

(One Fountain Beverage Included)

## SALADS AND OTHERS

### CRISPY ASIAN CHICKEN SALAD (OR GRILLED CHICKEN)

Baby spinach, napa & red cabbage, carrots, green onion, red peppers, mandarin oranges, crispy noodles, roasted cashews, sesame ginger vinaigrette (grilled or crispy chicken) 16.95

### ELEVATED CAESAR SALAD

Petite romaine, parmesan crisps, anchovy 13.95  
With grilled chicken or tuna salad 17.95  
With shrimp 18.95

### MEDITERRANEAN SALAD BOWL WITH CHICKEN, GYRO OR TUNA SALAD

Marinated artichoke, cucumber, tomato, feta, kalamata olive, greek vinaigrette 14.95  
With grilled chicken or tuna salad 18.95  
With shrimp 19.95

### KOREAN TACOS

bulgogi pork, kimchi, napa cabbage, chipotle aioli 11.95

### BAJA FISH TACOS

fried cod, napa cabbage, chipotle aioli, pico de gall 13

### TUNA SALAD PLATTER

Two scoops tuna, lettuce, tomato, onion, rye bread 14.95

### 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

### MEAT LOVERS, MEATBALL & PEPPERONI

13.95

### THE BLT

romaine, bacon, tomato, mayo dressing 13.95

## BURGERS & SANDWICHES

### CHEESEBURGER

Our three meat blend, dressed all the way 18.95

### SWEET POTATO & QUINOA VEGGIE BURGER

Signature recipe, roasted pepper, provolone, pesto aioli, spinach 18.95

### TEMPURA COD FILET SANDWICH

American cheese, slaw, tarter 17.95

### HALF SANDWICH

with Soup  
or House Salad 14.95

### BEEF & LAMB GYRO

Lettuce, tomato, onion, tzatziki sauce 15.95

### HOT PASTRAMI, ROAST BEEF, CORNED BEEF, TURKEY

Double baked rye, pickled 18.95

### FRENCH DIP SANDWICH

Roast beef, au jus, onion confit 19.95

### HOT DOG PLATTER 15.95

### RUBEN, RACHEL, TURBEN

Double baked rye, pickle 19.95

### ITALIAN MEATLOAF PARMESAN

Fresh mozzarella, garlic bread 15.95

### SHRIMP LOBSTER ROLL

Served with salt & vinegar chips & slaw 19.95

### BLT

Thick cut bacon, lettuce, tomato, mayo served on toasted rye 14.95

### TURKEY AND BACON SANDWICH

off the frame turkey, thick cut bacon, cheddar, lettuce, tomato, pumpernickel, cranberry mayo 17.95

### TUNA SALAD SANDWICH

double baked rye, pickle 14.95  
HAVE IT AS A MELT 15.95

### GRILLED CHICKEN & PASTRAMI SANDWICH

provolone, slaw, pickle, thousand island 17.95

### GRILLED HANGAR STEAK SANDWICH

gruyere cheese, crispy onions, japanese yum yum sauce, garlic bread 23.95

Served with house made ranch chips, fries or slaw

Substitute – Sweet Potato Fries 1.95 | Onion Rings 2.95 | Bacon 2.95 | Sautéed 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 TUESDAY THRU SATURDAY 12PM-6:00 PM | RESTAURANT WIDE | BAR AREA 6:30

## SPECIALTY COCKTAILS \$9.99

### 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

Olmecca 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 \$8

JOVELLE French vodka

CORAZON Tequila

BROKERS Gin

GLENGARRY Scotch

JACK CROSS Rum

BENCHMARK Bourbon

ROCKS & NEAT POUR 9

MARTINI 9

## WINES \$8

### 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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