

HISTORIC HOSPITALITY



CRAFTED CUISINE

## FATHER'S DAY LUNCH MENU

EXECUTIVE CHEF: MICHAEL VOORHEES

### STARTERS & GREENS

**Prawn Cocktail \$20 GF**  
Four Prawns, Lemon Garlic Aioli, Cocktail Sauce

**Boneless Wings \$15**  
Celery, Carrot, Blue Cheese  
*Choice Of: Voodoo BBQ, Buffalo, Or Garlic Thai*

**Philly Cheesesteak Egg Rolls \$16**  
Mixed Green Bed, Spicy Remoulade

**Roasted Red Pepper Hummus \$14 MGF, MV**  
Celery, Cucumber, Carrot, Warm Pita

**Baked Ricotta Dip \$20**  
Whipped Lemon Ricotta, Marinara, Basil,  
Parmesan Toast Points

**Homemade Soup Du Jour**  
Cup \$8 | Bowl \$12

**Caesar Salad \$14 MGF**  
Shaved Romano Cheese, Garlic Croutons,  
Housemade Dressing

**Watermelon Beet Salad \$15 GF, MV**  
Mixed Greens, Beets, Shaved Fennel, Feta,  
Sliced Watermelon, Housemade White Balsamic Vinaigrette

**Italian Chopped Salad \$14 GF, V**  
Romaine, Broccoli, Red Onion, Peppers, Carrot,  
Pepperoncini, Zesty Italian Dressing

**Add To Any Salad:**  
Shrimp \$10 | Chicken \$6 | Salmon \$12

### HANDHELDS

**Half Pound Beef Burger \$24**  
JAI Special Sauce, Lettuce, Tomato, Red Onion, Pickle, Bacon, Cheddar Cheese, Brioche Bun, French Fries

**French Dip Sandwich \$20**  
Marinated Roast Beef, House Jus, Provolone, Horseradish Cream Sauce, Toasted Baguette, French Fries

**Turkey Club \$17**  
Brioche Bread, Mayo, Lettuce, Tomato, Bacon, Turkey, Sharp Cheddar Cheese, Chickpea Salad

**Half & Half \$17**  
½ Turkey Club, Bowl of Soup Du Jour

**Fish Tacos \$16 MGF**  
Conshy Beer Battered Cod, Pickled Cabbage, Pico De Gallo, Chipotle Crema, Chickpea Salad

**Chicken Caesar Wrap \$16**  
Grilled Chicken, Romano Cheese, Romaine, Housemade Dressing, Tomatoes, French Fries

### PLATES

**Pan Fried Crab Cake \$30**  
5oz Jumbo Lump Crab Cake, Parmesan Risotto, Honey Herb House Vegetable, Sherry Cream Sauce

**Sweet Chili Glazed Salmon \$28 MGF**  
Parmesan Risotto, Honey Herb House Vegetable, Battered Fried Onions

**Filet Mignon Duet \$31 GF**  
Lyonnais Potato, Honey Herb House Vegetable, Red Wine Reduction, Dijon Brandy Cream Sauce

**Champagne Chicken \$25 GF**  
Parmesan Risotto, Honey Herb House Vegetable, Vin Blanc, Apple Chutney, Brie Cheese

**Eggplant Parmesan \$24**  
Fried Eggplant, Red Pepper Blush, Linguine, Parmesan Cheese, Melted Provolone

**Starter (Choose One):**  
Caesar Salad  
Beet Salad  
Italian Chopped Salad  
Roasted Red Pepper Hummus  
Cheesesteak Egg Rolls  
Cup of Soup

*Three Course Fixe*

\$40

*(Includes Dessert)*

Available 11:30 AM - 2:30 PM

**Entrée (Choose One):**  
Champagne Chicken  
Half Pound Beef Burger  
Sweet Chili Glazed Salmon  
Eggplant Parmesan  
Chicken Caesar Wrap  
Filet Duet (+\$5)

**GF** GLUTEN FREE

**MGF** MODIFIED GLUTEN FREE

**MV** MODIFIED VEGAN

**V** VEGAN

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

*To ensure better service, we cannot accommodate separate checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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CRAFTED CUISINE

## FATHER'S DAY DINNER MENU

EXECUTIVE CHEF: MICHAEL VOORHEES

### STARTERS

#### Homemade Soup Du Jour

Cup \$8 | Bowl \$12

#### Caesar Salad \$14 **MGF**

Shaved Romano Cheese, Garlic Croutons, Housemade Dressing

#### Watermelon Beet Salad \$15 **GF, MV**

Mixed Green, Beets, Shaved Fennel, Feta Cheese, Sliced Watermelon, Housemade White Balsamic Dressing

#### Italian Chopped Salad \$14 **GF, V**

Romaine, Broccoli, Red Onion, Peppers, Carrot, Pepperoncini, Zesty Italian Dressing

#### Add To Any Salad:

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

#### JAI Wings \$15 **GF**

House-Brined Served With Celery, Carrots, & Blue Cheese

*Choice Of: Rustic Italian, Buffalo, Or Garlic Thai*

#### Fried Calamari \$21

Italian White Wine Sauce, Long Hot Aioli

#### Prawn Cocktail \$22 **GF**

Five Prawns, Lemon Garlic Aioli, Cocktail Sauce

#### Baked Ricotta Dip \$20

Whipped Lemon Ricotta, Marinara, Basil, Parmesan Toast Points

#### Voodoo BBQ Flatbread \$16

Voodoo Sauce, Smoked Gouda, Red Onion, Grilled Chicken

*(Add Shrimp +\$10)*

### ENTRÉES

#### Pan Seared Scallops \$43 **GF**

Brown Butter Cauliflower Puree, Honey Glazed Carrots, Shaved Romano Cheese

#### Steak Frites \$38 **GF**

12oz Prime New York Strip, Housemade Frites, Chimichurri Compound Butter

#### Half Pound Beef Burger \$24

JAI Special Sauce, Lettuce, Tomato, Red Onion, Pickle, Bacon, Cheddar Cheese, Brioche Bun, French Fries

#### Grilled 8oz Filet Mignon \$50 **GF**

Garlic Mashed Potatoes, Honey Herb House Vegetable, Red Wine Reduction, Gorgonzola Compound Butter

#### Pan Seared Chilean Sea Bass \$46 **GF**

Crab & Pea Risotto, Pea Puree, Grilled Lemon

#### Champagne Chicken \$28 **GF**

Parmesan Risotto, Honey Herb House Vegetable, Vin Blanc, Apple Chutney, Brie Cheese

#### Sweet Chili Glazed Salmon \$36 **MGF**

Parmesan Risotto, Honey Herb House Vegetable, Battered Fried Onions

#### Classic Fish & Chips \$25

Conshy Beer Battered Cod, French Fries, Tartar Sauce, Pickled Cabbage

#### Eggplant Parmesan \$24

Fried Eggplant, Red Pepper Blush, Linguine, Parmesan Cheese, Melted Provolone

**GF** GLUTEN FREE

**MGF** MODIFIED GLUTEN FREE

**MV** MODIFIED VEGAN

**V** VEGAN

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