

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

**FRENCH ONION SOUP 9 (plus 5 w entree) CHICKEN NOODLE 8**

**FRIDAY IS STEAK NITE AT JAX– ANGUS NY STRIP, creamed spinach, onion rings,  
gorgonzola crust, balsamic reduction 29**

**HERB SEARED GROUPER – served over ricotta gnocchi,  
in a lobster sherry shallot cream sauce with spinach, crispy prosciutto 32**

**PAN SEARED DIVER SCALLOPS –served over “lobster barley risotto”, with peas & mushrooms 32**

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

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

**ITALIAN DUO – VEAL PARMESAN & QUATTRO FORMAGGI STUFFED SHELLS ALLA BOLOGNESE 28**

**SHORT RIB MAC & CHEESE – quattro formaggi, mushrooms & peas, baked al forno 26**

**GRILLED MARINATED HANGER STEAK – herb roasted potato, sauteed mixed vegetables 32**

**PAN SEARED RAINBOW TROUT - simply seasoned, herb roasted potato, sauteed mixed vegetable 26**

**SESAME CRUSTED AHI TUNA – – sesame noodles, sir fried veggies, teriyaki glaze 32**

**ADMIRAL ALAN’S CHICKEN (GENERAL TSO) – chicken eggroll, jasmine rice, sauteed vegetables 26**

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

**SCALLOPS 32 SESAME CRUSTED AHI TUNA 32 HANGER STEAK 32 SALMON 28 SHRIMP 26**

**TWIN CENTER CUT PORK CHOPS – bacon & apple braised cabbage, garlic mash, apricot glaze 26**

**GNOCCHI BOLOGNESE WITH SPINACH – our signature beef & sausage blend, ricotta 24**

**PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta 26**

**LASAGNA BOLOGNESE – our beef & sausage blend, garlic crostini 24**