



MIDDAY MENU

Housemade Chicken Corn Chowder

Cup \$6 Bowl \$8

Caesar Salad \$9

Garlic Croutons, Parmigiano Reggiano *MGF*

Roasted Red and Golden Beet Salad \$12

Shaved Fennel, Belgian Endive, Tarragon

Vinaigrette *GF*

Add To Any Salad

Shrimp...10 Chicken...6 Salmon...12

Steamed Littleneck Clams \$18

White Wine, Lemon, Garlic, Tomato, Fresh Basil,

Grilled Ciabatta *MGF*

Philly Cheesesteak Egg Rolls \$12

Mixed Greens, Spicy Rémoûlade

Shrimp Cocktail \$20

Garlic Lemon Aioli, Cocktail Sauce *GF*

Half Pound Wagyu Beef Burger* \$21

Pepperjack Cheese, Bacon, Barbeque Sauce, Onion Straws, French Fries

JAI Lobster Roll \$30

Buttered Brioche Bun, Cucumber Salad, French Fries

Prime Pork Schnitzel Sandwich \$16

Sweet Apple Cider and Golden Raisin Sauerkraut, Mixed Greens,

Garlic Aioli, Buttered Brioche, French Fries

Grilled Champagne Chicken \$26

Plum Chutney, Brie Cheese, Buttered Risotto, House Vegetables,

Champagne Vin Blanc *GF*

*The consumption of raw or undercooked foods may increase the likelihood for food borne illness

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, Agave 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

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