

(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 (grilled or crispy chicken) 15.95

ELEVATED CAESAR SALAD

Petite romaine, parmesan crisps, anchovy 14
With grilled 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

CRISPY CHICKEN TACOS

Asian slaw, sharp cheddar, smokey chipotle sauce 12.95

KOREAN TACOS

Bulgogi pork, kimchi, nappa cabbage chipotle aioli 12.95

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 cherry compote, sour cream 14.95

HUMMUS BOWLS

Marinated artichoke, cucumber, grape tomato, feta, evoo, fresh squeezed lemon juice
with Chicken 15.95 | with Vegetables 14.95 | with Shrimp 17.95 | with Gyro 15.95

FLATBREADS

TRUFFLE MUSHROOM

Quattro formaggi blend, gorgonzola, truffle oil 13.95

PEPPERONI

Four cheese blend, pizza sauce 12.95

MEATBALL

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

BURGERS & SANDWICHES

CHEESEBURGER

Our three meat blend, dressed all the way 17.95

SWEET POTATO & QUINOA VEGGIE BURGER

Signature recipe, roasted pepper, provolone, pesto aioli, spinach 17.95

FRIED FISH FILET SANDWICH

American cheese, slaw, tarter 15.95

BEEF & LAMB GYRO

Lettuce, tomato, onion, tzatziki sauce 13.95

HALF SANDWICH

with Soup or House Salad 14.95

HOT PASTRAMI, ROAST BEEF, CORNED BEEF, TURKEY

Double baked rye, pickled 17.95

HOT DOG PLATTER 15.95

RUBEN, RACHEL, TURBEN

Double baked rye, pickle 18.95

TUNA OR CHICKEN SALAD

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

SHRIMP LOBSTER ROLL

Served with salt & vinegar chips & slaw 17.95

BLT

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

CHICKEN SCHNITZEL SANDWICH

Panko, parmesan & herb breaded chicken, slaw, Jax's french dressing 14.95

PANINO AL PROSCIUTTO E MOZZARELLA

Prosciutto di parma, fresh mozzarella, roasted tomato, artichoke, arugula, pesto aioli, toasted hero (not pressed) 18.95

FRENCH DIP SANDWICH

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

Served with house made ranch chips, fries or slaw
Substitute – Sweet Potato Fries 1.95 | Onion Rings 2.95 | Bacon 2.95 | 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

HAPPY HOUR BEVERAGES

SERVED SUNDAY THRU FRIDAY | 12PM-6:00 PM RESTAURANT WIDE | BAR AREA 6:30

SPECIALTY COCKTAILS \$8.88

BUBBLY ROSÈ

Chilled three olives rose' vodka,
prosecco, lemon rind

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

Guinness

Lagunitas IPA

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