

# BISTRO & BAR Jax DINNER

## THINGS TO SHARE

### KOREAN TACOS

Bulgogi pork, kimchi, nappa cabbage, chipotle aioli 12

### DRUNKEN MUSSELS

White wine, garlic, clam juice, basil, garlic crostini 14

### MOZZARELLA CROSTINI WITH PROSCIUTTO DI PALMA

Fig jam, basil, fig balsamic glaze 14

### BLACKENED FISH TACOS

Pineapple mango salsa, nappa cabbage, Jax's seafood remoulade 12

### PIGS IN A BLANKET

11

### CRISPY TRUFFLED BRUSSEL SPROUTS

Roasted garlic aioli 12

### COCONUT SHRIMP

Apricot/thai chili sauce 12

### FRENCH DIP SLIDERS

Caramelized onion, provolone, au jus 13

## FLATBREADS

### TRUFFLED MUSHROOM

Quattro formaggi cheese, gorgonzola, truffle oil 13

### PEPPERONI

Four cheese blend, Jax's pizza sauce 12

### MEATBALL

Our beef with sweet & hot italian sausage mix, four cheese blend 12

### FIG & PROSCIUTTO DI PARMA

quattro formaggi blend, goat cheese, fig jam, arugula 13

## FROM THE SOUP KETTLES

Please ask your server for today's choices.

## SALADS

### ROASTED FIG, PROSCIUTTO DI PARMA ARUGULA SALAD

Goat cheese, walnuts, baby spinach, fig champagne vinaigrette 16  
*shrimp +5*

### 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

## KIDS MENU 12 & under • FOR DINE IN ONLY

### HOT DOG

served with fries 10

### CHICKEN TENDERS

served with fries 10

### GEMELLI MARINARA 10

## 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

### PANINO AL PROSCIUTTO E MOZZARELLA

Prosciutto di parma, fresh mozzarella, roasted tomato, artichoke, arugula, pesto aioli, toasted hero (not pressed) 19

### RUBEN, RACHEL OR TURBAN

Grilled with swiss, sauerkraut & thousand island dressing 20

*Served with house made ranch chips, fries or slaw  
Substitute sweet potato fries 1.95 | onion rings 2.95  
sautéed mushrooms or onions 1.5 | bacon 2.95*

## ENTREES

### SCOTTISH SALMON

Simply grilled, seasonal vegetables, potato of the day 28

### BABY BACK RIBS

corn fritters 28

### SESAME NOODLE BOWLS

stir fried vegetables, teriyaki glaze  
Hanger Steak 29 Salmon 28 Shrimp 26

### FRUTTI DI MARE

lobster, shrimp, clams, mussels, served over linguini in a white wine tomato clam broth 32

### ITALIAN MEATLOAF

seasonal vegetables, potato of the day 22

### CLAMS LINGUINE

sautéed middle necks, chopped clams in a white wine, clam, basil broth 26

### PAN SEARED SHRIMP ALLA VODKA

served over gemelli pasta with english peas & cherry tomato 26

### LASAGNA BOLOGNESE

layered with our beef & sweet & hot sausage blend 24

### FISH PREPARATION OF THE DAY

MP

## SIDES

HOUSE MADE RANCH CHIPS bistro sauce 8

FRENCH FRIES 6

SWEET FRIES 7

ONION RINGS 8

SAUTEED VEGETABLES 8

ROASTED POTATO 6

*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

## SPARKLING

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Prosecco split	11
Poeme (Brut) , Cava Spain	38

## HOUSE POURS

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Cabernet, Pinot Noir, Chardonnay, Pinot Grigio	8
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## WHITES

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### ROSE

La cave du coudray – Loire Valley, France	8   28
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### SAUVIGNON BLANC

Ava grace vineyards – California	8   24
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### SAUVIGNON BLANC

Giesen, Marlborough – New Zealand	9   34
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### SAUVIGNON BLANC

Kim Crawford – Marlborough, New Zealand	12   44
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### BORDEAUX BLANC

Esprit De Saint Sulpice	9   38
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### PINOT GRIGIO

Impero – Italy	9   28
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### PINOT GRIGIO

Candoni – Italy	10   36
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### RIESLING

Relax, Germany	8   29
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### CHARDONNAY

Unshackled ( By Prisoner)	12   46
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### CHARDONNAY

Sea Sun – from the Caymus Family, California	11   40
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### MOSCATO

Jacobs Creek – Australia	8   26
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## REDS

### PINOT NOIR

Sea Sun – from the Caymus family, California	10   36
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### PINOT NOIR

Meiomi – California	12   46
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### MERLOT, McManis – California

9 | 34

### MALBEC, Altos, Mendoza

9 | 34

### CHIANTI

Remole – Italy 85% sangiovese, 15 % cabernet	9   32
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### JAX Y3 RED BLEND, Napa Valley

48

### CABERNET SAUVIGNON, McManis – California

10 | 34

### CABERNET SAUVIGNON

The Prisoner – Napa Valley	90
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### CABERNET SAUVIGNON

Bonanza – (from the Caymus family) California	12   46
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### CABERNET SAUVIGNON Quilt – Napa Valley

80

### RED BLEND The prisoner – Napa Valley

85

### RED BLEND Quilt – Napa Valley

75

## SPECIALTY COCKTAILS

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### THE LAST WORD

Beefeater gin, green chartreuse, maraschino liqueur, lime juice	13
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### JAXTINI

Maestro dobel diamante tequila, fresh lime juice	14
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### JAX'S OLD FASHIONED

Knob creek small batch, orange bitters, amarena cherry, bacon	13
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### GRAPEFRUIT PALOMA

Blue agave tequila, grapefruit juice, grapefruit soda	12
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### UNCLE MARTY'S MULE

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

House infused cucumber vodka, lime & lemon syrup	12
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### LEMON DROP MARTINI

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

Jovelle vodka, soho lychee liqueur, lychee juice	12
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## BEERS

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### LA FIN DU MONDE

Quebec – belgian tripel blonde – ABV 9 0/0	9
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### BLANCHE DE CHAMBLY

Quebec – belgian white ale ABV 5 0/0	8
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### DOGFISH HEAD 90 MINUTE

IPA – 9 0/0 ABV	8
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### LAGUNITAS

California - IPA - ABV 6.2 7	
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### GUINNESS DRAUGHT (CAN)

Ireland – stout –	8
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### STELLA ARTOIS

Lager – belgium – ABV 5 0/0	7
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### STELLA ARTOIS 0.0

Lager – belgium – ABV 4.2	7
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### YUENGLING

Lager – pennsylvania – ABV 4.4 0/0	6
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### BUDWEISER

Lager – st. Louis – ABV 5 0/0	5
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### CORONA

Lager – mexico – ABV 4.6 0/0	7
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### MICHELOB ULTRA

Lager – st. Louis – ABV 4.2 0/0	6
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### BLUE MOON

Belgian white ale – denver – ABV	7
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### MILLER LITE

Pilsner – milwaukee – ABV 4.2	6
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