



# Lunch Menu

## STARTERS

- Philly Cheesesteak Egg Rolls** \$12  
Mixed Greens, Spicy Rémoulade
- JAI Boneless Buffalo Wings** \$12  
Blue Cheese Dressing
- Steamed Little Neck Clams Provençale** \$15  
White Wine, Garlic, Shallots, Basil, Tomato  
Grilled Ciabatta *MGF*
- Shrimp Cocktail** \$16  
Garlic Lemon Aioli, Cocktail Sauce *GF*
- Housemade New England Clam Chowder**  
Cup \$6    Bowl \$8

## GREENS

- Mixed Greens Salad** \$8  
Salt & Honey Pecans, Charred Summer Peaches,  
Asiago Cheese, 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\*** \$24  
Mixed Greens, Pico de Gallo, Pepper Jack Cheese,  
Ranch Dressing, Tortilla Strips *MGF*
  - JAI Salad Trio** \$16  
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, Soup
- Shrimp Cocktail
- Cheesesteak Egg Rolls

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- Champagne Chicken
- Fish & Chips                  Crab Cake
- Royal Tide Salmon        Strip Steak Salad
- \$30
- (Includes Dessert)
- Lobster Roll
- Filet Mignon Duet
- (\$5.00 Additional)

## 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** \$21  
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
- Crispy Chicken Tender Wrap** \$17  
Grated Cheddar, Romaine Lettuce, Pico De Gallo,  
Avocado Hummus, Chopped Bacon, French Fries

*Mixed Greens Salad 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.

20% Gratuity added to parties of 6 or more

## 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)

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|--|---------------------------------------|
| William Hill, Chardonnay, Napa \$12.50       | Trinity Oaks, Pinot Noir, CA \$11.50  |
| Shades of Blue, Riesling, Germany \$11.50    | Franciscan, Cabernet, CA \$11.50      |
| Silver Moki, Sauv Blanc, New Zealand \$11.50 | Proverb, Cabernet, CA \$10.50         |
| Pio, Pinot Grigio, Italy \$10.50             | Riporta, Red Zinfandel, Italy \$11.50 |
| Proverb, Pinot Grigio, CA \$10.50            | Proverb, Merlot, CA \$10.50           |
| La Jolie Fleur, Rosé, Méditerranée \$10.50   | Los Cardos, Malbec, Argentina \$11.50 |
| Pio, Prosecco, Italy \$11.50                 |                                       |
| Nine Vines, Moscato, Australia \$11.50       |                                       |

## Wine By The Bottle

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|--|---|
| 7 Bonterra, Viognier, 2017, Mendocino, \$42          | 70 The Seeker, Malbec, 2020, Argentina, \$40          |
| 14 Trefethen, Dry Riesling, 2020, Napa, \$65         | 81 Ramey, Claret, 2016, Napa, \$80                    |
| 19 Joel Gott, Pinot Gris, 2020, Willamette, \$40     | 85 Peju, Cab Franc, 2016, Napa, \$100                 |
| 20 Maso Canali, Pinot Grigio, 2020, Italy, \$45      | 91 King Estate, Pinot Noir, 2018, Willamette, \$100   |
| 21 Ritratti, Pinot Grigio, 2020, Italy, \$40         | 93 La Crema, Pinot Noir, 2020, Sonoma Coast, \$60     |
| 24 Kim Crawford, Sauv Blanc, 2021, Marlborough, \$55 | 100 Ghost Pine, Merlot, 2020, Sonoma/Napa, \$80       |
| 26 Joel Gott, Sauv Blanc, 2021, CA, \$50             | 103 Coppola, Diamond Series, Merlot, 2018, CA, \$50   |
| 29 Whitehaven, Sauv Blanc, 2020, New Zealand, \$45   | 107 Menage Trois, Cabernet, 2019, North Coast, \$50   |
| 32 Cambria, Chard, 2019, Santa Maria, \$45           | 109 Sterling Cabernet, 2018, Napa, \$70               |
| 35 Hess Collection, Chard, 2017, Napa, \$60          | 110 J Lohr, 7 Oaks, Cabernet, 2019, Paso Robles, \$50 |
| 36 Morgan, Unoaked, Chard, 2015, Monterey, \$55      | 111 Napa Cellars, Cabernet, 2018, Napa, \$80          |
| 42 Plumpjack, Chard, 2016, Napa, \$120               | 122 Cakebread, Cabernet, 2021, Napa, \$150            |
| 48 Cakebread Cellars, Chard, 2021, Napa, \$95        | 141 Line 29, Excursion Blend, 2016, CA, \$50          |
| 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                     |   |

## Beer By The Bottle

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