

BISTRO & BAR Jax DINNER

THINGS TO SHARE

KOREAN CHICKEN BAO BUNS Gochujang glazed chicken, cucumber, scallion, pickled onion, toasted sesame seeds	12
BULGOGI PORK BAO BUNS kimchi, chipotle aioli, napa cabbage	12
DRUNKEN MUSSELS White wine, garlic, clam juice, basil, garlic crostini	14
JAX'S MEATBALLS Ricotta, marinara	12
PIGS IN A BLANKET	11
CRISPY TRUFFLED BRUSSEL SPROUTS Roasted garlic aioli	12
BAJA FISH TACOS Tempura cod, napa cabbage, chipotle aioli, pico de gallo	13
COCONUT SHRIMP Apricot/thai chili sauce	12

FLATBREADS

TRUFFLED MUSHROOM Quattro formaggi, caramelized onion, gorgonzola	13
MEAT LOVERS/ MEATBALL & PEPPERONI	14
CLAMS CASINO Chopped clams, bacon, garlic alfredo, quattro formaggi	15

FROM THE SOUP KETTLES

Please ask your server for today's choices.

SALADS

MEDITERRANEAN SALAD BOWL Marinated artichoke, feta, cucumber, mint, tomato, red onion, kalamata olive, romaine, Greek vinaigrette <i>chicken 20 shrimp 22 salmon 26</i>	15
ELEVATED CAESAR SALAD Petite romaine, parmesan crisps, anchovy <i>chicken 20 shrimp 22 salmon 26</i>	15
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)	21

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
GRILLED HANGER STEAK SANDWICH gruyere cheese, crispy onions, japanese yum yum sauce, garlic bread	26
BLACKENED AHI TUNA SANDWICH grilled pineapple slaw, baby spinach, yum yum sauce	22
FRENCH DIP SANDWICH Roast beef, au jus, onion confit	22
HOT PASTRAMI, HOT CORNED BEEF, ROAST BEEF FRESH TURKEY Served on double baked rye	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	34
ITALIAN MEATLOAF seasonal vegetables, potato of the day	24
CLAMS LINGUINE sauteed middle necks, chopped clams in a white wine, clam, basil broth	28
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	
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

Prosecco split	11
Poeme (Brut) , Cava Spain	38

HOUSE POURS

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio	8
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WHITES

ROSE

La cave du coudray – Loire Valley, France	9 28
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SAUVIGNON BLANC

Ava grace vineyards – California	9 24
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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	9 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	9 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

54

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 Conundrum – California

14 | 54

RED BLEND The prisoner – Napa Valley

85

RED BLEND Quilt – Napa Valley

75

SPECIALTY COCKTAILS

ESPRESSO MARTINI

Three olives espresso vodka, vanilla vodka, espresso liqueur. touch of irish cream 12

JAXTINI

Maestro dobel diamante tequila, fresh lime juice 14

JAX'S OLD FASHIONED

Knob creek small batch, orange bitters, amarena cherry, bacon 13

GRAPEFRUIT PALOMA

Blue agave tequila, grapefruit juice, grapefruit soda 12

UNCLE MARTY'S MULE

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

CUCUMBERTINI

House infused cucumber vodka, lime & lemon syrup 12

LEMON DROP MARTINI

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

LYCHEE MARTINI

Jovelle vodka, soho lychee liqueur, lychee juice 12

BEERS

LA FIN DU MONDE

Quebec – belgian tripel blonde – ABV 9 0/0 9

BLANCHE DE CHAMBLY

Quebec – belgian white ale ABV 5 0/0 8

DOGFISH HEAD 90 MINUTE

IPA – 9 0/0 ABV 8

LAGUNITAS

California - IPA - ABV 6.2 7

GUINNESS DRAUGHT (CAN)

Ireland – stout – 8

STELLA ARTOIS

Lager – belgium – ABV 5 0/0 7

STELLA ARTOIS 0.0

Lager – belgium – ABV 4.2 7

YUENGLING

Lager – pennsylvania – ABV 4.4 0/0 6

BUDWEISER

Lager – st. Louis – ABV 5 0/0 5

CORONA

Lager – mexico – ABV 4.6 0/0 7

MICHELOB ULTRA

Lager – st. Louis – ABV 4.2 0/0 6

BLUE MOON

Belgian white ale – denver – ABV 7

MILLER LITE

Pilsner – milwaukee – ABV 4.2 6