

BISTRO & BAR

Jax

DINNER

THINGS TO SHARE

DRUNKEN MUSSELS White wine, clam broth, basil, garlic, crostini	16
COCONUT SHRIMP Sweet thai chili sauce	14
POTATO PANCAKES sour cream & apple sauce	12
CRISPY CALAMARI Jax's marinara, chipotle aioli	14
GOBI MANCHURIAN (general tso cauliflower) - scallions	12
KOREAN STEAK TACO Kimchi, chipotle aioli	14
BLACKENED FISH TACO Peach mango salsa, chipotle aioli	14

FLATBREADS

TRUFFLED MUSHROOM Blend of exotic mushrooms, onion confit, quattro formaggi, gorgonzola	14
THE MEDITERRANEAN Roasted garlic hummus, four cheese blend, onion, artichoke, feta, roasted red pepper, kalamata olives, balsamic drizzle add gyro +3	13
HOT HONEY PEPPERONI Quattro formaggi, pizza sauce, pepperoni, hot honey drizzle	14

FROM THE SOUP KETTLES

PLEASE ASK YOUR SERVER FOR TODAY'S CHOICES.

SALADS

CHOPPED ANTIPASTO SALAD Salami, ham, marinated mozzarella, provolone, roasted red pepper, cucumber, cherry tomato, olives, chick peas, romaine & radicchio lettuce, balsamic glaze, lemon za'atar vinaigrette	22
ROMAINE WEDGE Heirloom grape tomato, applewood smoked bacon, blue cheese crumbles, dates	14
CAESAR SALAD Petite romaine, rye croutons, anchovy <i>chicken 20 shrimp 22 salmon 26</i>	14
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

SIDES

HOUSE MADE RANCH CHIPS	8
FRENCH FRIES	8
SWEET FRIES	8
ONION RINGS	8
SAUTEED VEGETABLES	8
ROASTED POTATO	8

BURGERS & SANDWICHES

CHEESEBURGER Brisket, short rib, chuck blend, dressed up all the way	20
JAX'S SWEET POTATO QUINOA VEGGIE BURGER Signature recipe, roasted pepper, provolone, pesto aioli, spinach	21
SOFT SHELL CRAB SANDWICH Two crispy soft shell crabs, tarter sauce, pickle, lettuce tomato	24
SHRIMP & LOBSTER ROLL Served with salt & vinegar chips	MP
GRILLED HANGER STEAK SANDWICH gruyere cheese, crispy onions, japanese yum yum sauce, garlic bread	26
JAX'S FRENCH DIP SANDWICH Roast beef brisket, provolone, onion confit, roasted shallot beef gravy	24
HOT PASTRAMI OR HOT CORNED BEEF Served on double baked rye	21
HOT BRISKET SANDWICH Served on double baked rye	22
OFF THE FRAME TURKEY	20
CHICKEN SCHNITZEL SANDWICH Cole slaw, jax's french dressing, hoagie	19
RUBEN, RACHEL OR TURBAN Grilled with swiss, sauerkraut & thousand island dressing	22

Served with house made ranch chips, fries or slaw
Substitute sweet potato fries 1.95 | onion rings 2.95
ADD: sautéed mushrooms or onions 1.5 | bacon 2.95

ENTREES

Comes with Soup of the day or Salad

Substitute french onion +5

SCOTTISH SALMON Simply grilled, seasonal vegetables, potato of the day	30
BRISKET DINNER Potato pancakes, vegetable of the day, roasted shallot beef gravy	29
BABY BACK RIBS Corn fritters	30
SESAME NOODLE BOWLS Stir fried vegetables, teriyaki glaze Sesame Crusted Tuna 34 Hanger Steak 34 Salmon 30 Shrimp 28	
FRUTTI DI MARE Shrimp, clams, mussels served over linguine in a lobster white wine tomato clam broth	36
CLAMS LINGUINE Sautéed middle necks, chopped clams in a white wine, clam, basil broth	29
PAN SEARED SHRIMP ALLA VODKA Served over gemelli pasta with english peas & cherry tomato	28
LASAGNA BOLOGNESE Layered with our beef & sweet & hot sausage blend	24
FISH PREPARATION OF THE DAY	MP

20% Gratuity will be added to parties 6 or more. Prices subject to change.

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WINE LIST

SPARKLING

Prosecco split	11
Mionetto Prosecco Brut 750ML	36

HOUSE POURS

Cabernet, Pinot Noir, Chianti, Chardonnay, Pinot Grigio Moscato, Sauvignon Blanc	10
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WHITES

ROSE	
Chateau sainte marguerite – Provence, France	12 40

SAUVIGNON BLANC	
Yealands – Marlborough, New Zealand	10 36

SAUVIGNON BLANC	
Kim Crawford – Marlborough, New Zealand	13 46

PINOT GRIGIO	
Masianco, Italy	12 46

PINOT GRIGIO	
Candoni – Italy	10 36

RIESLING	
Relax, Germany	10 34

CHARDONNAY	
Unshackled (By Prisoner)	12 46

CHARDONNAY	
Sea Sun – from the Caymus Family, California	11 40

MOSCATO	
Jacobs Creek – Australia	10 26

REDS

PINOT NOIR	
Sea Sun – from the Caymus family, California	10 36

PINOT NOIR	
Meiomi – California	14 48

MERLOT, McManis – California	10 36
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MALBEC, Altos, Mendoza	10 36
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CHIANTI	
Ruffino 1877 – Italy	10 36

CABERNET SAUVIGNON, McManis – California	10 36
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CABERNET SAUVIGNON	
Bonanza – (from the Caymus family) – California	14 48

CABERNET SAUVIGNON Quilt – Napa Valley	80
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RED BLEND Conundrum – California	14 54
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RED BLEND Quilt – Napa Valley	75
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SPECIALTY COCKTAILS

THE LAST WORD	
bombay sapphire gin, green chartreuse, luxardo maraschino liqueur, fresh lime juice	16

THE FINAL WORD	
del maguey mezcal, green chartreuse, luxardo maraschino liqueur, fresh lime juice	17

ESPRESSO MARTINI	
Three olives espresso vodka, vanilla vodka, espresso liqueur. touch of irish cream	14

JAXTINI	
Cuervo Cristalino Reposado, lime juice	16

TOBYTINI	
Jovelle french vodka, pomegranate juice, naranja orange liqueur	16

JAX'S OLD FASHIONED	
Knob creek small batch, orange bitters, amarena cherry, bacon	14

BLUEBERRY MINT SPLASH	
Vodka, fresh blueberries, mint, honey syrup, lime juice, splash club soda	16

GRAPEFRUIT PALOMA	
Blue agave tequila, grapefruit juice, grapefruit soda	14

HAWAIIAN PINEAPPLE COSMO	
house infused pineapple vodka, naranja orange liqueur, splash cranberry	14

UNCLE MARTY'S MULE	
Jovelle vodka, fever tree ginger beer, fresh lime juice	12

CUCUMBERTINI	
House infused cucumber vodka, lime & lemon syrup	14

LEMON DROP MARTINI	
Lemon infused vodka, agave,fresh lemon juice, gran gala brandy	14

LYCHEE MARTINI	
Jovelle vodka, soho lychee liqueur, lychee juice	14

BEERS

LA FIN DU MONDE Quebec – belgian tripel blonde – ABV 9 0/0	9
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BLANCHE DE CHAMBLY Quebec – belgian white ale ABV 5 0/0	8
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DOGFISH HEAD 90 MINUTE IPA – ABV 9 0/0	8
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LAGUNITAS California - IPA - ABV 6.2	7
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GUINNESS DRAUGHT (CAN) Ireland – stout – ABV 4.1	8
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STELLA ARTOIS Lager – Belgium – ABV 5 0/0	7
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YUENGLING Lager – Pennsylvania – ABV 4.4 0/0	6
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BUDWEISER Lager – St. Louis – ABV 5 0/0	5
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CORONA Lager – Mexico – ABV 4.6 0/0	7
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MICHELOB ULTRA Lager – St. Louis – ABV 4.2 0/0	6
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BLUE MOON Belgian white ale – Denver – ABV 5.4	7
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MILLER LITE Pilsner – Milwaukee – ABV 4.2	6
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