

## 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

### Scallops & Bacon

two seared sea scallops, pork belly, soy-balsamic reduction, pear and cabbage slaw, apricot reduction

19

### Dip Trio

smoked gouda pimento cheese, roasted red pepper hummus, olive tapenade, baked pita

15

### Wild Mushroom & Artichoke Dip

wild mushrooms, artichoke hearts, spinach, baked pita

14

## SIDES

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

Mashed Potatoes <sup>gf</sup> • Smoked Gouda Mac

Mashed Sweet Potatoes • Wild Rice

Seasonal Vegetables • Crispy Brussels

Sautéed Brussels Sprouts • French Fries

Sweet Potato Fries

Baked Potato (Loaded, add :: 2)

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

### Autumn Harvest

baby kale, mixed greens, gorgonzola, poached pears, dried fruits, spiced pecans

13

### 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

Pomegranate 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 sub beef patty for vegetarian patty

18

## MAINS FROM OUR WOOD-FIRED GRILL

### Land and Sea\* <sup>gf</sup>

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

● upgrade to 8oz beef tenderloin :: 49

### Maple Bourbon Glazed Salmon\* <sup>gf</sup>

7oz grilled salmon, mashed potatoes, brussels sprouts

### Grouper

sunflower seed crust, ginger pear glaze, mashed sweet potatoes, fried brussels, balsamic reduction

### Southern Fried Chicken

panko-encrusted chicken breast, wild mushroom & bacon gravy, mashed potatoes, brussels sprouts

### Beef Tenderloin Risotto\*

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

### Grilled Duck Breast\*

cranberry orange glaze, mashed sweet potatoes, fried brussels

### Seafood Risotto

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

### Moroccan Stew

sweet potato, chick peas, tomato, spiced cous cous, sunflower seeds, dried cranberries

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

### Ale & Butternut Gnocchi

andouille sausage, roasted red pepper, caramelized onion, spinach

41

31

35

24

29

29

34

24

21

## STEAKS

all steaks served with choice of two sides

Black Angus Filet Mignon 4oz\* 27

Black Angus Filet Mignon 8oz\* 39

NY Strip 12oz\* 37

Bone-in Pork Chop 12oz\* 26  
whiskey apple glaze

Black Angus Ribeye 14oz\* 35

Cowboy Ribeye 24oz\* 45

## 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 <sup>gf</sup> are Vegetarian. Items marked with <sup>gf</sup> are Gluten-Free.

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

## WHITE WINE CHARDONNAY

<b>Jean Bouchard Pays d'Oc,</b> Languedoc-Roussillon, France	10	36
<b>Mantanzas Creek,</b> Sonoma County, California	13	45
<b>Ramsay,</b> California	13	48
<b>Cakebread, [RSV]</b> Napa Valley, California	13	78

## PINOT GRIGIO/GRIS

<b>Dipinti Pinot Grigio,</b> Trentino, Italy	10	36
<b>Left Coast Pinot Gris,</b> Willamette Valley, Oregon	13	48
<b>Santa Margherita Pinot Grigio,</b> Valdadige, Italy	13	55
<b>Trimbach Reserve Pinot Gris,</b> Alcase, France	13	58

## SEASONAL WHITES AND ROSÉ

<b>Stellenbosch Sauvignon Blanc,</b> Western Cape, South Africa	11	36
<b>Rapaura Springs Sauvignon Blanc,</b> Marlborough, New Zealand	11	40
<b>Chateau la Tour de Beraud Rose,</b> Rhône Valley, France	12	44
<b>Fess Parker Riesling,</b> Santa Barbara, California	11	40
<b>Villa Pozzi Moscato,</b> Sicily, Italy	10	36
<b>Trimbach Gewurtztraminer,</b> Alsace, France	10	56
<b>Maz Caz Blanc,</b> Rhône Valley, France	10	38

## SPARKLING WINE

<b>Avissi Prosecco,</b> Veneto, Italy	10	36
<b>Domaine Chandon Brut,</b> California	15	55
<b>Veuve Clicquot "Yellow Label," [RSV]</b> Reims, France	15	98

## RED WINE CABERNET SAUVIGNON

<b>J Lohr "Seven Oaks,"</b> Paso Robles, California	10	36
<b>TheoLeo,</b> Paso Robles, California	13	45
<b>Bonanza,</b> California	13	48
<b>The Federalist "Bourbon Barrel Aged,"</b> Lodi, California	15	55
<b>Sequoia Grove, [RSV]</b> Napa Valley, California	15	82
<b>Jordan, [RSV]</b> Alexander Valley, California	15	94
<b>Caymus, [RSV]</b> Napa Valley, California	15	118
<b>Silver Oak, [RSV]</b> Napa Valley, California	15	180

## PINOT NOIR

<b>Jean Bouchard Pays d'Oc,</b> Languedoc-Roussillon, France	10	36
<b>Meiomi,</b> California	13	48
<b>Belle Glos "Dairyman Vineyard," [RSV]</b> Russian River Valley, California	13	80

## ADVENTUROUS REDS

<b>J. Lohr "Los Osos" Merlot,</b> Paso Robles, California	10	36
<b>Chateau Ste. Michelle "Indian Wells" Merlot,</b> Horse Heaven Hills, Washington	10	43
<b>Manos Negras Malbec,</b> Mendoza, Argentina	11	40
<b>Red Schooner Malbec, [RSV]</b> Mendoza, Argentina	11	80
<b>Childress Cabernet Franc,</b> North Carolina	11	39
<b>Unshackled by The Prisoner Red Blend,</b> California	12	44
<b>Stellenbosch Shiraz,</b> Western Cape, South Africa	11	40
<b>Saldo by The Prisoner Zinfandel,</b> California	12	54
<b>The Prisoner Red Blend, [RSV]</b> Napa Valley, California	12	70

## BOTTLED BREWS

<b>Michelob Ultra Light Lager</b> St. Louis, MO 4.2% ABV, IBU-10	4.50
<b>Sierra Nevada Trail Pass Golden</b> Mills River, NC Non-Alcoholic, IBU-15	5.50
<b>Stella Artois Pale Lager</b> Leuven, Belgium 5.0% ABV, IBU-24	6.00
<b>Modelo Negra Amber Lager</b> Tacuba, Mexico 5.4% ABV, IBU-19	6.00
<b>Original Sin Black Widow Blackberry Cider</b> New York, NY 6.0% ABV	6.00
<b>Victory Golden Monkey Tripel Ale</b> Downingtown, PA 9.5% ABV, IBU-25	6.50
<b>Duvel Golden Belgian Ale</b> Belgium 8.5% ABV, IBU-32	10.50
<b>N.H. Dragons Milk Bourbon Barrel Stout</b> Holland MI 11.0% ABV, IBU-30	11.00

Ask Your Server About our Seasonal Selections

## CRAFT DRAFTS

<b>Red Oak Amber Lager</b> Whitsett, NC 5.0% ABV, IBU-18	7.50
<b>Carolina Brewery Sky Blue Kolsch</b> Pittsboro, NC 4.8% ABV, IBU-20	8.00
<b>Goose Island Hazy Beer Hug Hazy IPA</b> Chicago, IL 6.8% ABV, IBU-20	8.00
<b>Duck Rabbit Milk Stout</b> Farmville, NC 5.7% ABV, IBU-25	8.00
<b>Blowing Rock Cloud Rise Hazy IPA</b> Blowing Rock, NC 7.2% ABV, IBU-25	8.00
<b>Allagash White Belgian Wheat</b> Portland, ME 5.2% ABV, IBU-13	8.50

### Mixed Behind the Bar

<b>Millionaire's Coffee</b> Bailey's, Kahlua, Frangelico, simple syrup, coffee, whipped cream & edible gold flakes	13
<b>Triple Chocolate Martini</b> Damn Fine Chocolate Liqueur, Vanilla Vodka, Frangelico, cream, served up	13
<b>White Chocolate Macchiato Martini</b> Mozart White Chocolate, Vanilla Vodka, housemade cold brew, housemade vanilla syrup, caramel syrup	13

### Crafted in the Kitchen

<b>Warm Fudge Brownie</b> topped with nuts, salted caramel ice cream	7.00
<b>Apple &amp; Fig Crisp</b> served with vanilla bean ice cream	7.00
<b>Chocolate Crème Brûlée</b> chocolate custard, caramelized sugar top	7.00
<b>NY Cheesecake</b> topped with chocolate ganache	8.00



ALL ALCOHOL SALES ARE FINAL

A 20% GRATUITY WILL BE ADDED FOR  
PARTIES OF 6 OR MORE