



Summer LUNCH MENU 2022

STARTERS

- Philly Cheesesteak Egg Rolls** \$10
Mixed Greens, Spicy Rémoulade
- JAI Boneless Buffalo Wings** \$9
Blue Cheese Dressing
- Prince Edward Island Mussels** \$14
Steamed in Bouillabaisse with Andouille Sausage, Buttered Ciabatta Bread *MGF*
- Shrimp Cocktail** \$15
Garlic Lemon Aioli, Cocktail Sauce *GF*
- House made New England Clam Chowder**
Cup \$5 Bowl \$7

GREENS

- Mixed Greens Salad** \$8
Goat Cheese, Salt and Honey Pecans, Blackberries, White Balsamic 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, Mango, Almonds, Topped with Cajun Seared Yellowfin Tuna, White Miso Soy Ginger Vinaigrette, Crispy Wontons *MGF*

Add To Any Salad
Shrimp...10 Chicken...6 Salmon...12

PRICE FIX

**Mixed Greens Salad,
Caesar Salad, Clam Chowder,
Shrimp Cocktail,
Cheesesteak Egg Rolls**

**Champagne Chicken
Fish & Chips Strip Steak Salad
Royal Tide Salmon Crab Cake
Lobster Roll
Filet Mignon Duet (\$5.00 Additional)
\$30
(Includes Dessert)**

PLATES

- Panko Crusted Maryland Crab Cake** \$27
Saffron Basmati Rice, House Vegetables
Vin Blanc Sauce
- Grilled Royal Tide Salmon** \$24
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** \$20
Fried Cod, French Fries, Cole Slaw
- Grilled Champagne Chicken** \$20
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, Avocado, Mayo, Buttered Brioche, French Fries
 - Half Pound Kobe Beef Burger*** \$18
Cheddar Cheese, Bacon, Arugula, Beef Steak
Tomato, French Fries
 - Lobster Roll** \$25
Buttered Brioche, Cucumber Salad, French Fries
 - Mustard & Herb Crusted
Flat Iron Pork Sandwich** \$14
Red Onion and Shallot Marmalade, Mixed Greens,
Garlic Aioli, Buttered Brioche, French Fries
 - Southwest Chicken Wrap** \$13
Pico de Gallo, Pepper Jack Cheese, Romaine,
Ranch Dressing, French Fries
- Mixed Greens
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 \$10.25
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