



## 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
- JAI Baked Brie** \$18 *MGF*  
Gala Apple Chutney, Roasted Garlic Clove,  
Toasted Walnuts, Croistini
- Housemade Butternut Squash Soup** *GF*  
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  
Goat Cheese, Charred Bartlett Pears, Toasted  
Pistachios, 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 Sea Scallops** \$35 *GF*  
Saffron Rice, Roasted Brussels Sprouts Salad, Orange Siracha Vin Blanc
- Grilled Royal Tide Salmon** \$33 *GF*  
5 Spice Scented with White Miso, Braised Baby Bok Choy
- Pan Seared Chilean Sea Bass** \$40 *GF*  
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree
- Yuengling Battered Fish & Chips** \$26  
Fried Cod, French Fries, Coleslaw, Tartar Sauce
- Pan Seared Venison Medallions** \$39 *GF*  
Cabernet Marinated, Braised Swiss Chard, Cream Polenta,  
Cranberry Demi
- 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
- JAI Sheppard's Pie** \$24  
Guinness Braised Lamb and Beef Tenderloin, Garlic Mash Gratin
- Amish Country Organic Airline Chicken Breast** \$30 *MGF*  
Wild Mushroom 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, Black Fig Jam
- Jai Brussels Sprouts** \$17 *GF*  
Flash Fried with Apple Smoked Ham, Caramelized Onions, Asiago Cheese, Smoked Jalapeno Aioli
- 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
- Grilled Chicken Wrap** \$18  
Fall Vegetables, Swiss Cheese, Mixed Greens, Butternut Squash Mayo, French Fries
- Three Cheese Flatbread Pizza** \$10  
Mozzarella, Provolone and Romano Cheeses, House Made Marinara Add Chicken-\$6.00 Add Shrimp-\$10.00
- Fall Vegetable Risotto** \$16 *GF*  
Mushrooms, Carrots, Turnips, Red Onion, Sweet Squash, 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  
Boursin Cheese, Baby Arugula, Tomato, Buttered Brioche, French Fries
- Lobster Roll** \$27  
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 Pomegranate Martini* - Pomegranate Liqueur, Stolichninsky Raspberry, Sour Mix

*Joe's Espresso Martini* - Absolut Vanilla, Kahlua, Espresso

*Austin's Old Fashioned* - Jefferson Bourbon, Orange Simple Syrup, Bitters, Orange Rind

*Max's Il Diablo* - Tequila Blanco, Crème de Cassis, Ginger Beer, Lime Juice

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

*Pat's Fall 75* - Tanqueray, Prosecco, Lemon Juice, Apple Cider

*Sean's Pumpkin White Russian* - Pumpkin Rumchata, Kahlua, Cream

## 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 Terra Doro, Chenin Blanc/Viognier, 2022, Clarksburg, \$42

14 Trefethen, Dry Riesling, 2022, Napa, \$65

19 Joel Gott, Pinot Gris, 2022, Willamette, \$40

20 Maso Canali, Pinot Grigio, 2021, Italy, \$45

24 Kim Crawford, Sauv Blanc, 2023, Marlborough, \$55

26 Joel Gott, Sauv Blanc, 2022, CA, \$50

29 Whitehaven, Sauv Blanc, 2020, New Zealand, \$45

35 Hess Collection, Chard, 2022, Napa, \$60

42 Plumpjack, Chard, 2016, Napa, \$120

48 Cakebread Cellars, Chard, 2022, 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, 2022, Argentina, \$40

81 Ramey, Claret, 2021, Napa, \$80

85 Peju, Cab Franc, 2016, Napa, \$100

91 The Stag, Pinot Noir, 2020, Central Coast, \$100

93 La Crema, Pinot Noir, 2022, 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, 2020, Napa, \$70

110 J Lohr, 7 Oaks, Cabernet, 2021, Paso Robles, \$50

111 Napa Cellars, Cabernet, 2021, Napa, \$80

122 Cakebread, Cabernet, 2021, Napa, \$150

141 Daou Pessimist, Red Blend, 2022, Paso Robles, \$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