



JAMUL

CASINO RESORT

IN - ROOM DINING MENU

Main Menu: 6AM-11PM • Late Night: 11PM-2AM

APPETIZERS

LOADED NACHOS \$19

Choice of Chicken or Carne Asada, Fresh Tortilla Chips, Nacho Cheese, Pickled Jalapeños, Pico de Gallo, Guacamole, Sour Cream, Green Onions

FANCY SHRIMP COCKTAIL \$25

Jumbo Prawns, House-Made Cocktail Sauce, Lemon Wedges

CEVICHE \$24

Ahi, Shrimp, Onion, Tomato, Cilantro, Jalapeños, Fresh Lime, Fresh Tortilla Chips

HAND-BATTERED

CHICKEN TENDERS (3) \$18

Carrots, Celery, Choice of BBQ Sauce, Buffalo Sauce, Ranch, Bleu Cheese Dressing

WAGYU SLIDERS (3) \$18

Hawaiian Rolls, Ground Wagyu Beef, Truffle Aioli, Gruyère Cheese

CHARCUTERIE \$39

Assorted Cheeses, Chefs Selected Dry Meats, Dried Fruits, Crackers, Demi-Baguette, Spreads

CRUDITÉS \$18

Ranch Dressing, Hummus, Carrots, Celery, Bell Peppers, Squash, Zucchini, Cherry Tomatoes

MEZZA PLATTER \$28

Carrot Sticks, Cucumber, Cherry Tomatoes, Green Olives, Gherkins, Hummus, Baba Ganoush, Grilled Naan

Room Service
worth **Betting on!**

HEALTHY OPTIONS

GREEK YOGURT PARFAIT \$15

Granola, Fresh Berries

STEEL-CUT OATMEAL \$15

Fresh Berries, Dark Brown Sugar, Pure Maple Syrup

SMOOTHIE \$16

Choice of Banana Peanut Butter, Strawberry Banana, or Mixed Berry

EGG WHITE OMELETTE \$25

Egg Whites, Turkey Sausage, Spinach, Tomatoes, Avocado, Gruyère Cheese

AVOCADO TOAST \$28

Hearth Bread, Avocado, Two Eggs, Pomegranate Reduction, Micro Chives

SOUP & SALADS

SHRIMP CAESAR SALAD \$18

Grilled Shrimp, Romaine, Seasoned Croutons, Parmesan, Caesar Dressing

WEDGE SALAD \$16

Baby Iceberg, Red Onion, Bleu Cheese Crumbles, Bacon Lardons, Cucumber, Cherry Tomatoes, Candied Pecans, Bleu Cheese Dressing

BUFFALO CHICKEN SALAD \$19

Chicken Tenders, Boiled Egg, Tomato, Red Onion, Cucumber, Buffalo Sauce, Bleu Cheese Crumbles, Ranch Dressing

ASIAN CHOP SALAD \$28

Grilled Skirt Steak, Napa Cabbage, Bok Choy, Tomato, Bell Peppers, Carrots, Snap Peas, Green Onions, Bean Sprouts, Fried Wonton Strips, Sesame Ginger Dressing

LOBSTER CORN CHOWDER \$18 (Bowl)

Bacon, Lobster, Corn, Potato, Celery, Cream

FRENCH ONION SOUP \$14 (Bowl)

White Wine, Onion, Gruyere Cheese, Demi Glace, French Baguette

MAIN COURSES

STEAK FRITES \$68

12 oz. Prime New York Steak, Steak Fries, Truffle Salted Broccolini and Heirloom Carrots, Peppercorn Sauce

J23 SIGNATURE CLUB \$29

Crispy Bacon, Sliced Deli Turkey and Ham, Fresh Lettuce, Tomato, Avocado, Gruyère Cheese, Pesto Aioli on Brioche

J23 JUICY LUCY \$35

1/2 lb. Wagyu Patty stuffed with Shredded Short Rib and Truffled Cheese, Grilled Cipolini Onions, Garlic Aioli, Demi-glace, Steak Fries

J23 WAGYU BURGER \$32

Wagyu Burger Patty, Bacon, Lettuce, Tomato, Pickles, Steak Fries, Choice of Cheese

SURF & TURF BURRITO \$25

Carne Asada and Butter Grilled Lobster, Spanish Rice, Avocado-Cabbage Slaw, Cilantro-Lime Crema, Chips, Salsa

J23 FOWL SANDWICH \$21

Hand-Battered Chicken, Pickles, Lettuce, Tomato, Onion, Buffalo Ranch Sauce, Steak Fries

CITRUS GINGER KING SALMON \$48

King Salmon, Jasmine Rice, Braised Bok Choy, Ginger, Lime, Shallots, Beurre Blanc

TASTE OF EMERALD

SALT & PEPPER WINGS \$20

Green Onions, Fried Shallots,
Salt and Pepper Seasoning

HOUSE FRIED RICE \$20

Char Siu Pork, Shrimp, Peas, Carrots,
Green Onions, Broccoli Garnish

ORANGE CHICKEN \$19

House-Battered Chicken Thigh, Orange Sauce,
Green Onions, Side of Steamed Rice

CHOW MEIN \$15

Yakisoba Noodles, General Tso's Sauce,
Mixed Vegetables
- Choice of Chicken (\$5), Beef (\$7), or Shrimp (\$9)

KUNG PAO CHICKEN \$18

Bell Peppers, Onion, Water Chestnuts,
Peanuts, Kung Pao Sauce, Steamed Rice
- Sub: Beef (\$7) or Shrimp (\$9)

PEPPERED ANGUS BEEF \$30

Tenderloin Cubes, Asparagus,
Black Pepper Sauce

BREAKFAST

Choice of House Spuds, Hash Browns,
or Side Fresh Fruit

J23 CONTINENTAL

BREAKFAST FOR TWO \$45

Fresh Croissants, Muffins, Honey Whipped
Butter, Fruit Platter, Greek Yogurt, Granola,
Fresh-Squeezed Orange Juice, Carafe of
Coffee, Sourdough or Wheat Toast

LOX & BAGEL \$20

Smoked Salmon, Capers, Egg, Chives, Herb
Cream Cheese, Tomato, Red Onions, Choice of
Everything or Plain Bagel

EGGS BENEDICT \$19

English Muffin, Canadian Bacon,
Poached Eggs, Hollandaise Sauce

CRÈME BRÛLÉE

FRENCH TOAST \$22

Brioche, Pastry Crème, Egg Batter, Vanilla,
Sugar, Maple Bourbon Syrup

LEMON RICOTTA

BLUEBERRY PANCAKES \$19

Blueberry, Ricotta, Butter, Lemon Zest,
Maple Bourbon Syrup

CUCINA ITALIANA

10" PIZZA PIE \$19

Choice of Meat Lovers, Pepperoni,
Cheese, Margherita or Hawaiian

J23 PIZZA ROYAL \$22

Muenster Cheese, Bacon Lardons,
Calabrese Peppers, Fried Brussels Sprouts
Chips, Agave Nectar, Fresh Lemon

PASTA BOLOGNESE \$30

Prime Ground Beef, Roasted Tomato,
Fresh Basil, Thyme, Pappardelle

BUCATINI CARBONARA \$28

Bucatini, Pancetta, Shallots, Peas, Truffle Salt,
Garlic, Egg Yolks, Parmigiano-Reggiano,
Pesto Crostini

Go **ALL-IN**
on Italian

5 AM SPECIAL \$32

Three Eggs Any Style, Applewood
Smoked Bacon, Maple Sausage,
Sourdough or Wheat Toast

STEAK & EGGS \$55

12 oz. USDA Prime New York Steak, Two Eggs
Any Style, Sourdough or Wheat Toast

STEAK "N" EGG SANDO \$25

Grilled Skirt Steak, Eggs, Grilled Red Onions,
Arugula, Chimichurri Aioli, Telera Roll

OMELETTES

Choice of House Spuds, Hash Browns,
or Side Fresh Fruit

BUILD YOUR ULTIMATE

3-EGG OMELETTE \$28

Choose 3 Items: Bacon, Ham, Sausage,
Tomato, Spinach, Mushrooms, Onion,
Shredded Jack and Cheddar, Sourdough or
Wheat Toast • Each Additional Topping \$2

MILE HIGH DENVER

FRITTATA \$30

Three Eggs, Smoked Ham, Bell Peppers,
Onions, Cheddar Cheese, Grilled Pineapple
Lattice, Sourdough or Wheat Toast

OSCAR OMELETTE \$30

Three Eggs, Asparagus, Jumbo Lump Crab,
Swiss Cheese, Sourdough or Wheat Toast

DESSERT

TARTE TATIN \$12

Signature Dessert

A Buttery/Rich Upside-down Caramelized Apple Tart that's Served Warm with a Dollop of Crème Fraîche

NEW YORK-STYLE CHEESECAKE \$12

CHOCOLATE-COVERED STRAWBERRIES \$25 (1/2 Dozen)
\$45 (Dozen)

CRÈME BRÛLÉE \$10

CHOCOLATE BROWNIE WITH WHIPPED CREAM \$12



You play hard...
AND WE'LL
Plate Hard!

LATE NIGHT MENU

Served from 11 PM – 2 AM

SALT & PEPPER WINGS \$18

Green Onions, Fried Shallots,
Salt and Pepper Seasoning

HAND-BATTERED CHICKEN TENDERS (3) \$18

Carrots, Celery, Choice of BBQ Sauce,
Buffalo Sauce, Ranch, Bleu Cheese Dressing

FANCY SHRIMP COCKTAIL \$25

Jumbo Prawns, House-Made Cocktail Sauce,
Lemon Wedges

SHRIMP CAESAR SALAD \$18

Grilled Shrimp, Romaine, Seasoned Croutons,
Parmesan, Caesar Dressing

WEDGE SALAD \$16

Baby Iceberg, Red Onion, Bleu Cheese
Crumbles, Bacon Lardons, Cucumber,
Cherry Tomatoes, Candied Pecans,
Bleu Cheese Dressing

CRÈME BRÛLÉE

FRENCH TOAST \$22

Brioche, Pastry Crème, Egg Batter, Vanilla,
Sugar, Maple Bourbon Syrup

J23 SIGNATURE CLUB \$29

Crispy Bacon, Sliced Deli Turkey and Ham,
Fresh Lettuce, Tomato, Avocado,
Gruyère Cheese, Pesto Aioli on Brioche

J23 WAGYU BURGER \$32

Wagyu Burger Patty, Bacon, Lettuce, Tomato,
Pickles, Steak Fries, Choice of Cheese

STEAK "N" EGG SANDO \$25

Grilled Skirt Steak, Eggs, Grilled Red Onions,
Arugula, Chimichurri Aioli, Telera Roll

STEAK FRITES \$68

12 oz. Prime New York Steak, Steak Fries,
Truffle Salted Broccolini and Heirloom Carrots,
Peppercorn Sauce

PASTA BOLOGNESE \$30

Prime Ground Beef, Roasted Tomato,
Fresh Basil, Thyme, Pappardelle

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

All in-room dining orders are subject to a 20% service charge.

IN ROOM DINING BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

SIGNATURE REFRESHMENTS

TROPICAL SUNRISE SPRITZER \$10

Fresh Orange and Pineapple Juice, and a Splash of Grenadine, Topped with Soda

CUCUMBER MINT COOLER \$10

Infused Cucumber, Mint, and Lime with Sparkling Water

JUICES & SOFT DRINKS

JUICES \$8

Orange, Cranberry, Pineapple

SOFT DRINKS \$6

Pepsi, Diet Pepsi, Starry, Ginger Ale, Tonic Water, Club Soda

COFFEE & TEA

J23 COFFEE SERVICE (CARAFE) \$12

1850 Premium Blend, Regular or Decaf

TAZO TEA SELECTION (CARAFE) \$12

Chamomile, Earl Grey, Green Tea, Mint

BOTTLED WATER

VOSS 500ML \$8

Still or Sparkling

ALCOHOLIC BEVERAGES

Signature Cocktails from J23 Restaurant
Available 10:00 AM - 1:00 AM

BITTER SWEET SYMPHONY \$18

Basil Hayden Bourbon, Maraschino Liqueur, Lemon Juice, Luxardo Syrup, Egg White, Luxardo Cherry

HER MAJESTY \$17

Empress Gin, Elderflower Liqueur, Lemon, Hibiscus Syrup, Hibiscus

OLE HICKORY \$17

Elijah Craig Barrel Proof Bourbon, Dash Angostura Bitters, Demerara Sugar Cube, Orange Zest, Hickory Wood Smoked

A FIST FULL OF MEZCAL \$17

Xicaru Mezcal, Cointreau, Grenadine, Agave, Lime Juice, Muddled Serrano Pepper, Black Salt Rim, Roasted Serrano Pepper

CREAM DE LA CRÈME \$17

Tito's Vodka, Baileys Liqueur, Simple Syrup, Heavy Whipping Cream, Chocolate Shavings and Wafer

OAXACAN RICKY \$15

Casamigos Blanco Tequila, Mezcal, Lime Juice, Agave, Muddled Cucumber & Mint, Topped with Soda Water, Mint and Cucumber

WINES (GLASS & BOTTLE)

WHITE WINES

- Chardonnay
- Kendal Jackson \$11/\$42
- Riesling
- Thomas Schmitt "Piesporter Goldtröpfchen," \$14/\$54
- Pinot Grigio
- Bollini, Trentino \$13/\$50

Bottle Options:

Far Niente, Napa Valley ·
2014 Napa Valley \$120

RED WINES

- Cabernet Sauvignon
- Daou Vineyards \$16/\$62
- Pinot Noir
- Alexander Valley Vineyards \$15/\$58
- Merlot
- Copper Valley \$10/\$38

Bottle Options:

Caymus Vineyards,
Napa Valley · 2019 Bottle \$185
Opus One, Napa Valley · 2013
Napa Valley Bottle \$675

SPARKLING (BOTTLES ONLY)

- Zonin, Prosecco \$42
- Schramsberg Vineyards "Mirabelle,"
Brut Rosé \$70
- Veuve Clicquot \$120
- Taittinger \$130

BEER SELECTIONS

DOMESTIC BOTTLE \$8

Bud Light, Coors Light, Michelob Ultra

IMPORTED BOTTLE \$9

Modelo, Corona, Heineken

CRAFT CAN \$9

394 IPA