



SOUP & SALADS

Housemade Chicken Corn Chowder
Cup \$6 Bowl \$8

Baby Arugula Salad \$9 *GF*
Goat Cheese, Charred Peaches, Candied Pecans,
Champagne Vinaigrette

Caesar Salad \$9 *MGF*
Roasted Garlic Croutons, Parmigiano Reggiano

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

Mixed Greens Salad \$9 *GF*
Grape Tomatoes, Julianne Carrots, Radishes,
Red Onion, White Balsamic Vinaigrette

Italian Chopped Salad \$11 *GF*
Romaine, Mozzarella Cheese, Salami, Basil,
Red Onion, Kalamata Olives, Pepperoncini Peppers,
Italian Dressing

 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

APPETIZERS

Steamed Littleneck Clams Provençale \$18 *MGF*
White Wine, Lemon, Garlic, Tomatoes,
Fresh Basil, Grilled Ciabatta Bread

Jumbo Shrimp Cocktail \$21 *GF*
Cocktail Sauce, Garlic and Lemon Aioli

Duck And Charred Scallion Wontons \$15
Flash Fried, Soy Ginger Thai Chili Glaze

JAI Baked Brie \$19 *MGF*
Topped with Plum Chutney, Toasted Walnuts,
Roasted Garlic Clove, Crostinis

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

Mexican Street Corn Dip \$16
Cilantro, Jalapeños, Lime Zest Chili Dusted Tortilla
Chips

Three Cheese Flatbread Pizza \$10
Mozzarella, Provolone and Romano Cheeses, House
Made Marinara
Add Grilled Chicken \$6 Add Grilled Shrimp \$10

JAI Cheese Plate \$22 *MGF*
Chef's Selection of Gourmet Cheeses, Berries, Toasted
Walnuts, Honey, Crostinis
Add Cajun Tasso Ham and Genoa Salami \$6

ENTREES

Pan Seared Sea Scallops \$39 *GF*
Vanilla Bean Risotto, Lemon Gastrique, Asiago Crisps

Grilled Royal Tide Salmon \$33 *GF*
Tri Colored Organic Quinoa, Turkish Dried Apricots,
Chopped Almonds, Chardonnay Vin Blanc

Pan Seared Chilean Sea Bass \$42 *GF*
Sweet Pea and Crab Risotto, Charred Lemon,
Pea Puree

Pan Seared Mediterranean Branzino \$32 *GF*
Sauteed Swiss Chard, Lyonnaise Potatoes

Grilled 8 Ounce Filet Mignon \$45 *GF*
Gorgonzola Garlic Butter, Red Wine Reduction,
Garlic Mashed Potatoes, House Vegetables

Grilled Champagne Chicken \$28 *GF*
Plum Chutney, Brie Cheese, Risotto,
Champagne Vin Blanc

Half Pound Wagyu Beef Burger \$21
Pepperjack Cheese, Barbeque Sauce, Bacon, Onion
Straws, Buttered Brioche, French Fries

JAI Lobster Roll \$30
Buttered Brioche Bun, Cucumber Salad, French Fries

Bring Your Own Wine is Back!

Friday and Sunday Evenings Only

No Corkage Fee

Not Available in the JPub

PRIX FIX MENU

\$40

Entrée Includes Choice of Soup or Salad & Dessert
Items Also Available A La Carte

Panko Crusted Fried Shrimp
Cocktail Sauce, Coleslaw, French Fries
A La Carte – \$29

Prime Pork Schnitzel
Herb Panko and Dijon Mustard Crust,
Sweet Apple Cider & Golden Raisin Sauerkraut,
Garlic Mashed Potatoes
A La Carte- \$28

Grilled Chicken With Linguine
Basil Pesto, Sun Dried Tomatoes, Fresh Spinach,
Caramelized Shallots, Asiago Cheese
A La Carte- \$27

8 Ounce Prime New York Steak Frites *GF*
Cabernet Compound Butter, House Made Frites
A La Carte– \$30

Chicken & Summer Vegetable Risotto *GF*
Grilled Chicken, Asparagus, Bell Peppers, Red Onion,
Zucchini, Yellow Squash, Parmesan Cheese
A La Carte- \$27

Signature Cocktails

(\$13.00)

Jamblertini - Titos, 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)

Cherry Chocolatini - Three Olives Cherry Vodka, Crème de Cocoa, Cream, Chocolate Syrup

Apple Cinnamon Old Fashioned - Crown Royal Apple, Apple Cinnamon Syrup, Bitters

Cucumber Southside Fizz - Hendricks Gin, Tonic, Muddled Lime, Mint, Cucumber

Aperol Margarita - Espolón Blanco, Triple Sec, Aperol, Lime Juice, Orange Juice

Limoncello Spritzer - Limoncello, Club Soda, Prosecco, Elderflower Liqueur

Sunset Soda - Deep Eddy Grapefruit Vodka, Guava Nectar Juice, Club Soda

Island Dream Martini - Malibu Rum, Banana Liqueur, Pineapple Juice, Cream

Wine By The Glass

(Available by the Bottle \$40)

William Hill, Chardonnay, Napa \$13

Shades of Blue, Riesling, Germany \$12

Squealing Pig, Sauv Blanc, New Zealand \$12

Gabbiano, Pinot Grigio, Italy \$10

Banfi San Angelo, Pinot Grigio, CA \$11

Fleur de Mar La Jolie Rosé, France \$12

Pio, Prosecco, Italy \$12

Santa Maria, Moscato, Italy \$11

Terra D'Oro, Chenin Blanc, CA \$13

Trinity Oaks, Pinot Noir, CA \$11

Lyric, Pinot Noir, CA \$12

Franciscan, Cabernet, CA \$12

Proverb, Cabernet, CA \$11

Riporta, Red Zinfandel, Italy \$12

Proverb, Merlot, CA \$11

Los Cardos, Malbec, Argentina \$12

Wine By The Bottle

7 Terra D'Oro, Chenin Blanc/Viognier, Clarksburg, CA \$42

14 Pacific Rim, Riesling, Columbia Valley, WA \$40

15 Daou, Rosé, Paso Robles, CA \$50

19 Joel Gott, Pinot Grigio, CA \$42

20 Giralan, Pinot Grigio, Alto Adige, Italy \$45

26 Joel Gott, Sauvignon Blanc, CA \$50

29 Whitehaven, Sauvignon Blanc, New Zealand, \$45

35 Hess, Shirtail Ranches, Chardonnay, Napa \$40

42 Daou, Chardonnay, Paso Robles, CA \$45

48 Cakebread Cellars, Chardonnay, Napa \$95

49 Rombauer, Chardonnay, Carneros, CA \$75

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, CA \$65

59 Avisi, Prosecco, Italy \$40

70 The Seeker, Malbec, Mendoza, Argentina \$40

81 Natura, Malbec, Chile \$40

85 Hahn SLH, Pinot Noir, CA \$60

91 St Hubert's The Stag, Pinot Noir, Central Coast \$45

93 J Lohr, Merlot, Paso Robles, CA \$45

100 Napa Cellars, Merlot, Napa, CA \$45

103 Daou, Cabernet, Paso Robles, CA \$45

107 Predator, Cabernet, Lodi, CA \$40

109 Louis Martini, Cabernet, Napa, CA \$80

110 J Lohr, Hilltop, Cabernet, Paso Robles, CA \$55

122 Cakebread, Cabernet, Napa \$150

141 Daou Pessimist, Red Blend, Paso Robles \$50

142 Predator, Zinfandel, Lodi, 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

Corona Lite \$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

Voodoo Ranger Hazy IPA \$7.75

Yards Philly Pale Ale \$7.25

Yuengling \$5.25