



Father's Day 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 \$5

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*

PLATES

JAI Steak and Eggs \$27

Petite Filet Mignon, Red Wine Demi Glaze
Quiche Lorraine, Potatoes O'Brien

Grilled 8 Ounce Filet Mignon* \$42

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

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*

Sweet Ricotta Cheese Blintz's \$20

House Made Three Berry Compote
Bacon, Breakfast Potatoes

Grilled Royal Tide Salmon* \$30

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

Pan Seared Chilean Sea Bass \$39

Pea & 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

Seafood Linguine \$38

Cognac Flambee, Lobster, Prawns, Garlic
Caramelized Fennel, Sherry Cream Sauce

HANDHELDS & SHAREABLES

Half Pound Kobe Beef Burger* \$18

Cheddar Cheese, Bacon, Baby Arugula, French Fries

Lobster Roll \$25

Buttered Brioche, Cucumber Salad, French Fries

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

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, Crostini, Nuts, House Made Fig Jam

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
Angeline, Rosé, Oregon \$9.75
Elmo Pio, Prosecco \$10.25
Norton, Moscato, Argentina \$10.25
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
Penfolds, "Rawson's Retreat" Merlot, Australia \$9.75
Alamos, 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,
Grenadine \$10.75

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

Gin Richie
Tanqueray, Lime, Lemonade, Club Soda \$10.75

BEER

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| Amstel Light \$6.25 | Heineken \$6.75 |
| Blue Moon \$6.75 | Michelob Ultra \$5.25 |
| Buckler (Non Alcoholic) \$5.25 | Miller Lite \$5.25 |
| Budweiser \$5.25 | Sam Adams \$6.25 |
| Coor's Light \$5.25 | Sam Adams Seasonal \$6.25 |
| Corona \$6.25 | Sierra Nevada Pale Ale \$7.25 |
| Corona Light \$6.25 | Sly Fox Pikeland Pils \$6.75 |
| Dog Fish Head 60 Min IPA \$6.75 | Stella Artois \$7.25 |
| Guinness \$7.75 | Yuengling \$5.25 |