



## 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** \$14  
Garlic Lemon Aioli, Cocktail Sauce *GF*

**Housemade Butternut Squash Soup**  
Cup \$5 Bowl \$7

### GREENS

**Mixed Greens Salad** \$8  
Goat Cheese, Salt and Honey Pecans,  
Charred Pears, Champagne 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  
Sesame Crusted 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, Butternut Squash Soup,  
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** \$23  
Spicy Honey Glaze, Fried Leeks, Lemon Risotto

**Petite Filet Mignon Duet\*** \$24  
Lyonnais Potatoes, House Vegetables  
Mushroom Madeira Cream Sauce

**Yuengling Battered Fish and Chips** \$19  
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** \$17  
Smoked Gouda Cheese  
Served with Baby Mixed Field Greens *GF*

### HANDHELDS

**Turkey Club Sandwich** \$14  
Bacon, Lettuce, Cheddar Cheese, 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

**JAI Cheesesteak** \$16  
Beef Tenderloin, American and Smoked Gouda  
Cheese, Onions, Ciabatta Roll, 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 \$11  
Shooting Star, Riesling, Lake County \$11  
Lobster Reef, Sauvignon Blanc, Marlborough \$11  
Pio, Pinot Grigio, Italy \$10  
Canyon Road, Pinot Grigio, CA \$10  
Rose Haven, Rosé, CA \$10.50  
Avisi, 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

Available By The Bottle  
\$40

## 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

**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 Apple Martini**  
Kettle One Vodka, Apple Pucker,  
Butterscotch Schnapps, Housemade Caramel \$12

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

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

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

## 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  
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