



Spring Lunch Menu

STARTERS

- Philly Cheesesteak Egg Rolls** \$12
Mixed Greens, Spicy Rémoulade
- JAI Boneless Buffalo Wings** \$12
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 Broccoli Cheese Soup**
Cup \$5 Bowl \$7

GREENS

- Mixed Greens Salad** \$8
Goat Cheese, Salt and Honey Candied Pecans,
Fresh Blackberries, 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, Broccoli Cheese 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** \$28
Saffron Basmati Rice, House Vegetables
Vin Blanc Sauce
- Grilled Royal Tide Salmon** \$24
Spicy Honey Glaze, Fried Leeks, Lemon Risotto
- Petite Filet Mignon Duet*** \$25
Lyonnais 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, Baby Mixed Greens *GF*

*MGF....can be modified to be Gluten-Free
GF.....Gluten-Free*

HANDHELDS

- Prime Pork Schnitzel Sandwich** \$15
Red Onion Marmalade, Mixed Greens, Garlic Aioli,
Buttered Brioche, French Fries
- 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
- Mediterranean Chicken Wrap** \$16
Grated Provolone, Romaine Lettuce, Italian Herb
Gremolata, Sun-dried Grape Tomatoes, Hummus,
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.

BY THE GLASS

William Hill, Chardonnay, Central Coast \$12
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

Jack on the Beach

Tanqueray, Grapefruit Seltzer, Lemonade,
Torn Basil \$12

Spring Strawberry Mule

Strawberry Vodka, Ginger Beer, Lime Juice \$12

Joey Collins

Deep Eddy Lemon Vodka, Razzmatazz,
Club Soda \$12

Sandia Margarita

Patron, Watermelon Puree, Triple Sec, Lime Juice,
Splash of Sour Mix \$12

White Peach Sangria

Pinot Grigio, Peach Schnapps, Splash of Pineapple
and Cranberry Juice \$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