



GREENS & STARTERS

Steamed Littleneck Clams Provençale \$15
White Wine, Lemon, Tomato, Garlic Butter,
Fresh Basil, Grilled Ciabatta Bread

Jumbo Shrimp Cocktail \$19 *GF*
Cocktail Sauce, Garlic and Lemon Aioli

Goat Cheese Boursin Board \$15
Chopped Walnuts, Dried Cranberries, Honey,
Port Wine Demi Glaze, Crostini

Housemade New England Clam Chowder
Cup \$6 Bowl \$8

Roasted Red & Golden Beet Salad \$10 *GF*
Shaved Fennel, Belgian Endive, Tarragon
Vinaigrette

Caesar Salad \$9
Roasted Garlic Croutons, Parmigiano Reggiano

Mixed Greens Salad \$9
Goat Cheese, Salt and Honey Toasted Pecans,
Charred Pears, Champagne Vinaigrette

JAI Wedge Salad \$10 *GF*
Iceberg Lettuce, Chopped Bacon, Tomato,
Gorgonzola Cheese, Lemon Stilton, Port Wine
Balsamic Glaze

Add To Any Salad
Shrimp...\$10 Chicken...\$6 Salmon...\$12
Strip Steak...\$14

PLATES

Seafood Pappardelle \$38
Cognac Flambe, Prawns, Lobster, Garlic, Caramelized Fennel,
Sherry Cream Sauce

Pan Seared Sea Scallops \$34
Lemon Scented Arugula Salad, Flash Fried Risotto Croquettes,
Orange Gastrique

Pecan Maple Crusted Grilled Royal Tide Salmon \$33
Warm Israeli Couscous Salad

Pan Seared Chilean Sea Bass \$39 *GF*
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree

JAI Crab Cake \$34
Saffron Rice, House Vegetables, Sherry Cream Sauce

Yuengling Battered Fish & Chips \$25
Fried Cod, French Fries, Coleslaw, Tartar Sauce

Prime Pork Schnitzel \$26
Herb Panko and Dijon Mustard Crusted, Sweet Apple Cider and
Golden Raisin Sour Kraut, Garlic Mashed Potatoes

Grilled 8 Ounce Filet Mignon \$42 *GF*
Gorgonzola Garlic Butter, Red Wine Reduction, Garlic Mashed
Potatoes, House Vegetables

House Cut 12 Ounce NY Strip \$40 *GF*
Lyonnais Potatoes, House Vegetables, Cabernet Compound Butter

Cabernet Marinated Venison Medallions \$37
Braised Red Cabbage, Garlic Herb Spaetzle, Cranberry Demi Glaze

Grilled Champagne Chicken \$26 *GF*
Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc

Happy Hour in the JPub
Tuesdays through Fridays
4:00-5:30
Food and Drink Specials

HANDHELDS & SHAREABLES

Flash Fried Duck Dumplings \$14
Served with Asian BBQ Dipping Sauce

Flash Fried Brussels Sprouts \$14
Asiago Cheese, Applewood Smoked Ham, Smoked Jalapeno Aioli

Mexican Street Corn Dip \$15
Cilantro, Jalapenos, Lime Zest Chili Dusted Tortilla Chips

Sesame Crusted Yellowfin Tuna \$18
Seared Rare with Vegetable Nori Rolls, Soy Ginger Glaze, Wakame Cucumber Salad, Siracha Mayo

Mediterranean Chicken Wrap \$16
Grated Provolone, Romaine Lettuce, Herb Gremolata, Sun-dried Grape Tomatoes, Hummus, French Fries

Three Cheese Flatbread Pizza \$10
Mozzarella, Provolone and Romano Cheeses, House Made Marinara. Add Chicken-\$6.00 Add Shrimp-\$10.00

Fall Vegetable Risotto \$15
Butternut Squash, Brussels Sprouts, Carrots, Red Onion, Parmesan Cheese
Add Grilled Chicken \$6 Add Grilled Shrimp \$10

JAI Cheese Plate \$21
Chef's Selection of Gourmet Cheeses, Toasted Baguette, Nuts, Rum and Honey Soaked Golden Raisins
Add Cajun Tasso Ham and Prosciutto \$6

Half Pound Kobe Beef Burger \$20
Cheddar Cheese, Bacon, Beef Steak Tomato, Iceberg Lettuce, French Fries

Lobster Roll \$25
Buttered Brioche, Cucumber Salad, French Fries

Signature Cocktails

(\$12)

Jamblertini - Ketel One, Triple Sec, Pineapple Juice, Champagne

Friskey Whiskey - Jack Daniels Honey Whiskey, Sour Mix, Orange Juice, Sprite

JAI Tai - Mt Gay Rum, Malibu, Pineapple, Orange Juice, Grenadine

Bourbon Crush - Smooth AMBLER Bourbon, Cointreau, Pineapple, Lemonade

Rose Valley Cosmo - Absolut Citron, Cointreau, Rosé, Cranberry, Lime

Gin Richie - Tanqueray, Lime Juice, Lemonade, Club Soda

Seasonal Cocktails

(\$12.95)

Trina's Whiskey Sangria - Proverb Merlot, House Whiskey, Orange Juice, Club Soda

Joey's Peartini - Absolut Pear, St. Germaine, Sour Mix

Alexa's Pomerita - Silver Tequila, Pama Liqueur, Triple Sec, Cranberry and Sour Mix

Austin's Irish Old Fashioned - Jameson Black, Lemon Peel, Bitters, Splash of Ginger Ale

Max's Mistletoe Mule - Malibu Rum, Cranberry Juice, Ginger Beer, Fresh Lime Juice

Jaclyn's Sugar Plum Fairy - Beefeater Gin, Grapefruit Juice, Sage Simple Syrup, Voss Spark.

Aaron's Ambrosia Punch - (non-alcoholic) Pineapple Juice, Lemonade, Grenadine, Sorbet (\$6)

Wine By The Glass

(Available by the Bottle \$40)

William Hill, Chardonnay, Napa \$12.50

Shades of Blue, Riesling, Germany \$11.50

Silver Moki, Sauv Blanc, New Zealand \$11.50

Pio, Pinot Grigio, Italy \$10.50

Proverb, Pinot Grigio, CA \$10.50

La Jolie Fleur, Rosé, Méditerranée \$10.50

Pio, Prosecco, Italy \$11.50

Nine Vines, Moscato, Australia \$11.50

Trinity Oaks, Pinot Noir, CA \$11.50

Franciscan, Cabernet, CA \$11.50

Proverb, Cabernet, CA \$10.50

Riporta, Red Zinfandel, Italy \$11.50

Proverb, Merlot, CA \$10.50

Los Cardos, Malbec, Argentina \$11.50

Wine By The Bottle

- 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, 2021, 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, 2021, Mendocino, \$45
- 81 Ramey, Claret, 2016, Napa, \$80
- 85 Peju, Cab Franc, 2016, Napa, \$100
- 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, 2021, Napa, \$150
- 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
Bud Light \$5.25
Coors 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
Yards Philly Pale Ale \$7.25
Yuengling \$5.25