



# Valentine's Day Dinner Package

Each Guest Chooses One Starter, One Plate and One Dessert

## STARTERS

### Steamed Littleneck Clams Provençale

White Wine, Lemon, Tomato, Garlic Butter, Fresh Basil, Grilled Ciabatta Bread

### Jumbo Shrimp Cocktail *GF*

Cocktail Sauce, Garlic and Lemon Aioli

### Candied Walnut Baked Brie

Topped with Gala Apple Chutney, Toasted Baguette, Roasted Garlic Clove

### Housemade Beef Barley Soup

### Roasted Red & Golden Beet Salad *GF*

Shaved Fennel, Belgian Endive, Tarragon Vinaigrette

### Caesar Salad

Roasted Garlic Croutons, Grated Parmigiano Reggiano

### JAI Wedge Salad *GF*

Iceberg Lettuce, Chopped Bacon, Tomato Gorgonzola Cheese, Lemon Stilton, Port Wine Balsamic Glaze

### JAI Brussels Sprouts

Flash Fried with Applewood Ham, Caramelized Onions, Asiago Cheese, Smoked Jalapeno Aioli

### Sesame Crusted Yellowfin Tuna

Seared Rare with Vegetable Nori Rolls, Soy Ginger Glaze, Wakame Cucumber Salad, Siracha Mayo

### Winter Vegetable Risotto

Sweet Onions, Turnips, Brussel Sprouts, Carrots, Mushrooms, Garlic Butter, Parmesan Cheese

## PLATES

### Grilled Royal Tide Salmon *GF*

Hazelnut and Mustard Crusted, Fresh Sage, Sweet Potato and Cipollini Onion Hash

### Pan Seared Sea Scallops

Over Wild Mushroom Risotto, Chardonnay Vin Blanc Sauce

### Yuengling Battered Fish & Chips

Fried Cod, French Fries, Coleslaw, Tartar Sauce

### House Cut 12oz Prime New York Steak\*

Lyonnais Potatoes, Grilled Asparagus, Cabernet Compound Butter

### Pan Seared Venison Medallions

Cabernet Wine Marinated, Braised Red Cabbage, House Made Buttered Spätzle, Sun-dried Cranberry Demi

### Grilled Champagne Chicken *MGF*

Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc

### Half Pound Kobe Beef Burger\*

Cheddar Cheese, Bacon, Beef Steak Tomato, Baby Arugula, French Fries

### Lobster Roll

Buttered Brioche, Cucumber Salad, French Fries

Includes Choice of Dessert  
Coffee or Tea

**Gratuity Is Not Included**  
(Value of the Dinner is \$100)

### 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 Juice, Lemonade, Club Soda \$11

### Seasonal Cocktails

**Joey's Jolly Rancher Spritzer** - Bacardi Rum, Apple Pucker, Lime Juice, Sour Mix, Club Soda \$12

**Austin's Brown Sugar Old Fashioned** - Wild Turkey, Brown Sugar, Bitters \$12

**Trina's Hazelnut Espresso Martini** - Kettle One, Kahlua, Frangelico, Fresh Coffee \$12

**Alexa's Frosted Sugar Cookie** - Amaretto, Vanilla Vodka, Bailey's Irish Cream, Half & Half \$12

**Peg's Cran-Orange Margarita** - Silver Tequila, Grand Marnier, Cranberry and Orange Juice \$12

**Sean's Skinny Greyhound** - Bombay Sapphire, Grapefruit Juice, Club Soda \$12

### Wine By The Glass

(Available by the Bottle \$40)

William Hill, Chardonnay, Central Coast \$11

J. Lohr, Riesling, Monterey County \$11

Lobster Reef, Sauv Blanc, Marlborough \$11

Pio, Pinot Grigio, Italy \$10

Canyon Road, Pinot Grigio, CA \$10

Proverb, 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 Korbel, 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

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

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

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