** \$18

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

**Oven Poached Salmon Pâté** \$15

With Capers, Kalamata Olives, Grand Marnier Crème Fraiche, Pickled Asparagus, Crostinis

**Cajun Seared Yellowfin Tuna** \$18

Served Rare with warm Sesame Crusted Rice Balls, Soy Ginger Glaze, Siracha Mayo, Cucumber Salad

**Grilled Lollipop Lamb Chops** \$18

Over Farro Salad, Cucumbers, Olive Oil, Tomatoes, Fresh Mint, Roasted Red Pepper Crema

**Basil Pesto Flatbread Pizza** \$10

Fresh Mozzarella, Caramelized Spring Onions, House Made Sun-dried Grape Tomatoes, Balsamic Glaze,  
Olive Oil

Add Grilled Chicken \$6      Add Grilled Shrimp \$10

**Summer Vegetable Risotto** \$14

Zucchini, Summer Squash, Asparagus, Red Onion, Bell Peppers, Garlic Butter, Parmesan Cheese

Add Grilled Chicken \$6      Add Grilled Shrimp \$10

**JAI Cheese Plate** \$21

Chef's Selection of Gourmet Cheeses, Crostinis, Nuts, Fresh Berries, Honey

Add Cajun Tasso Ham and Prosciutto \$6

**Half Pound Kobe Beef Burger\*** \$18

Cheddar Cheese, Bacon, Beef Steak Tomato, Baby Arugula, French Fries

**Lobster Roll** \$25

Buttered Brioche, Cucumber Salad, 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 \$10.25  
Shooting Star, Riesling, Lake County \$10.25  
Lobster Reef, Sauvignon Blanc, Marlborough \$10.25  
Pio, Pinot Grigio, Italy \$9.25  
Canyon Road, Pinot Grigio, CA \$9.25  
Rose Haven, Rosé, CA \$9.75  
Elmo Pio, Prosecco \$10  
Norton, Moscato, Argentina \$10  
Trinity Oaks, Pinot Noir, CA \$10.75  
Louis Martini, Cabernet, Sonoma \$10.75  
Canyon Road, Cabernet, CA \$9.75  
Big Smooth, Zinfandel, Napa \$10.25  
Canyon Road, Merlot, CA \$9.75  
Proverb, Merlot, CA \$9.75  
Los Cardos, Malbec, Argentina \$10.75

Available By The Bottle  
\$40

## SIGNATURE DRINKS

### Jamblertini

Ketel One, Triple Sec, Pineapple Juice, Champagne  
\$11.25

### Rosé Valley Cosmo

Absolut Citron, Cointreau, Rosé, Cranberry, Lime  
\$11.25

### Friskey Whiskey

Jack Daniels Honey Whiskey, Sour Mix, Orange Juice,  
Sprite \$10.75

### JAI Tai

Mt Gay Rum, Malibu, Pineapple, Orange Juice, Grena-  
dine \$10.75

### Bourbon Crush

Smooth AMBLER Bourbon, Cointreau, Pineapple,  
Lemonade \$10.75

### Gin Richie

Tanqueray, Lime, Lemonade, Club Soda \$10.75

## CLASSIC COCKTAILS

### Sidecar

Courvoisier, Grand Marnier, Sweet and Sour,  
Lemon Juice \$11.75

### Sazerac

Crown Royal, Simple Syrup  
Lemon Juice, Bitters \$11.75

### Brandy Alexander

Christian Brothers Brandy, Dark Crème de Cocoa,  
Cream, Nutmeg \$10.75

### Tom Collins

Beefeater Gin, Sour Mix,  
Lemon Juice, Simple Syrup, Club Soda \$10.75

### Sunset Spritz

Absolut, Aperol, Orange Juice  
Grapefruit Juice, Club Soda \$11.25

### Paloma

Cuervo Gold, Grapefruit Juice, Club Soda \$11.25

## BEER

Amstel Light \$6.25  
Blue Moon \$6.75  
Buckler (Non Alcoholic) \$5.25  
Budweiser \$5.25  
Coor's Light \$5.25  
Corona \$6.25  
Corona Light \$6.25  
Dog Fish Head 60 Min IPA \$6.75  
Guinness \$7.75

Heineken \$6.75  
Michelob Ultra \$5.25  
Miller Lite \$5.25  
Sam Adams \$6.25  
Sam Adams Seasonal \$6.25  
Sierra Nevada Pale Ale \$7.25  
Sly Fox Pikeland Pils \$6.75  
Stella Artois \$7.25  
Yuengling \$5.25