

BISTRO & BAR
Jax DINNER

THINGS TO SHARE

KOREAN TACOS

Bulgogi pork, kimchi, nappa cabbage, chipotle aioli

12

JAX'S MEATBALLS

Signature tomato sauce

12

DRUNKEN MUSSELS

White wine, garlic, clam juice, basil, garlic crostini

14

BLACKENED FISH TACOS

Pineapple mango salsa, nappa cabbage, Jax's seafood remoulade

12

WILD MUSHROOM FLATBREAD

Wild mushrooms, gorgonzola, 4 cheese blend, truffle oil

13

CRISPY TRUFFLED BRUSSEL SPROUTS

Roasted garlic aioli

12

COCONUT SHRIMP

Apricot/thai chili sauce

12

MEATBALL FLATBREAD

4 Cheese blend

12

FRENCH DIP SLIDERS

Caramelized onion, provolone, au jus

13

FROM THE SOUP KETTLES

Please ask your server for today's choices.

SALADS

MEDITERRANEAN SALAD BOWL

Marinated artichoke, feta, cucumber, mint, tomato, red onion, kalamata olive, romaine, Greek vinaigrette 14
chicken 18 | shrimp 19 | salmon 24

ELEVATED CAESAR SALAD

Petite romaine, parmesan crisps, anchovy 14
chicken 18 | shrimp 19 | salmon 24

CRISPY ASIAN CHICKEN SALAD

Baby spinach, napa & red cabbage, red pepper, carrots, green onion, mandarin oranges, crispy noodles, roasted cashews, sesame ginger vinaigrette (grilled or crispy chicken) 19

CRISPY CHICKEN BLT SALAD

Thick cut applewood smoke bacon, grape tomato, rustic croutons, romaine lettuce, thousand island 19

BABY SPINACH ROASTED BEET SALAD

Goat cheese, dried cherries, candied walnuts, red onion, white balsamic & shallot vinaigrette 15
with shrimp + 6 chicken + 4 hanger steak + 12

BURGERS & SANDWICHES

CHEESEBURGER

Brisket, short rib, chuck blend, dressed up all the way 19

JAX'S SWEET POTATO QUINOA VEGGIE BURGER

Signature recipe, roasted pepper, provolone, pesto aioli, spinach 19

SHRIMP & LOBSTER ROLL

Served with salt & vinegar chips MP

FRENCH DIP SANDWICH

Roast beef, onion confit, provolone, tiger sauce, au jus 21

HOT PASTRAMI, HOT CORNED BEEF, ROAST BEEF FRESH TURKEY

Served on double baked rye 19

RUBEN, RACHEL OR TURBAN

Grilled with swiss, sauerkraut & thousand island dressing 20

Please choose fries, potato salad or cole slaw
Substitute sweet fries 2.95 | onion rings 3.95 |
sautéed mushrooms 1.5 | sautéed onions 1.5 | bacon 3.95

THE COMFORT ZONE

Served with a house salad or chicken noodle soup

SCOTTISH SALMON

Simply grilled, today's vegetable, potato of the day 28

BABY BACK RIBS

Corn fritters 28

HUNGARIAN GHOULASH

Served over wide egg noodles 28

COQ AU VIN

dark meat chicken on the bone braised in a red wine tomato chicken broth, mushrooms & english peas, over wide egg noodles 26

LASAGNA BOLOGNESE

layers of our beef, hot & sweet sausage blend, ricotta, marinara, garlic crostini 22

LOBSTER MAC & CHEESE

four cheese blend, cherry tomato, green beans 26

SIDES

FRENCH FRIES 7 SWEET FRIES 8 ONION RINGS 9 POTATO SALAD 7 TODAY'S VEGETABLE 8 HOUSE SALAD 9

KIDS MENU 12 & under

HOT DOG

Served with fries 8

CHICKEN TENDERS

Served with fries 8

LINGUINI MARINARA 8

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please speak with your server if you have special dietary

20% Gratuity will be added to parties 6 or more. Prices subject to change.

JAX'S WINE LIST

BUBBLY

Prosecco split 11

HOUSE POURS

Cabernet, pinot noir, chardonay, pinot grigio 8

WHITES

ROSE

La cave du coudray – Loire Valley, France 8 | 28

SAUVIGNON BLANC

Ava grace vineyards – California 8 | 24

SAUVIGNON BLANC

Yealands estate
Marlborough – New Zealand 10 | 36

SAUVIGNON BLANC

Kim Crawford – Marlborough, New Zealand 12 | 44

PINOT GRIGIO

Impero – Italy 9 | 28

PINOT GRIGIO

Masi Masianco – Italy 11 | 38

RIESLING

Relax, Germany 8 | 29

CHARDONNAY

Sea Sun – from the Caymus Family, California 10 | 36

CHARDONNAY

Picket Fence – Russian River 11 | 38

MOSCATO

Jacobs Creek – Australia 8 | 26

REDS

PINOT NOIR

Sea Sun – from the Caymus family, California 10 | 36

PINOT NOIR

Meiomi – California 12 | 46

PINOT NOIR

Boen – Russian River Valley 55

MERLOT

McManis – California 9 | 34

MALBEC

Trivento – Mendoza 9 | 32

CHIANTI

Remole – Italy 85% sangiovese, 15 % cabernet 9 | 32

JAX Y3 RED BLEND

Napa valley – California 48

CABERNET SAUVIGNON

McManis – California 10 | 34

CABERNET SAUVIGNON

Bonanza – (from the Caymus family) California 12 | 46

CABERNET SAUVIGNON

Jordan – Alexander Valley, California 95

CABERNET SAUVIGNON

Quilt – Napa Valley 75

RED BLEND

The prisoner – Napa Valley 85

RED BLEND

Quilt – Napa Valley 65

SPECIALTY COCKTAILS

JAXTINI

Maestro dobel diamante tequila, fresh lime juice 13

1888 RUM CHOCOLATE OLD FASHIONED

Oak & sherry cask aged rum, chocolate whiskey, orange & chocolate bitters, amarena cherry 13

BUFFALO TRACE OLD FASHIONED

Orange bitters, amarena cherry, orange peel, bacon 13

GRAPEFRUIT PALOMA

Blue agave tequila, grapefruit juice, grapefruit soda 12

UNCLE MARTY'S MULE

Jovelle vodka, fever tree ginger beer, fresh lime juice 10

CUCUMBERTINI

House infused cucumber vodka, lime & lemon syrup 12

THE IRISH BUCK

Irish whiskey, honey syrup, fresh lemon juice, ginger beer, basil 12

LEMON DROP MARTINI

Lemon infused vodka, agave, fresh lemon juice, gran gala brandy 12

LYCHEE MARTINI

jovelle vodka, soho lychee liqueur, lychee juice 12

ROSE LEMONADE

ketel one grapefruit & rose vodka, rose wine, lemon lime syrup 11

BEERS

LA FIN DU MONDE

Quebec – belgian tripel blonde – ABV 9 0/0 9

BLANCHE DE CHAMBLY

Quebec – belgian white ale ABV 5 0/0 8

DOGFISH HEAD 90 MINUTE

IPA – 9 0/0 ABV 8

LAGUNITAS

California - IPA - ABV 6.2 7

GUINNESS DRAUGHT (CAN)

Ireland – stout – 8

STELLA ARTOIS

Lager – belgium – ABV 5 0/0 7

STELLA ARTOIS 0.0

Lager – belgium – ABV 4.2 7

YUENGLING

Lager – pennsylvania – ABV 4.4 0/0 6

BUDWEISER

Lager – st. Louis – ABV 5 0/0 5

CORONA

Lager – mexico – ABV 4.6 0/0 7

MICHELOB ULTRA

Lager – st. Louis – ABV 4.2 0/0 6

BLUE MOON

Belgian white ale – denver – ABV 7

MILLER LITE

Pilsner – milwaukee – ABV 4.2 6