

SMALL PLATES

Bread Basket

assorted breads, whipped boursin butter

7

Smoked Bacon Crab Dip

crab, cream cheese, bacon, chives, baguettes

16

Pot Roast Nachos

tortilla chips, cheddar & jack cheese, pico de gallo, pot roast, sour cream, green onion

12

Ahi Tuna*

wasabi, soy reduction, seaweed, pickled ginger, asian slaw

16

Baked Brie

fig jam, port reduction, baguettes

15

SIDES

all sides are \$4, unless otherwise noted

Mashed Potatoes ^{gf}

Mashed Sweet Potatoes

Smoked Gouda Mac

Seasonal Vegetables

Wild Rice

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Baked Potato

(Loaded, add :: 1)

Soup or Salad

(add :: 4)

SOUP & SALADS

JA Caesar Salad

romaine hearts, croutons, fried artichokes, pecorino romano

Small 6 • Large 9

JA Wedge Salad

bleu cheese dressing, tomato, pork belly croutons, fried onion straws, hard boiled eggs

9

Arugula Salad

dried figs, mandarin oranges, pickled onion, pecan dusted fried goat cheese

11

House Salad

tomato, cucumber, carrot, cheddar & jack cheese, red onion, bacon, croutons

6

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

17

MAINS FROM OUR WOOD-FIRED GRILL

Land and Sea* ^{gf}

4 oz beef tenderloin, butter- poached lobster, sea scallops, béarnaise sauce, mashed potatoes, seasonal vegetable

● upgrade to 8oz beef tenderloin :: 49

39

Maple Bourbon Glazed Salmon* ^{gf}

7oz grilled salmon, mashed potatoes, asparagus

29

Grouper

7oz pan-seared grouper, mashed potatoes, fire roasted tomatoes, artichokes, capers, lemon, baby spinach, asparagus

34

Southern Fried Chicken

panko-encrusted chicken breast, wild mushroom & bacon gravy, mashed potatoes, seasonal vegetable

24

Beef Tenderloin Risotto*

beef tenderloin tips, cabernet demi-glace, gruyère, wild mushrooms, baby spinach

29

Seafood Risotto

scallops, shrimp, lobster, smoked gouda cheese, baby spinach, sun-dried tomato pesto

34

Ricotta & Black Truffle Ravioli

roasted red pepper, wild mushrooms, gruyere cream, fried baby spinach

27

Red Snapper

wild rice, baby spinach, romesco, pesto oil, herbed bread crumbs

36

STEAKS

all steaks served with choice of two sides

Black Angus Filet Mignon 4oz* 26

Black Angus Filet Mignon 8oz* 37

NY Strip 12oz* 37

Bone-in Pork Chop 12oz* 25

Black Angus Ribeye 14oz* 35

ADD-ONS

Sea Scallops (2)* 16

Butter-Poached Lobster (2oz) 16

Fried Diablo Shrimp (5) 10

Grilled Shrimp (5) 7

TOPPINGS

Wild Mushroom & 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 ^{gf} are Vegetarian. Items marked with ^{gf} are Gluten-Free.

Please note that most of our menu items can be prepared gluten-free with slight alterations.

SPARKLING WINE

Da Luca Prosecco , Veneto, Italy (split)	9
Steorra Brut , Russian River Valley, California	49
Veuve Clicquot 'Yellow Label' Brut , Epernay, France [RSV]	98

WHITE WINE CHARDONNAY

Tormaresca , Puglia, Italy	9	32
TheoLeo , Arroyo Seco, California	39	
Trefethen 'Eschol' , Oak Knoll District of Napa Valley, California	13	48
Stonestreet , Alexander Valley, California [RSV]	75	

PINOT GRIGIO/GRIS

Dipinti Pinot Grigio , Trentino, Italy	10	36
Left Coast Pinot Gris , Willamette Valley, Oregon	45	
Santa Margherita Pinot Grigio , Valdadige, Italy	55	

SEASONAL WHITES AND ROSÉ

Haymaker Sauvignon Blanc , Marlborough, New Zealand	9	32
Stellenbosch Sauvignon Blanc , South Africa	36	
Maison Saleya Rosé , Provence, France	12	44
J. Lohr 'Bay Mist' Riesling , Monterey, California	32	
Villa Pozzi Moscato , Sicily, Italy	9	32
Rodney Strong 'Upshot' Blend , California	35	

RED WINE CABERNET SAUVIGNON

Bleu de Mer , Bordeaux, France	9	32
Josh Cellars , California	12	44
The Federalist 'Bourbon-Barrel Aged' , Lodi, California	50	
Jordan , Alexander Valley, California [RSV]	94	
Caymus , Napa Valley, California [RSV]	118	
Silver Oak , Napa Valley, California [RSV]	180	

PINOT NOIR

Hob Nob , France	10	36
Meiomi , Sonoma, Monterey & Santa Barbara, California	13	48
Belle Glos 'Dairyman' , Russian River Valley, California [RSV]	80	

ADVENTUROUS REDS

J. Lohr 'Los Osos' Merlot , Paso Robles, California	10	36
Seven Falls Merlot , Columbia Valley, Washington	43	
Ruta 22 Malbec , Mendoza, Argentina	10	36
Red Schooner Malbec , Mendoza, Argentina [RSV]	80	
Childress Cabernet Franc , North Carolina	39	
Unshackled by The Prisoner Red Blend , California	46	
Penfold's 'Max's' Shiraz , Australia	39	
Saldo Zinfandel , California	54	
The Prisoner Red Blend , Napa Valley, California [RSV]	70	

BOTTLED BREWS

Michelob Ultra 4.2 ABV%	4.50
Miller Lite 4.2 ABV%	4.50
Yuengling 4.4 ABV%	4.50
Heineken 0.0 (NON-ALCOHOLIC)	4.50
Modelo Oro 4.0 ABV%	5.00
Stella Artois 5.0 ABV%	6.00
Bull City Cherry Tart 6.0 ABV%	6.50

ASK YOUR SERVER
ABOUT OUR SEASONAL SELECTIONS

DRAFT BREWS

Red Oak Amber Lager , Whitsett, NC 5.0 ABV%	6.50
Devil's Backbone Vienna Lager , Roseland, Virginia 5.2 ABV%	6.50
Gizmo Beekeeper Honey Wheat , Raleigh, NC 5.5 ABV%	7.00
The Olde Mecklenburg Brewery Copper Altbier , Charlotte, NC 4.5 ABV%	7.00
VooDoo Ranger Juicy Haze IPA , Asheville, NC 7.5 ABV%	7.50
NoDa Brewing Hop, Drop and Roll , Charlotte, NC 7.2 ABV%	8.00

DESSERTS

From the Bar

Millionaire's Coffee , Bailey's, Kahlua, Frangelico, Simple Syrup, Coffee	13.00
Very Fine Chocotini , Damn Fine Chocolate Liqueur, Vanilla Vodka, Frangelico, Cream, Served Up	13.00
Cherry Garcia , Disarrono, Raspberry Schnapps, Frangelico, Cream, Dark Cherry Syrup	11.00
Cinnamon Roll , Rumchata, Kahlua, Shaken and Served on the Rocks	10.00

Crafted in the Kitchen

Warm Fudge Brownie , with salted caramel ice cream	7.00
Apple & Fig Crisp , with vanilla bean ice cream	7.00
Chocolate Crème Brûlée , chocolate custard topped with caramelized sugar	7.00
NY Cheesecake , housemade, generous portion, seasonal flavor	8.00



ALL ALCOHOL SALES ARE FINAL
A 20% GRATUITY WILL BE ADDED
FOR PARTIES OF 6 OR MORE