



# 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 Tomato Basil**  
Cup \$5    Bowl \$8

## GREENS

- Spring Arugula Salad** \$8  
Blueberries, Feta Cheese, Candied Walnuts  
Champagne Vinaigrette *GF*
  - Caesar Salad** \$8  
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

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- 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\*** \$28  
Lyonnais 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, Avocado, 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  
To ensure better service, we cannot accommodate separate checks.  
Thank you for your understanding.

## 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