



Fall DINNER MENU 2022

GREENS & STARTERS

- Prince Edward Island Mussels** \$14
Steamed in Bouillabaisse with Andouille Sausage, Buttered Ciabatta Bread
- Jumbo Shrimp Cocktail** \$18 *GF*
Cocktail Sauce, Garlic and Lemon Aioli
- Candied Walnut Baked Brie** \$13
Topped with Gala Apple Chutney, Toasted Baguette, Roasted Garlic Clove
- Housemade Butternut Squash Bisque**
Candied Pecans, Sun-dried Cranberries
Cup \$6 Bowl \$8
- Roasted Red & Golden Beet Salad** \$10 *GF*
Shaved Fennel, Belgian Endive, Tarragon Vinaigrette
- Caesar Salad** \$9
Roasted Garlic Croutons, Grated Parmigiano Reggiano
- Mixed Greens Salad** \$8 *GF*
Goat Cheese, Salt & Honey Toasted Pecans, Charred Pears, Champagne Vinaigrette
- Add To Any Salad
Grilled Shrimp...\$10 Grilled Chicken...\$6
Salmon Filet...\$12 Strip Steak...\$14

PLATES

- Seafood Pappardelle** \$38
Cognac Flambe, Prawns, Lobster, Garlic, Caramelized Fennel, Sherry Cream Sauce
- Grilled Royal Tide Salmon** \$30 *GF*
Hazelnut and Mustard Crusted, Fresh Sage, Sweet Potato and Cipollini Onion Hash
- Pan Seared Chilean Sea Bass** \$39 *GF*
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree
- Pan Seared Sea Scallops** \$37
Over Wild Mushroom Risotto, Chardonnay Vin Blanc Sauce
- 10oz Amish Organic Airline Chicken Breast** \$30
Oven Roasted with Butternut Squash Risotto, Chicken Demi Pan Sauce, French Green Beans
- Yuengling Battered Fish & Chips** \$22
Fried Cod, French Fries, Coleslaw, Tartar Sauce
- Grilled 8 Ounce Filet Mignon*** \$42 *GF*
Mushroom Madeira Cream Sauce, Garlic Mashed Potatoes, House Veg
- House Cut 12oz Prime New York Steak*** \$38
Lyonnais Potatoes, Grilled Asparagus, Cabernet Compound Butter
- Pan Seared Venison Medallions** \$37
Cabernet Wine Marinated, Braised Red Cabbage, House Made Buttered Spätzle, Sun-dried Cranberry Demi
- Grilled Champagne Chicken** \$26 *MGF*
Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc

HANDHELDS & SHAREABLES

- JAI Brussels Sprouts** \$14
Flash Fried with Applewood Ham, Caramelized Onions, Asiago Cheese, Smoked Jalapeno Aioli
- Indian Shrimp Pakora** \$16
Flash Fried and Served with Mango Chutney, Fresh Scallions
- Sesame Crusted Yellowfin Tuna** \$18
Seared Rare with Vegetable Nori Rolls, Soy Ginger Glaze, Wakame Cucumber Salad, Siracha Mayo
- JAI Cheesesteak** \$17
Beef Tenderloin, White American and Smoked Gouda Cheese, Onions, Ciabatta Roll, French Fries
- 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
- Fall Vegetable Risotto** \$14
Sweet Onions, Butternut Squash, Carrots, Brussels Sprouts, Garlic Butter, Parmesan Cheese
Add Grilled Chicken \$6 Add Grilled Shrimp \$10
- JAI Cheese Plate** \$21
Chef's Selection of Gourmet Cheeses, Toasted Baguette, Nuts, Rum-infused Golden Raisins and Black Figs
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

Signature Cocktails

Jamblertini - Ketel One, Triple Sec, Pineapple Juice, Champagne \$12

Friskey Whiskey - Jack Daniels Honey Whiskey, Sour Mix, Orange Juice, Sprite \$12

JAI Tai - Mt Gay Rum, Malibu, Pineapple, Orange Juice, Grenadine \$12

Bourbon Crush - Smooth AMBLER Bourbon, Cointreau, Pineapple, Lemonade \$12

Rose Valley Cosmo - Absolut Citron, Cointreau, Rosé, Cranberry, Lime \$12

Gin Richie - Tanqueray, Lime, Lemonade, Club Soda \$11

Seasonal Cocktails

Joey's Iced Hot Chocolate - Milk Chocolate Cocoa, Bailey's Irish Cream, Vanilla Vodka \$12

Peggy's Caramel Appletini - Kettle One, Apple Pucker, Butterscotch Schnapps, Caramel \$12

Austin's Rosemary Old Fashioned - Maker's Mark, Rosemary & Honey Simple Syrup \$12

Jack's Spiked Cider - Jack Daniels, Apple Cider, Ginger Beer \$12

Trina's Pomegranate Fizz - Pama Pomegranate, Deep Eddy's Lemon Vodka, Club Soda \$12

Pat's Spicoli - Absolut Citron, Cucumber Puree, Lemonade, Splash of Pineapple \$12

Wine By The Glass

(Available by the Bottle \$40)

William Hill, Chardonnay, Central Coast \$11

Shooting Star, Riesling, Lake County \$11

Lobster Reef, Sauv Blanc, Marlborough \$11

Pio, Pinot Grigio, Italy \$10

Canyon Road, Pinot Grigio, CA \$10

Rose Haven, Rosé, CA \$10.50

Avissi, Prosecco, Italy \$11

Norton, Moscato, Argentina \$11

Trinity Oaks, Pinot Noir, CA \$11.25

Louis Martini, Cabernet, Sonoma \$11.50

Canyon Road, Cabernet, CA \$10

Riporta, Red Zinfandel, Italy \$11

Canyon Road, Merlot, CA \$10

Proverb, Merlot, CA \$10

Los Cardos, Malbec, Argentina \$11

Wine By The Bottle

2 The Prisoner, Unshackled, Rose, 2019, CA, \$40

7 Bonterra, Viognier, 2017, Mendocino, \$42

14 Trefethen, Dry Riesling, 2020, Napa, \$65

19 Joel Gott, Pinot Gris, 2020, Willamette, \$40

20 Maso Canali, Pinot Grigio, 2020, Italy, \$45

21 Ritratti, Pinot Grigio, 2020, Italy, \$40

24 Kim Crawford, Sauv Blanc, 2021, Marlborough, \$55

26 Joel Gott, Sauv Blanc, 2021, CA, \$50

29 Whitehaven, Sauv Blanc, 2020, New Zealand, \$45

32 Cambria, Chard, 2019, Santa Maria, \$45

35 Hess Collection, Chard, 2017, Napa, \$60

36 Morgan, Unoaked, Chard, 2015, Monterey, \$55

42 Plumpjack, Chard, 2016, Napa, \$120

48 Cakebread Cellars, Chard, 2020, Napa, \$95

51 Freixenet, Blanc de Blanc, CA, \$40

52 Korbelt, Brut, Sonoma, \$50

55 Veuve Cliquot, Yellow Label, France, \$125

58 Schramsberg, Brut Rose, North Coast, \$65

59 Avissi, Prosecco, Italy, \$40

70 The Seeker, Malbec, 2020, Argentina, \$40

75 Frog's Leap, Zinfandel, 2019, Napa, \$65

76 Hess, Zinfandel, 2019, Mendocino, \$45

81 Ramey, Claret, 2016, Napa, \$80

83 J Lohr, Petite Sirah, 2016, Paso Robles, \$50

85 Peju, Cab Franc, 2016, Napa, \$100

89 Miura, Pinot Noir, 2015, Santa Lucia, \$60

91 King Estate, Pinot Noir, 2018, Willamette, \$100

93 La Crema, Pinot Noir, 2020, Sonoma Coast, \$60

100 Ghost Pine, Merlot, 2020, Sonoma/Napa, \$80

103 Coppola, Diamond Series, Merlot, 2018, CA, \$50

107 Menage Trois, Cabernet, 2019, North Coast, \$50

109 Sterling Cabernet, 2018, Napa, \$70

110 J Lohr, 7 Oaks, Cabernet, 2019, Paso Robles, \$50

111 Napa Cellars, Cabernet, 2018, Napa, \$80

122 Cakebread, Cabernet, 2018, Napa, \$150

137 Bodega Norton, Blend, 2015, Argentina, \$60

141 Line 29, Excursion Blend, 2016, CA, \$50

Beer By The Bottle

Amstel Light \$6.25

Blue Moon \$6.75

Buckler (Non Alcoholic) \$5.25

Budweiser \$5.25

Coor's Light \$5.25

Corona \$6.25

Guinness \$7.75

Heineken \$6.75

Michelob Ultra \$5.25

Miller Lite \$5.25

Dog Fish Head 60 Min IPA \$6.75

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