

**TODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE**

**FRENCH ONION SOUP 9 (PLUS 5 W ENTRÉE)      BEEF GOULASH SOUP 8**

**FRIDAY IS PAELLA NITE AT JAX – soup or salad, seafood paella, glass of sangria  
shrimp, clams, mussels, lobster served over chorizo saffron rice 34**

**GRILLED ANGUS FILET MIGNON – gorgonzola crust, steakhouse onion rings, sauteed vegetables 36**

**SESAME CRUSTED AHI TUNA – – sesame noodles, sir fried veggies, teriyaki glaze 29**

**SEARED DIVER SCALLOPS BAKED AL FORNO –  
roasted garlic cream sauce with gemelli pasta, quattro formaggi, mushrooms, English peas 29**

**FRUTTI DI MARE – lobster, shrimp, clams, mussels, linguini in a white wine tomato clam broth 32**

**PAN SEARED RAINBOW TROUT ALMONDINE –  
simply seasoned, herb roasted potato, sauteed mixed vegetables, herb roasted potato 26**

**RED WINE BRAISED SHORT RIB RAGU – served over pappardelle, topped with ricotta 28**

**SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze  
SESAME CRUSTED AHI TUNA 29    HANGER STEAK 29    SALMON 28    SHRIMP 26**

**FILET MIGNON STROGANOFF – wide egg noodles in a savory beef & mushroom sauce, sour cream & dill 28**

**CORN FLAKE & PARMESAN CRUSTED CHICKEN SCHNITZEL –  
braised red cabbage with bacon & apples, spaetzle (egg dumpling), apricot sauce 26**

**ITALIAN DUO – VEAL PARMESAN & QUATTRO FORMAGGI RAVIOLI - fresh mozzarella, marinara 28**

**CLAMS LINGUINE – sauteed midthroats, chopped clams in a clam & white wine broth, fresh herbs 26**

**JAX'S LASAGNA BOLOGNESE – made with our beef with sweet & hot sausage blend 24**

**PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta with English peas & cherry tomato 26**

**ITALIAN MEATLOAF – sauteed seasonal vegetables, roasted potato, marinara 22**

**GRILLED KIELBASA –  
braised red cabbage with bacon & apples, spaetzle (egg dumpling), horseradish mustard 22**

**BLACKENED FISH TACOS – pineapple mango salsa, chipotle aioli 21**