



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 Chicken Corn Chowder**
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*
- JAI Salad Trio** \$15
Lobster, Cucumber, and Chicken Salad over
Spring Mix and Assorted Crackers *MGF*

Add To Any Salad
Shrimp...10 Chicken...6 Salmon...12

PRICE FIX

**Mixed Greens Salad,
Caesar Salad, Chicken Corn Chowder,
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
Sweet Apple Cider & Golden Raisin Sour Kraut,
Mixed Greens, Garlic Aioli, Buttered Brioche, French
Fries
- Turkey Club Sandwich** \$14
Bacon, Lettuce, Cheddar Cheese, Mayo, Buttered
Brioche, Cole Slaw, French Fries
- Half Pound Kobe Beef Burger*** \$19
Cheddar Cheese, Bacon, Iceberg Lettuce, Beef Steak
Tomato, French Fries
- Lobster Roll** \$25
Buttered Brioche, Cucumber Salad, French Fries
- Grilled Chicken Pesto Sandwich** \$16
Basil Pesto, Housemade Sun-Dried Grape Tomatoes,
Fresh Mozzarella, 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

BY THE GLASS

William Hill, Chardonnay, Central Coast \$12.50
Shades of Blue, Riesling, Lake County \$11.50
Lobster Reef, Sauvignon Blanc, Marlborough \$11.50
Pio, Pinot Grigio, Italy \$10.50
Canyon Road, Pinot Grigio, CA \$10.50
La Jolie Fleur, Rosé, Mediterranean \$10.50
Avissi, Prosecco, Italy \$11.50
Norton, Moscato, Argentina \$11.50
Trinity Oaks, Pinot Noir, CA \$11.50
Louis Martini, Cabernet, Sonoma \$11.50
Canyon Road, Cabernet, CA \$10.50
Riporta, Red Zinfandel, Italy \$11.50
Canyon Road, Merlot, CA \$10.50
Proverb, Merlot, CA \$10.50
Los Cardos, Malbec, Argentina \$11.50

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 \$12

Seasonal Cocktails

Trina's Limoncello Collins

Limoncello, Gin, Sour Mix, Club Soda \$12.95

"The Peggarita"

Peggy's Classic Margarita, made with 1800
Reposado and Cointreau \$12.95

Joe's Jefferson Smash

Jefferson's Bourbon, Muddled Peaches, Lime,
Mint, Triple Sec \$12.95

Pat's Irish Lemonade

Jameson Black Barrell, Ginger Beer,
Lemonade \$12.95

Alexa's Summer Punch

Captain Morgan Rum, Apple Pucker,
Pineapple Juice \$12.95

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