

RIVERSIDE COCKTAILS

Paradise Punch - 13

Malibu Rum, Banana Liqueur, Pineapple Juice, Grenadine, Lemon Lime Soda

JLG Sangria - 13

Moscato, Apple, Orange, Peach and Pear Puree

James River Margarita - 14

Jose Cuervo Tequila, Cointreau, Peach Schnapps, Peach Nectar,
Lime Juice

Key Lime Pie Martini - 14

Vanilla Vodka, Triple Sec, Cream of Coconut, Key Lime Juice, Simple Syrup

Caramel Apple Martini - 14

Tito's Vodka, Butterscotch Schnapps, Apple Juice, Salted Caramel Sugar Rim

Sapphire Mule - 14

Bombay Sapphire Gin, Limoncello, Fresh Squeezed Lemon Juice,
Ginger Beer, Simple Syrup

Filthy Manhattan - 15

Woodford Reserve Bourbon, Sweet Vermouth, Orange Bitters, Filthy Cherries

JLG Campfire - 15

Maker's Mark Bourbon, Ginger Beer, Lemon Juice, Toasted Marshmallow
Syrup, Toasted Marshmallow

BEER

Bottle and Can - 6

Michelob Ultra
Miller Light
Corona Light
Corona Extra
Heineken
Heineken 0.0
Guinness
Orange Smash
Grapefruit Smash
Bold Rock Hard Cider
O'Doul's

Draft - 8

Michelob Ultra
Stella Artois
Alewerks Superb IPA
Billsburg Kingsmill Lager
Devils Backbone Vienna Lager
Golden Road Mango Cart

RED WINE

Boen Pinot Noir,
California - 12/45

A to Z Pinot Noir,
Oregon - 15/55

Silver Raven Cabernet,
Columbia Valley, Washington - 12/45

Rodney Strong Cabernet,
Sonoma Valley, California - 15/55

Girl and Dragon Malbec,
Argentina - 12/45

HOUSE WINE - 9/35

Cabernet	Chardonnay
Pinot Noir	Pinot Grigio
Merlot	Sauvignon Blanc
Sparkling	Moscato

PROSECCO

Ruffino,
Italy - 45

WHITE WINE

Banfi San Angelo Winemakers Pinot Grigio,
Tuscany - 12/45

Santa Margherita Pinot Grigio,
Valdadige, Trentino-Alto Adige, Veneto - 15/55

Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand - 12/45

Stoneleigh Sauvignon Blanc,
Marlborough, New Zealand - 15/55

Seaglass Chardonnay,
Central Coast, California - 12/45

Kendall-Jackson Chardonnay Vintner's Reserve,
California - 14/52

Chateau Ste Michelle Eroica Reisling,
Columbia Valley, Washington - 13/48

Le Garenne Sancerre,
Loire, France - 65

ROSÉ

Natura Organic Rose,
Central Valley, California - 10/38

STARTERS

Lump Crab Spinach and Artichoke Dip - 22

Garlic Herb Baguette

***Sweet Chili Tuna Wontons - 20**

Ahi Tuna, Mango Cucumber Salsa, Spicy Aioli, Sesame Seeds

***Oysters On the Half Shell - 18**

Boozy Cocktail Sauce



Oysters Rockefeller - 24



Parmesan Breadcrumbs, Chipotle Butter, Bacon

Buttermilk Calamari - 19

Fried Jalapenos, Marinara

Sautéed Mussels - 19

Basil & White Wine Sauce, Garlic & Herb Baguette

Steamed Peel and Eat Shrimp - 26[full pound], 16 [half pound]

Boozy Cocktail Sauce, JLG Spice Blend

Crispy Old Bay Wings [8] - 19

Celery, Carrots, Blue Cheese Dressing

SOUP AND SALADS

Soup Du Jour - 10

Chef's Soup of the Day

Shrimp Caprese Salad - 22

Chilled Pesto Shrimp, Balsamic Glaze, Tomato, Mozzarella, Arugula

Classic Caesar Salad - 16

Romaine, Shaved Asiago, Garlic Butter Croutons, White Anchovy, Caesar Dressing

JLG Spring Salad - 18

Mixed Greens, Crumbled Feta, Figs, Red Onion, Praline Pecans, Balsamic Fig Glaze

Add on: 10 Chicken | 15 Shrimp | 20 Salmon

(6)

(6oz)

JAMES
LANDING
GRILLE

Please consult your server if you have a severe food allergy.
Automatic gratuity of 20% is applied to parties of 8 or more.

*Consuming raw or undercooked beef, poultry, or seafood may increase your risk for foodborne illness.

HANDHELDS

with choice of side

Broiled Crab Cake Sandwich - 24

Lump Crab, Lettuce, Tomato, Remoulade

JLG Smashburger - 19

White American Cheese, Lettuce, Tomato, Grilled Smashed Onion, JLG Sauce

Sweet Heat Fried Chicken Sandwich - 19

Pepper Jack Cheese, Lettuce, Tomato, Bacon, Honey Chili Glaze

Beer Battered Fish Sandwich - 19

Lettuce, Tomato, Lemon Dill Aioli

Blackened Shrimp Street Tacos - 23

Cotija Cheese Mango Salsa, Old Bay Crema

*Make it a Surf & Turf! +4

ENTRÉES

Sweet & Smokey Glazed Salmon - 34

Confetti Rice, Heirloom Carrots

Blackened Branzino - 35

Confetti Rice, Steamed Broccoli, Mango Salsa

Lobster Thermidor - Market Price

Gruyere Cheese, Boursin Red Skin Mash, Steamed Broccoli

Fish and Chips - 28

Beer Battered Cod, French Fries, Tartar Sauce



Grilled Ribeye - 39

Boursin Red Skin Mash, Steamed Broccoli, Compound Butter

Vodka Basil Rigatoni - 32

Spicy Shrimp, Feta Crumble, Garlic & Herb Baguette

Tofu Stir Fry - 24

Seared Tofu, Confetti Rice, Broccoli, Carrots, Peppers, Onions, Honey Teriyaki Sauce

SIDES

JLG Seasoned Fries - 5

Boursin Red Skin Mash - 5

Confetti Rice - 5

Glazed Carrots - 5

Steamed Broccoli - 5

Basket of Fries - 11

Sliced Garlic & Herb Baguette - 5

Side House Salad - 8

Romaine, Cucumber, Red Onion,

Cherry Tomato, Champagne Vinaigrette

Side Caesar Salad - 8

Romaine, Shaved Asiago, Croutons, Caesar

Dressing

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