



LUNCH MENU 2023

STARTERS

- Philly Cheesesteak Egg Rolls** \$12
Mixed Greens, Spicy Rémoulade
- JAI Boneless Buffalo Wings** \$11
Blue Cheese Dressing
- Steamed Littleneck Clams Provençale** \$15
White Wine, Lemon, Tomato, Garlic Butter
Fresh Basil, Grilled Ciabatta Bread *MGF*
- Shrimp Cocktail** \$14
Garlic Lemon Aioli, Cocktail Sauce *GF*
- Housemade Beef Barley 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, Beef Barley 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
Lyonnaise Potatoes, House Vegetables
Red Wine Reduction, Dijon Brandy Cream
- Yuengling Battered Fish and Chips** \$21
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*
- JAI Shepard's Pie** \$20
Guinness Braised Lamb and Beef Tenderloin,
Mashed Potato Gratin

HANDHELDS

- Turkey Club Sandwich** \$14
Bacon, Lettuce, Cheddar Cheese, Mayo, Buttered
Brioche, French Fries
- Half Pound Kobe Beef Burger*** \$19
Cheddar Cheese, Bacon, Arugula, Beef Steak
Tomato, French Fries
- Lobster Roll** \$25
Buttered Brioche, Cucumber Salad, French Fries
- Grilled Breast of Chicken Sandwich** \$16
Pickled Vegetables, White American Cheese, Garlic
Aioli, Buttered Brioche, French Fries
- BBQ Buffalo Chicken Wrap** \$16
Sweet and Spicy Cherry BBQ Sauce, Pepper Jack
Cheese, Cilantro Slaw, 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 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 \$12

Peggy's Cranberry Orange Margarita

Silver Tequila, Grand Marnier, Cranberry Juice,
Orange Juice \$12

Sean's Skinny Greyhound

Bombay Sapphire, Grapefruit Juice, Club Soda

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