

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

**FRENCH ONION SOUP 9 (PLUS 5 W ENTRÉE)      BROCCOLI CHEDDAR – corn bread croutons - 8**

**SIMPLY SEASONED CHILEAN SEA BASS –**

**served over lobster couscous risotto with english peas 36**

**PAN SEARED DIVER SCALLOPS SERVED OVER SQUID INK RIGATONI –**

**in a roasted garlic cream sauce with mushrooms & english peas 29**

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

**FRUTTI DI MARE – lobster, shrimp, clams, mussels, linguini in a white wine tomato clam broth 34**

**BURGUNDY BRAISED SHORT RIB RAGU – served over fresh pappardelle, topped with ricotta 28**

**TRUFFLED LOBSTER MAC & CHEESE - baked al forno, mushrooms & english peas, quattro formaggi 28**

**ADMIRAL ALAN'S CHICKEN (general tso) –**

**served with an egg roll, jasmine rice, stir fried vegetables 26**

**VEAL STROGANOFF – veal cutlets in a mushroom demi sauce with sour cream over egg noodles 28**

**SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze**

**SCALLOPS 29    SESAME CRUSTED AHI TUNA 29    HANGER STEAK 29    SALMON 28    SHRIMP 26**

**ITALIAN DUO – VEAL PARMESAN WITH FRESH MOZZARELLA & QUATTRO FORMAGGI RAVIOLI 28**

**CLAMS LINGUINE – sauteed mussels & chopped clams in a clam white wine broth, fresh herbs 28**

**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 24**

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



