

(One Fountain Beverage Included)

SALADS AND OTHERS

CRISPY ASIAN CHICKEN SALAD (OR ROASTED CHICKEN)

Baby spinach, napa & red cabbage, carrots, green onion, red peppers, mandarin oranges, crispy noodles, roasted cashews, sesame ginger vinaigrette (roasted or crispy chicken) 15.95

ELEVATED CAESAR SALAD

Petite romaine, parmesan crisps, white anchovy 14
With roasted chicken or tuna salad 16.95
With shrimp 18.95

MEDITERRANEAN SALAD BOWL WITH CHICKEN, GYRO OR TUNA SALAD

Marinated artichoke, cucumber, tomato, feta, kalamata olive, greek vinaigrette 15.95

BABY SPINACH ROASTED BEET SALAD WITH GRILLED SHRIMP

Goat cheese, dried cherries, candied walnuts, red onion, white balsamic & shallot vinaigrette 14.95
with chicken 4

KOREAN TACOS

Bulgogi pork, kimchi, nappa cabbage chipotle aioli 11.95

SALAD DUO

Scoop of tuna & chicken salad, lettuce, tomato, onion, rye 13.95

FISH TACOS

Blackened mahi, pineapple mango salsa, chipotle aioli 12.95

BLINTZES

Served with blueberry compote, sour cream 14.95

HUMMUS BOWLS

Marinated artichoke, cucumber, grape tomato, feta, evoo, fresh squeezed lemon juice

with Chicken 14.95 | with Vegetables 13.95 | with Shrimp 16.95 | with Gyro 14.95

FLATBREADS

WILD MUSHROOM

Shiitake & crimini mushroom, caramelized onion, four cheese blend, truffle oil 12.95

THE BLT

Applewood smoked bacon, lettuce, tomato, mayo, pizza sauce 12.95

MEATBALL

Jax's meatballs, four cheese blend, pizza sauce 12.95

BURGERS & SANDWICHES

CHEESEBURGER

Lettuce, tomato, onion 16.95

BEEF & LAMB GYRO

Lettuce, tomato, onion, tzatziki sauce 12.95

TUNA OR CHICKEN SALAD

Double baked rye, pickle 14.95
Have It As A Melt 15.95

CHICKEN CLUB SANDWICH

Grilled chicken, bacon, lettuce, tomato, citrus mayo, baguette roll, provolone 14.95

SWEET POTATO & QUINOA VEGGIE BURGER

Signature recipe, roasted pepper, provolone, pesto aioli, spinach 16.95

HALF SANDWICH

with Soup or House Salad 14.95

SHRIMP LOBSTER ROLL

Served with salt & vinegar chips & slaw 17.95

FRENCH DIP SANDWICH

Roast beef, au jus, provolone, onion confit horseradish aioli 17.95

FRIED FISH FILET SANDWICH

American cheese, slaw, tarter 15.95

HOT PASTRAMI, ROAST BEEF, CORNED BEEF, TURKEY

Double baked rye, pickled 16.95

BLT

Thick cut bacon, lettuce, tomato, mayo served on toasted rye 13.95

RUBEN, RACHEL, TURBEN

Double baked rye, pickle 17.95

GRILLED KNOCKWURST RUBEN

Hoagie roll 12.95

Served with Fries, house salad or salad of the day

Substitute - Sweet Fries 2.95 | Onion Rings 3.95 | Truffle Fries 3.95 | Bacon 3.95 | Sauteed Onions or Mushrooms 1.5

Please, No Sharing • 20% Gratuity will be added to parties 6 or more

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 needs.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

BRUNCH

SERVED SATURDAY & SUNDAY 10:30AM - 2:00PM

SCRAMBLED EGG BACON CHEESE SANDWICH

Challah brioche roll, tater tots 11

SHAKSHUKA

3 eggs poached in spicy tomato sauce,
topped with feta, toasted pita 14

**2 PIECES OF FRENCH TOAST,
2 SCRAMBLED EGGS, 2 BACON 12**

BLT FLATBREAD

Applewood smoked bacon, lettuce,
tomato, pizza sauce 12

PIGS IN A BLANKET

Breakfast sausage wrapped in challah thick cut
french toast, tater tots 12

CHEESE BLINTZES

Cherry compote 14

OMELETTES / TATER TOTS

Greek 12 | Cheese 11 | Veggie 12 | Neo 15 | Deli 14

NOVA PLATTER

Nova, cream cheese, ito, capers, toasted bialy 15

SIDE OF BACON OR SAUSAGE 3.95

UNLIMITED MIMOSAS, POINSETTIAS OR KIR ROYALS \$15.99 (PP) | BLOODY MARY'S \$7

SIDES

APPLEWOOD THICK CUT BACON 3.95 • SAUSAGE 3.95 • HOME FRIES 2.5

HAPPY HOUR BEVERAGES

SERVED SUNDAY THRU FRIDAY

12PM-6:00 PM RESTAURANT WIDE | BAR AREA 6:30

SPECIALTY COCKTAILS \$8.88

BUBBLY ROSÉ | Chilled three olives rose' vodka, prosecco, lemon rind

ROSE LEMONADE | Ketel One grapefruit & rose vodka, rose wine, lemon lime syrup

SPARKLING COSMOPOLITAN | Ketel One grapefruit & rose vodka, rose wine, lemon lime syrup

LYCHEE MARTINI | Soho lychee liqueur, jovelle vodka, lychee syrup

JAX'S OLD FASHIONED | War eagle bourbon, orange bitters, amarena cherries, bacon, orange twist

CHOCOLATE MARTINI | Chocolate vodka, dark & light creme de cacao, touch of cream

UNCLE MARTY'S MULE | Jovelle vodka, fever tree ginger beer, lime juice

GRAPEFRUIT PALOMA | Olmeca altos tequila, fever tree sparkling grapefruit, agave nectar, lime juice

LEMON DROP MARTINI | Lemon infused vodka, agave, fresh lemon juice, gran gala brandy

CUCUMBERTINI | House infused cucumber vodka, lime & lemon juice

SPIRITS \$7

JOVELLE French vodka

CORAZON Tequila

BROKERS Gin

GLENGARRY Scotch

JACK CROSS Rum

BENCHMARK Bourbon

ROCKS POUR 9

MARTINI 9

WINES \$7

RED

Cabernet

Pinot noir

WHITE

Pinot grigio

Chardonnay

Sauvignon blanc

Moscato

BEER

DOMESTIC 5

Budweiser

Michelob ultra,

Yuengling

Blue moon

CRAFT & IMPORTED 6

Stella

Corona light

Blanche de chambly

Guinness

Lagunitas IPA