


## SMALL PLATES

- Bread Basket**  
 assorted breads, whipped boursin butter  
 7
- Smoked Bacon Crab Dip**  
 crab, cream cheese, bacon, chives, baguettes  
 16
- Crab Cakes**  
 fire-roasted corn, cajun remoulade  
 15
- Pot Roast Nachos**  
 tortilla chips, cheddar and jack cheese,  
 Pico de Gallo, pot roast, sour cream, green onion  
 12
- Ahi Tuna**  
 wasabi, soy reduction, seaweed, pickled ginger,  
 Asian slaw  
 16
- Pork Belly**  
 korean bbq sauce  
 14

## SIDES

*all sides are \$4, unless otherwise noted*

- Mashed Potatoes**   
**Smoked Gouda Mac**  
**Seasonal Vegetables**  
 •••••
- Baked Potato**  
 (Loaded, add :: 1)  
**Soup or Salad**  
 (add :: 4)

## SOUP & SALADS

- JA Caesar Salad**  
 romaine hearts, croutons, fried artichokes,  
 pecorino romano  
 8
- JA Wedge Salad**  
 bleu cheese crumbles, tomato, pork belly croutons,  
 fried onion straws  
 8
- House Salad**  
 tomato, cucumber, carrot, cheddar & jack cheese,  
 red onion, bacon, croutons  
 5
- House Caesar Salad**  
 romaine hearts, croutons, fried artichoke,  
 pecorino romano  
 5

## ADD-ONS

- add chicken :: 6 • shrimp :: 7  
 salmon\* :: 8 • tuna\* :: 9

## DRESSINGS:

- Ranch • Bleu Cheese  
 Sesame Ginger • Honey Mustard  
 Balsamic Vinaigrette • Herb Vinaigrette
- Soup of the Day                      Cup 4 • Bowl 6

## STEAKHOUSE BURGER

- The Downtown\***  
 smoked gouda pimento cheese, applewood-smoked  
 bacon, onion straws, lettuce, tomato, brioche bun  
 16

## MAINS FROM OUR WOOD-FIRED GRILL

- Southern Fried Chicken**  
 23  
 panko-encrusted chicken breast,  
 wild mushroom & bacon gravy,  
 mashed potatoes and seasonal vegetable
- Maple Bourbon Glazed Salmon\***   
 28  
 7oz grilled salmon, mashed potatoes,  
 seasonal vegetable
- Grouper**  
 34  
 7oz pan-seared grouper, mashed potatoes,  
 fire roasted tomatoes, artichokes, capers,  
 lemon, baby spinach, asparagus
- Land and Sea\***   
 39  
 4oz beef tenderloin, butter-poached lobster,  
 béarnaise sauce\*, sea scallops, mashed potatoes,  
 seasonal vegetable  
 ● upgrade to 8oz beef tenderloin :: 49
- Beef Tenderloin Risotto\***  
 29  
 beef tenderloin tips, cabernet demi-glace, risotto,  
 gruyère, wild mushrooms, baby spinach
- Seafood Risotto**  
 34  
 scallops, shrimp, lobster, smoked gouda cheese,  
 baby spinach, sundried tomato pesto
- Tomato Vodka Pasta**  
 19  
 cavatappi pasta, creamy vodka tomato sauce,  
 baby spinach, pecorino romano  
 ● add chicken :: 6

## STEAKS



- all steaks served with choice of two sides
- Black Angus Filet Mignon 4oz\***                      25  
**Black Angus Filet Mignon 8oz\***                      36  
**NY Strip 12oz\***    36  
**Bone-in Pork Chop 12oz\***                              24  
**Black Angus Ribeye 14oz\***                            34

## ADD-ONS

- Sea Scallops (3)\***    16  
**Butter-Poached Lobster (2oz)**                      16  
**Fried Diablo Shrimp (6)**                                      8  
**Grilled Shrimp (6)**    7

## TOPPINGS

- Wild Mushroom and Caramelized Onions**                      3  
**Béarnaise**    3  
**Cabernet Demi-Glace**                                      3  
**Chimichurri**    3  
**JA Steak Butter**    3

\*Items may be cooked to order.  
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
 Items marked with  are Vegetarian. Items marked with  are Gluten-Free.  
 Please note that most of our menu items can be prepared gluten-free with slight alterations.