



GREENS & STARTERS

Steamed PEI Mussels \$16 *MGF*

Bouillabaisse, Grilled Ciabatta Bread

Jumbo Shrimp Cocktail \$20 *GF*

Cocktail Sauce, Garlic and Lemon Aioli

Goat Cheese Boursin Board \$15 *MGF*

Chopped Walnuts, Dried Cranberries, Honey, Port Wine Demi Glaze, Crostini

Housemade Tomato Basil Soup

Cup \$6 Bowl \$8

Roasted Red & Golden Beet Salad \$10 *GF*

Shaved Fennel, Belgian Endive, Tarragon Vinaigrette

Caesar Salad \$9 *MGF*

Roasted Garlic Croutons, Parmigiano Reggiano

Spring Arugula Salad \$9 *GF*

Fresh Blueberries, Feta Cheese, Candied Walnuts, Champagne Vinaigrette

JAI Wedge Salad \$11 *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

Pan Seared Bronzino \$32

Over Israeli Cous Cous, Mediterranean Antipasto, Herb Gremolata

Pan Seared Sea Scallops \$34 *GF*

Tossed in Garlic Butter, Over Sweet Potato Hash

Grilled Royal Tide Salmon \$33

Roasted Corn and Farro Risotto, Topped with Arugula Salad
Lemon Garlic Vinaigrette

Pan Seared Chilean Sea Bass \$40 *GF*

Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree

JAI Crab Cake \$35

Saffron Rice, House Vegetables, Sherry Cream Sauce

Yuengling Battered Fish & Chips \$26

Fried Cod, French Fries, Coleslaw, Tartar Sauce

Prime Pork Schnitzel \$26

Herb Panko and Dijon Mustard Crusted, Sweet Apple Cider and Golden Raisin Sauerkraut, Garlic Mashed Potatoes

Grilled 8 Ounce Filet Mignon \$44 *GF*

Gorgonzola Garlic Butter, Red Wine Reduction, Garlic Mashed Potatoes, House Vegetables

House Cut Prime 12 Ounce NY Strip \$40 *GF*

Lyonnais Potatoes, House Vegetables, Costa Rican Chimichurri

Amish Country Organic Airline Chicken Breast \$30 *MGF*

Grilled Asparagus Risotto, Chicken Demi Pan Sauce

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

Grilled Lollipop Lambchops \$14 *GF*

Basted with Port Wine and Balsamic, Over Broccolini Salad

Mexican Street Corn Dip \$15

Cilantro, Jalapenos, Lime Zest Chili Dusted Tortilla Chips

Yellowfin Tuna and Avocado Tostados \$18 *GF*

Wonton Cups, Diced Jalapenos, Black Sesame, Mango Soy Ginger Glaze, Sriracha Mayo

Mediterranean Chicken Wrap \$17

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

Spring Vegetable Risotto \$15 *GF*

Asparagus, Bell Peppers, Yellow Squash, Zucchini, Red Onion, Garlic, Parmesan Cheese
Add Grilled Chicken \$6 Add Grilled Shrimp \$10

JAI Cheese Plate \$22 *MGF*

Chef's Selection of Gourmet Cheeses, Toasted Baguette, Nuts, Housemade Black Fig Jam
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 \$26

Buttered Brioche, Cucumber Salad, French Fries

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, Cointreau, Rosé, Cranberry, Lime

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

Seasonal Cocktails

(\$13.50)

Trina's Arnie Palmer - Deep Eddy Vodka, Iced Tea

Joe's Espresso Martini - Absolut Vanilla, Kahlua, Cold Brew Coffee

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

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

Max's Orange Julius Martini - Jameson Orange, Pineapple, Bailey's Irish Cream

Bridget's Cherry Mule - Three Olives Cherry Vodka, 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 Blackberry

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
- 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