



Lunch Menu

STARTERS

Philly Cheesesteak Egg Rolls \$12
Mixed Greens, Spicy Rémoulade

JAI Boneless Buffalo Wings \$12
Blue Cheese Dressing

Steamed PEI Mussels \$16
Bouillabaisse, Grilled Ciabatta Bread *MGF*

Shrimp Cocktail \$16
Garlic Lemon Aioli, Cocktail Sauce *GF*

Housemade Beef Minestrone
Cup \$5 Bowl \$8

GREENS

Mixed Greens Salad \$8
Goat Cheese, Salt and Honey Candied 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*

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

THREE COURSE FIXE

Mixed Greens Salad,
Caesar Salad, Minestrone,
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 *MGF*

Petite Filet Mignon Duet* \$26
Lyonnaise Potatoes, House Vegetables
Red Wine Reduction, Dijon Brandy Cream

Yuengling Battered Fish and Chips \$22
Fried Cod, French Fries, Cole Slaw

Grilled Champagne Chicken \$20
Gala Apple Chutney, Brie Cheese, Buttered Risotto,
House Vegetables, Champagne Vin Blanc *GF*

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 Sauerkraut,
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 \$26
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
Proverb, Pinot Grigio, CA \$10.50
Canyon Road, Pinot Grigio, CA \$10.50
La Jolie Fleur, Rosé, Mediterranean \$10.50
Avissi, Prosecco, Italy \$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
Canyon Road, Merlot, CA \$10.50
Proverb, Merlot, CA \$10.50
Los Cardos, Malbec, Argentina \$11.50

Available By The Bottle
\$40

Signature Cocktails

(\$13.00)

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 Vodka, Cointreau, Rosé, Cranberry, Lime

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

Seasonal Cocktails

(\$13.50)

Joey's Mint White Russian - Stoli Vanilla, Crème de Cocoa, Cream, Crème de Menthe

Alexa's Aperol Breeze - Aperol Liqueur, Malibu, Grapefruit, Club Soda

Austin's Movin' On Up - Jefferson Bourbon, Lemon, Honey Infused Simple Syrup

Max's Black Barrel Buzz - Jameson Black, Peach Schnapps, Orange Juice, Ginger Ale, Lime

Bridget's Cherry Mule - Three Olives Cherry, Ginger Beer, Lime

Pat's Mango Tango - Silver Tequila, Triple Sec, Lime Juice, Mango, Tajin Rim

Sean's Lavender Martini - Beefeater, Lavender Simple Syrup, Lemon, Muddled Blueberry

BEER

Amstel Light \$6.25	Heineken \$6.75
Blue Moon \$6.75	Michelob Ultra \$5.25
Buckler (Non Alcoholic) \$5.25	Miller Lite \$5.25
Budweiser \$5.25	Sam Adams \$6.25
Coor's Light \$5.25	Sam Adams Seasonal \$6.25
Corona \$6.25	Sierra Nevada Pale Ale \$7.25
Dog Fish Head 60 Min IPA \$6.75	Sly Fox Pikeland Pils \$6.75
Guinness \$7.75	Stella Artois \$7.25
	Yuengling \$5.25