

BISTRO & BAR

Jax

DINNER

THINGS TO SHARE

NEW ZEALAND GREEN LIPPED MUSSELS White wine, clam broth, basil, garlic, crostini	16
COCONUT SHRIMP Sweet thai chili sauce	14
POTATO PANCAKES Sour cream & apple sauce	12
CRISPY BRUSSEL SPROUTS Roasted garlic aioli and parmesan	14
CRISPY CALAMARI Jax’s marinara, chipotle aioli	14
WARM PRETZEL Beer & cheese sauce & brewpub mustard sauce	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 gluten-free +4	14
THE MEDITERRANEAN Roasted garlic hummus, four cheese blend, onion, artichoke, feta, roasted red pepper, kalamata olives, balsamic drizzle add gyro +3 gluten-free +4	13
MEAT LOVERS Pepperoni, meatball, quattro formaggi, pizza sauce gluten-free +4	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	24
THE MEDITERRANEAN marinated artichoke, feta, cucumber, tomato, kalamata olives, romaine, greek vinaigrette <i>chicken 22 shrimp 24 salmon 28</i>	16
CAESAR SALAD Petite romaine, rye croutons, parmesan flakes, and 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)	24

BURGERS & SANDWICHES

CHEESEBURGER Brisket, short rib, chuck blend, dressed up all the way	22
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 house made ranch chips , slaw	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 / HOT CORNED BEEF Served on double baked rye	22
HOT BRISKET SANDWICH Served on double baked rye	22
OFF THE FRAME TURKEY	20
CHICKEN SCHNITZEL SANDWICH Cole slaw, jax’s french dressing	19
RUBEN / RACHEL / TURBAN Grilled with swiss, sauerkraut & thousand island dressing	24

Served with house made ranch chips, fries or slaw
Substitute sweet potato fries 2.95 | onion rings 3.95
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, citrus herb butter, potato of the day	30
BRISKET DINNER Potato pancakes, vegetable of the day, roasted shallot beef gravy	29
BABY BACK RIBS Corn fritters and cole slaw	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
CHICKEN PARMESAN ALLA VODKA Fresh mozzarella, linguine	26

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

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

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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
MALBEC , Altos, Mendoza	10 36
CHIANTI Ruffino 1877 – Italy	10 36
CABERNET SAUVIGNON , McManis – California	10 36
CABERNET SAUVIGNON Bonanza – (from the Caymus family) – California	14 48
CABERNET SAUVIGNON Quilt – Napa Valley	80
RED BLEND Conundrum – California	14 54
RED BLEND Quilt – Napa Valley	75

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
SPICY WATERMELON MARGARITA tequila blanco, watermelon juice, watermelon liqueur, lime, ancho chili	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
BLANCHE DE CHAMBLY Quebec – belgian white ale ABV 5 0/0	8
DOGFISH HEAD 90 MINUTE IPA – ABV 9 0/0	8
LAGUNITAS California - IPA - ABV 6.2	7
GUINNESS DRAUGHT (CAN) Ireland – stout – ABV 4.1	8
STELLA ARTOIS Lager – Belgium – ABV 5 0/0	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 5.4	7
MILLER LITE Pilsner – Milwaukee – ABV 4.2	6