

CELEBRATING
40 YEARS



GREENS & STARTERS

Steamed Little Neck Clams Provençale \$18 *MGF*

White Wine, Lemon, Garlic, Tomatoes,
Fresh Basil, Grilled Ciabatta Bread

Jumbo Shrimp Cocktail \$20 *GF*

Cocktail Sauce, Garlic and Lemon Aioli

JAI Boursin & Goat Cheese Board \$18 *MGF*

Candied Walnuts, Sun-Dried Cranberries,
Port Wine Balsamic Glaze, Honey, Crostinis

Housemade Chicken Corn 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 *GF*

Goat Cheese, Fresh Blackberries,
Candied Pecans, Champagne Vinaigrette

Mediterranean Bibb Salad \$9 *MGF*

Kalamata Olives, Grape Tomatoes, Feta Cheese,
Red Onion, Pita Croutons, Lemon Garlic Vinaigrette

Add To Any Salad

Shrimp...\$10 Chicken...\$6 Salmon...\$12

PLATES

Pan Seared Sea Scallops \$39 *GF*

Orange Siracha Vin Blanc, Grilled Asparagus Salad,
Parmesan Risotto

Grilled Royal Tide Salmon \$32 *GF*

Over Warm Farro Salad, With Spicy Honey Garlic Butter

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 Mediterranean Bronzino \$32 *GF*

Over Saffron Basmati Rice, Antipasto Vegetable Salad,
Feta Cheese, Lemon Garlic Vinaigrette

Prime Pork Schnitzel \$26

Herb Panko and Dijon Mustard Crust, Sweet Apple Cider &
Golden Raisin Sauerkraut, Garlic Mashed Potatoes

Grilled 8 Ounce Filet Mignon \$44 *GF*

Gorgonzola Garlic Butter, Red Wine Reduction,
Garlic Mashed Potatoes, House Vegetables

Grilled Chicken With Linguini \$25

Basil Pesto, Sun Dried Tomatoes, Fresh Spinach,
Caramelized Shallots, Asiago Cheese

House Cut 12oz Prime New York Strip \$40

With Cabernet Compound Butter, Lyonnaise Potatoes,
House Vegetables

Grilled Champagne Chicken \$26 *GF*

Apple Chutney, Brie Cheese, Risotto,
Champagne Vin Blanc

Happy Hour in the JPub
Tuesdays through Fridays

4:00-5:30

Food and Drink Specials

HANDHELDS & SHAREABLES

Panko Crusted Maryland Crab Cakes \$18

Mixed Greens, Lemon Pepper Aioli, Black Fig Jam

Duck And Charred Scallion Wontons \$15

Flash Fried with Soy Ginger Thai Chili Glaze

Mexican Street Corn Dip \$16

Cilantro, Jalapenos, Lime Zest Chili Dusted Tortilla Chips

Sesame Crusted Yellowfin Tuna \$20 *GF*

Served Rare, Cucumber Wakame Salad, Vegetable Nori Rolls, Soy Ginger Glaze, Sriracha Mayo

Grilled Southwest Chicken Wrap \$18

Pico de Gallo, Pepperjack Cheese, Romaine Lettuce, Chili Lime Ranch Dressing, French Fries

Three Cheese Flatbread Pizza \$10

Mozzarella, Provolone and Romano Cheeses, House Made Marinara

Add Grilled Chicken \$6 Add Grilled Shrimp \$10

Spring Vegetable Risotto \$18 *GF*

Asparagus, Fennel, Garlic, Sweet Onions, Baby Carrots, 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 \$21

Cheddar Cheese, Bacon, Lettuce, Tomato, Buttered Brioche, French Fries

JAI Lobster Roll \$32

Buttered Brioche Bun, 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

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)

Watermelon Apéritif - Absolut Watermelon, St. Germaine, Prosecco, Watermelon Juice

Sparkling Grapefruit Negroni - Beefeater Gin, Campari, Grapefruit Juice, Club Soda

Cherry Old Fashioned - Jefferson Bourbon, Cherry Simple Syrup, Orange Bitters, Orange and Cherry

Ranch Water - Código Rosa Tequila, Triple Sec, Lime Juice, Club Soda

Irish Mule - Jameson Triple Triple, Lime Juice, Ginger Beer

Arnie Palmer - Deep Eddy Lemon Vodka, Unsweetened Iced Tea

Apple Island Splash - Malibu, Apple Pucker, Pineapple Juice, Sprite

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