



# EASTER 2025



## 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

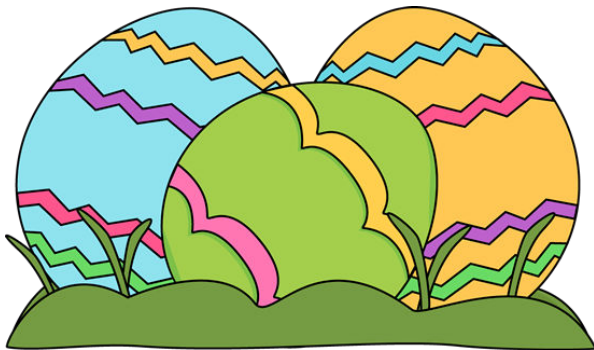
**Roasted Red & Golden Beet Salad** \$12 *GF*  
Shaved Fennel, Belgian Endive, Tarragon Vinaigrette

**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

**Crawfish Etouffee** \$30 *GF*  
Savory New Orleans Tomato Sauce Over Saffron Rice,  
Charred Scallions

**Pan Seared Chilean Sea Bass** \$40 *GF*  
Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree

**Stuffed French Toast** \$24  
Three Berry Sweet Cream Cheese Filling, O'Brien Potatoes,  
Bacon, Maple Syrup

**JAI Steak and Eggs** \$34  
Petite Filet Mignon with Red Wine Reduction, Roasted  
Vegetable Quiche with Mornay Sauce, Obrien Potatoes

**Prime Pork Schnitzel** \$26  
Herb Panko and Dijon Mustard Crust, Sweet Apple Cider &  
Golden Raisin Sauerkraut, Garlic Mashed Potatoes

**Baked Applewood Smoked Ham** \$28  
Served with Macaroni and Cheese, Haricot Verts,  
Bourbon Pineapple Glaze

**Sweet Ricotta Cheese Blintz's** \$22  
Berry Compote, Bacon, O'Brien Potatoes

**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

## 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

**Sesame Crusted Yellowfin Tuna** \$20 *GF*  
Served Rare, Cucumber Wakame Salad, Vegetable Nori Rolls, Soy Ginger Glaze, Sriracha Mayo

**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

## Easter Drinks

**Easter Punch (Mocktail)-** Orange Juice, Cranberry Juice,

Pineapple Juice, 7up 5.00

**Peanut Butter Egg Martini-** Crème De Cacao, Screwball Whiskey,

Absolute Vanilla, Cream

**Bloody Mary-** Absolute Peppar, Tomato Juice

**Código Rosa Margarita**

**Mimosa**



## 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

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