



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 Butternut Squash Soup** *GF*

GREENS

- Mixed Greens Salad** \$8
Goat Cheese, Charred Bartlett Pears, Toasted Pistachios, 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

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*
- JAI Sheppard's Pie** \$22
Guinness Braised Lamb and Beef Tenderloin,
Garlic Mash Gratin *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, Mayo, Buttered Brioche, Cole Slaw, French Fries
- Half Pound Kobe Beef Burger*** \$19
Boursin Cheese, Baby Arugula, Beef Steak
Tomato, French Fries
- Lobster Roll** \$27
Buttered Brioche, Cucumber Salad, French Fries
- Buttermilk Fried Chicken Sandwich** \$18
Coleslaw, Bread and Butter Pickles, Lemon Pepper Aioli, Buttered Brioche, French Fries
- Grilled Chicken Wrap** \$17
Roasted Fall Vegetables, Swiss Cheese, Mixed Greens, Butternut Squash Mayo, 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 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 El 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)

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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 Terra Doro, Chenin Blanc/Viognier, 2022, Clarksburg, \$42 | 70 The Seeker, Malbec, 2022, Argentina, \$40 |
| 14 Trefethen, Dry Riesling, 2022, Napa, \$65 | 81 Ramey, Claret, 2021, Napa, \$80 |
| 19 Joel Gott, Pinot Gris, 2022, Willamette, \$40 | 85 Peju, Cab Franc, 2016, Napa, \$100 |
| 20 Maso Canali, Pinot Grigio, 2021, Italy, \$45 | 91 The Stag, Pinot Noir, 2020, Central Coast, \$100 |
| 24 Kim Crawford, Sauv Blanc, 2023, Marlborough, \$55 | 93 La Crema, Pinot Noir, 2022, Sonoma Coast, \$60 |
| 26 Joel Gott, Sauv Blanc, 2022, CA, \$50 | 100 Ghost Pine, Merlot, 2020, Sonoma/Napa, \$80 |
| 29 Whitehaven, Sauv Blanc, 2020, New Zealand, \$45 | 103 Coppola, Diamond Series, Merlot, 2018, CA, \$50 |
| 35 Hess Collection, Chard, 2022, Napa, \$60 | 107 Menage Trois, Cabernet, 2019, North Coast, \$50 |
| 42 Plumpjack, Chard, 2016, Napa, \$120 | 109 Sterling Cabernet, 2020, Napa, \$70 |
| 48 Cakebread Cellars, Chard, 2022, Napa, \$95 | 110 J Lohr, 7 Oaks, Cabernet, 2021, Paso Robles, \$50 |
| 51 Freixenet, Blanc de Blanc, CA, \$40 | 111 Napa Cellars, Cabernet, 2021, Napa, \$80 |
| 52 Korbel, Brut, Sonoma, \$50 | 122 Cakebread, Cabernet, 2021, Napa, \$150 |
| 55 Veuve Cliquot, Yellow Label, France, \$125 | 141 Daou Pessimist, Red Blend, 2022, Paso Robles, \$50 |
| 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 |