



Lunch Menu

STARTERS

- Philly Cheesesteak Egg Rolls** \$12
Mixed Greens, Spicy Rémoulade
- JAI Boneless Buffalo Wings** \$12
Blue Cheese Dressing
- Prince Edward Island Mussels** \$17
Steamed in Bouillabaisse, Andouille Sausage,
Caramelized Fennel, Grilled Ciabatta Bread *MGF*
- Shrimp Cocktail** \$17
Garlic Lemon Aioli, Cocktail Sauce *GF*
- Housemade Beef Minestrone** *GF*
Cup \$6 Bowl \$8

GREENS

- Mixed Greens Salad** \$8
Goat Cheese, Charred Bartlett Pears,
Salt & Honey Pecans, Champagne Vinaigrette *GF*
- Caesar Salad** \$8
Garlic Croutons, Parmigiano Reggiano *MGF*
- Roasted Red and Golden Beet Salad** \$9
Shaved Fennel, Belgian Endive,
Tarragon Vinaigrette *GF*
- Bibb Lettuce Fattoush Salad** \$18
Grilled Chicken, Feta Cheese, Kalamata Olives,
Grape Tomatoes, Fresh Mint,
Pita Croutons, Lemon Garlic Vinaigrette *MGF*
- Hawaiian Yellowfin Tuna Salad*** \$21
Seared Rare, Mixed Greens, Fresh Mango,
Red Onion, Fried Wonton Straws,
Soy Ginger Vinaigrette *MGF*

Add To Any Salad
Shrimp...10 Chicken...6 Salmon...12

THREE COURSE FIXE

Mixed Greens Salad
Caesar Salad, Cup of Soup
Shrimp Cocktail
Cheesesteak Egg Rolls

Champagne Chicken
Hawaiian Yellowfin Tuna Salad
Crab Cake, Royal Tide Salmon
Fish and Chips
\$30
(Includes Dessert)
Filet Mignon Duet
(\$5.00 Additional)

PLATES

- Panko Crusted Maryland Crab Cake** \$28
Saffron Basmati Rice, House Vegetables
Sherry Cream 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 Mashed Potato Gratin
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** \$15
Bacon, Lettuce, Cheddar Cheese, Mayo,
Buttered Brioche, Cole Slaw, French Fries
- Half Pound Kobe Beef Burger*** \$20
Cheddar Cheese, Bacon, Lettuce, Beefsteak Tomato,
French Fries
- Fried Shrimp Po' Boy** \$17
Lettuce, Tomato, Pickled Red Onions,
Spicy Remoulade, French Fries
- Buttermilk Fried Chicken Sandwich** \$18
Coleslaw, Bread & Butter Pickles,
Lemon Pepper Aioli, Buttered Brioche, French Fries
- Southwest Grilled Chicken Wrap** \$17
Pepperjack Cheese, Pico de Gallo, Romaine Lettuce,
Chili Lime Ranch Dressing, 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

Espresso Martini - Absolut Vanilla, Kahlua, Espresso

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 Pear Apéritif - Absolut Pear, St. Germaine, Prosecco, Pear Simple Syrup

Pat's Winter Paloma - Silver Tequila, Pama, Cranberry Juice, Club Soda

Austin's Old Fashioned - Jefferson Bourbon, Maple Simple Syrup, Bitters, Cinnamon Orange

Alexa's Blueberry Mojito - Bacardi, Muddled Blueberries, Lime, Mint

Bridget's White Sangria - White Zinfandel, Raspberry Vodka, Peach Schnapps, Grapefruit, Sprite

Paul's Spicy Orange Spritz - Jameson Orange, Cointreau, Orange, Grapefruit, Tabasco, Club

Sean's Strawberry Martini - Beefeater Gin, Strawberry Puree, Lemonade

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