



GREENS & STARTERS

- Little Neck Clams Provençale** \$15
White Wine, Garlic, Shallots, Basil,
Tomato, Grilled Ciabatta *MGF*
- Jumbo Shrimp Cocktail** \$20 *GF*
Cocktail Sauce, Garlic and Lemon Aioli
- Goat Cheese Boursin Board** \$15 *MGF*
Candied Walnuts, Apricot Jam, Honey, Port
Wine Balsamic Glaze, Crostini
- Housemade New England Clam Chowder**
Cup \$6 Bowl \$8
- Roasted Red & Golden Beet Salad** \$12 *GF*
Shaved Fennel, Belgian Endive, Tarragon
Vinaigrette
- Caesar Salad** \$9 *MGF*
Roasted Garlic Croutons, Parmigiano Reggiano
- Mixed Greens Salad** \$9
Salt & Honey Pecans, Charred Summer Peaches,
Asiago Cheese, Champagne Vinaigrette *GF*
- JAI Wedge Salad** \$12 *GF*
Iceberg Lettuce, Chopped Bacon, Tomato,
Gorgonzola Cheese, Lemon Stilton, Port Wine
Balsamic Glaze
- Add To Any Salad
Shrimp...\$10 Chicken...\$6 Salmon...\$12

Happy Hour in the JPub
Tuesdays through Fridays
4:00-5:30

Food and Drink Specials

PLATES

- Pan Seared Bronzino** \$32
Over Israeli Cous Cous, Mediterranean Antipasto,
Herb Gremolata
- Pan Seared Sea Scallops** \$35 *GF*
Saffron Rice, Grilled Asparagus Salad, Orange Siracha Vin Blanc
- Grilled Royal Tide Salmon** \$33 *GF*
Brazilian Style Fried Rice, Rio Vera Cruz Sauce
- Pan Seared Chilean Sea Bass** \$40 *GF*
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree
- Linguine and Clams** \$28
Garlic, Lemon, Fresh Basil, Tomato, Chardonnay 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 NY Strip** \$40 *GF*
Lyonnais Potatoes, House Vegetables, Cabernet Compound Butter
- 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

HANDHELDS & SHAREABLES

- Panko Crusted Maryland Crab Cakes** \$18
Mixed Greens, Lemon Pepper Aioli, Apricot Jam
- Grilled Lollipop Lambchops** \$17 *GF*
Basted with Port Wine and Balsamic, Over Broccolini Salad, Pistachio Gremolata
- Mexican Street Corn Dip** \$16
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
- Crispy Chicken Tender Wrap** \$18
Grated Cheddar, Romaine Lettuce, Pico de Gallo, Chopped Bacon, Avocado Hummus, French Fries
- Three Cheese Flatbread Pizza** \$10
Mozzarella, Provolone and Romano Cheeses, House Made Marinara Add Chicken-\$6.00 Add Shrimp-\$10.00
- Summer Vegetable Risotto** \$15 *GF*
Asparagus, Bell Peppers, Yellow Squash, Zucchini, Grape Tomatoes, 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 Apricot 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

20% Gratuity added to parties of 6 or more

To ensure better service, we cannot accommodate separate checks.

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 Smash - Jameson Orange, Triple Sec, Orange Juice, Sprite

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