



Summer DINNER MENU

GREENS & STARTERS

- Prince Edward Island Mussels** \$14
Steamed in Bouillabaisse with Andouille Sausage, 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 New England Clam Chowder**
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
Over Summer Sweet Corn Salsa, Baby Arugula, Roasted Garlic Compound Butter *GF*
- Pan Seared Chilean Sea Bass** \$39
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree *GF*
- Pan Seared Sea Scallops** \$37
Summer Vegetable Risotto, Charred Peach Vin Blanc
- Pan Seared Bronzino** *Small Plate \$18 Entrée \$29*
Organic Red Quinoa Salad, Pickled Asparagus, Caramelized Onions, Chardonnay Vin Blanc
- Yuengling Battered Fish & Chips** \$22
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*** \$38
Lyonnais Potatoes, Grilled Asparagus, 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*
- Seafood Linguine** \$38
Cognac Flambe, Prawns, Lobster, Garlic, Caramelized Fennel, Sherry Cream Sauce

HANDHELDS & SHAREABLES

- JAI Tater Tots** \$18
Topped with Boneless Braised Short Ribs, Asiago Cheese, Spiced Lemon Aioli
- Summer Berry Bruschetta** \$12
Blackberry, Raspberry, Blueberry, Fresh Mint, Simple Syrup, Goat Cheese, Toasted Walnuts, Port Wine Balsamic Glaze
- Cajun Seared Yellowfin Tuna** \$18
Served Rare with warm Sesame Crusted Rice Balls, Soy Ginger Glaze, Siracha Mayo, Wakame Cucumber Salad
- House Made Avocado Hummus** \$11
Chili Lime Pita Chips, Cilantro Gremolata
- 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, Crostini, 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
\$11.50

Rosé Valley Cosmo

Absolut Citron, Cointreau, Rosé, Cranberry, Lime
\$11.50

Friskey Whiskey

Jack Daniels Honey Whiskey, Sour Mix, Orange Juice,
Sprite \$11

JAI Tai

Mt Gay Rum, Malibu, Pineapple, Orange Juice,
Grenadine \$11.25

Bourbon Crush

Smooth AMBLER Bourbon, Cointreau, Pineapple,
Lemonade \$11.50

Gin Richie

Tanqueray, Lime, Lemonade, Club Soda \$10.75

New COCKTAILS!

Pat's Spicoli

Absolut Citron, Cucumber Puree, Lemonade, Splash of
Pineapple \$11.50

Trina's Arnie Palmer

Deep Eddy Lemon Vodka, Freshly Brewed
Unsweetened Iced Tea \$10.75

Austin's Rosemary Old Fashioned

Maker's Mark, Rosemary and Honey Infused
Simple Syrup \$11.75

Joey's Blackberry Mojito

Muddled Blackberry and Mint, Bacardi Rum \$10.50

Peggy's Mango Jalapeno Margarita

Cuervo Gold Tequila, Jalapeno Mango Puree,
Sour Mix \$11.50

Sean's St. Summer Spritz

St. Germaine, Champagne, Splash of Club Soda,
Lemon Twist \$11.50

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