

# BISTRO & BAR Jax DINNER

## THINGS TO SHARE

<b>NEW ZEALAND GREEN LIPPED MUSSELS</b> White wine, clam broth, basil, garlic, crostini	16
<b>COCONUT SHRIMP</b> Sweet thai chili sauce	14
<b>POTATO PANCAKES</b> Sour cream & apple sauce	12
<b>CRISPY BRUSSEL SPROUTS</b> Roasted garlic aioli and parmesan	14
<b>PIGS IN A BLANKET</b>	12
<b>KOREAN STEAK TACO</b> Kimchi, chipotle aioli	14
<b>BLACKENED FISH TACO</b> Peach mango salsa, chipotle aioli	14

## FLATBREADS

<b>TRUFFLED MUSHROOM</b> Blend of exotic mushrooms, onion confit, quattro formaggi, gorgonzola gluten-free +5	14
<b>THE MEDITERRANEAN</b> Roasted garlic hummus, four cheese blend, onion, artichoke, feta, roasted red pepper, kalamata olives, balsamic drizzle add gyro +3 gluten-free +5	14
<b>MEAT LOVERS</b> Pepperoni, meatball, quattro for maggi, pizza sauce gluten-free +5	14

## FROM THE SOUP KETTLES

PLEASE ASK YOUR SERVER FOR TODAY'S CHOICES.

## SALADS

<b>CHOPPED ANTIPASTO SALAD</b> Salami, ham, marinated mozzarella, provolone, roasted red pepper, cucumber, cherry tomato, olives, chick peas, romaine & radicchio lettuce, balsamic glaze, lemon za'atar vinaigrette	24
<b>THE MEDITERRANEAN</b> marinated artichoke, feta, cucumber, tomato, kalamata olives, romaine, Greek vinaigrette chicken 24   shrimp 26   salmon 30	16
<b>CAESAR SALAD</b> Petite romaine, rye croutons, parmesan flakes, and anchovy chicken 22   shrimp 24   salmon 30	14
<b>CRISPY ASIAN CHICKEN SALAD</b> Napa & red cabbage, red pepper, Baby spinach, carrots, green onion, mandarin oranges, crispy noodles, roasted cashews, sesame ginger vinaigrette (grilled or crispy chicken)	24

## KIDS MENU

12 & UNDER  
FOR DINE IN ONLY

<b>HOT DOG</b> served with fries	10
<b>CHICKEN TENDERS</b> served with fries	10
<b>GEMELLI MARINARA</b>	10

## SIDES

<b>HOUSE MADE RANCH CHIPS</b>	8
<b>FRENCH FRIES</b>	8
<b>SWEET FRIES</b>	8
<b>ONION RINGS</b>	10
<b>SAUTEED VEGETABLES</b>	8
<b>ROASTED POTATO</b>	8

## BURGERS & SANDWICHES

<b>CHEESEBURGER</b> Brisket, short rib, chuck blend, dressed up all the way	22
<b>JAX'S SWEET POTATO QUINOA VEGGIE BURGER</b> Signature recipe, roasted pepper, provolone, pesto aioli, spinach	21
<b>SOFT SHELL CRAB SANDWICH</b> Two crispy soft shell crabs, tarter sauce, pickle, lettuce tomato	28
<b>SHRIMP &amp; LOBSTER ROLL</b> Served with house made ranch chips, slaw	MP
<b>GRILLED HANGER STEAK SANDWICH</b> gruyere cheese, crispy onions, japanese yum yum sauce, garlic bread	26
<b>JAX'S FRENCH DIP SANDWICH</b> Roast beef brisket, provolone, onion confit, roasted shallot beef gravy	24
<b>HOT PASTRAMI / HOT CORNED BEEF</b> Served on double baked rye	22
<b>HOT BRISKET SANDWICH</b> Served on double baked rye	22
<b>OFF THE FRAME TURKEY</b>	20
<b>CHICKEN SCHNITZEL SANDWICH</b> Cole slaw, jax's french dressing	19
<b>RUBEN / RACHEL / TURBAN</b> Grilled with swiss, sauerkraut & thousand island dressing	24
<i>Served with house made ranch chips, fries or slaw</i>	
<i>Substitute sweet potato fries 2.95   onion rings 3.95</i>	
<i>ADD: sautéed mushrooms or onions 1.5   bacon 2.95</i>	

## ENTREES *Comes with Soup of the day or Salad* *Substitute french onion +5*

<b>SCOTTISH SALMON</b> Simply grilled, seasonal vegetables, citrus herb butter, potato of the day	30
<b>BRISKET DINNER</b> Potato pancakes, vegetable of the day, roasted shallot beef gravy	29
<b>BABY BACK RIBS</b> Corn fritters and cole slaw	30
<b>SESAME NOODLE BOWLS</b> Stir fried vegetables, teriyaki glaze Sesame Crusted Tuna 34 Hanger Steak 34 Salmon 30 Shrimp 28	
<b>FRUTTI DI MARE</b> Shrimp, clams, mussels served over linguine in a lobster white wine tomato clam broth	36
<b>CLAMS LINGUINE</b> Sautéed middle necks, chopped clams in a white wine, clam, basil broth	29
<b>PAN SEARED SHRIMP ALLA VODKA</b> Served over gemelli pasta with english peas & cherry tomato	28
<b>LASAGNA BOLOGNESE</b> Layered with our beef & sweet & hot sausage blend	26
<b>FISH PREPARATION OF THE DAY</b>	MP
<b>CHICKEN PARMESAN ALLA VODKA</b> Fresh mozzarella, linguine	26

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

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## WINE LIST

### SPARKLING

Prosecco spl it	11
Mionetto Prosecco Brut 750ML	36

### HOUSE POURS

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

<b>ROSE</b>	
Chateau sainte marguerite - Provence, France	13   40
<b>SAUVIGNON BLANC</b>	
Yealands - Marlborough, New Zealand	11   36
<b>SAUVIGNON BLANC</b>	
Kim Crawford - Marlborough, New Zealand	14   46
<b>PINOTGRIGIO</b>	
Masianco, Italy	13   46
<b>PINOTGRIGIO</b>	
Candoni - Italy	11   36
<b>RIESLING</b>	
Relax, Germany	11   34
<b>CHARDONNAY</b>	
Unshackled ( By Prisoner)	13   46
<b>CHARDONNAY</b>	
Sea Sun - from the Caymus Family, California	12   40
<b>MOSCATO</b>	
Jacobs Creek - Australia	11   26

### REDS

<b>PINOT NOIR</b>	
Sea Sun - from the Caymus family, California	11   36
<b>PINOT NOIR</b>	
Meiomi - California	15   48
<b>MERLOT, McManis - California</b>	11   36
<b>MERLOT, Altos, Mendoza</b>	11   36
<b>CHIANTI</b>	
Ruffino 1877 - Italy	11   36
<b>CABERNET SAUVIGNON,</b>	
McManis - California	11   36
<b>CABERNET SAUVIGNON</b>	
Bonanza - (from the Caymus family) - California	15   48
<b>CABERNET SAUVIGNON</b>	
Quilt - Napa Valley	80
<b>RED BLEND, Conundrum - California</b>	15   54
<b>RED BLEND, Quilt - Napa Valley</b>	75

## SPECIALTY COCKTAILS

<b>THE LASTWORD</b>	
bombay sapphire gin, green chartreuse, luxardo maraschino liqueur, fresh lime juice	16
<b>THE FINAL WORD</b>	
del maguey mezcal, green chartreuse, luxardo maraschino liqueur, fresh lime juice	17
<b>ESPRESSO MARTINI</b>	
Three olives espresso vodka, vani lla vodka, espresso liqueur. touch of irish cream	14
<b>JAXTINI</b>	
Cuervo Cristal ino Reposado, lime juice	16
<b>TOBYTINI</b>	
Jovelle french vodka, pomegranate juice, naranja orange liqueur	16
<b>JAX'S OLD FASHIONED</b>	
Knob creek small batch, orange bitters, amarena cherry, bacon	14
<b>SPICY WATERMELON MARGARITA</b>	
tequila blanco, watermelon juice, watermelon liqueur, lime, ancho chili	16
<b>GRAPEFRUIT PALOMA</b>	
Blue agave tequila, grapefruit juice, grapefruit soda	14
<b>HAWAIIAN PINEAPPLE COSMO</b>	
house infused pineapple vodka, naranja orange liqueur, splash cranberry	14
<b>UNCLE MARTY'S MULE</b>	
Jovelle vodka, fever tree ginger beer, fresh lime juice	12
<b>CUCUMBERTINI</b>	
House infused cucumber vodka, lime & lemon syrup	14
<b>LEMON DROP MARTINI</b>	
Lemon infused vodka, agave, fresh lemon juice, gran gala brandy	14
<b>LYCHEE MARTINI</b>	
Jovelle vodka, soho lychee liqueur, lychee juice	14

### BEERS

<b>LA FIN DU MONDE,</b>	
Quebec - belgian tripel blonde - ABV 9 0/0	9
<b>BLANCHE DE CHAMBLY,</b>	
Quebec - belgian white ale ABV 5 0/0	8
<b>DOGFISH HEAD 90 MINUTE, IPA- ABV90/0</b>	8
<b>LAGUNITAS, California - IPA- ABV 6.2</b>	7
<b>GUINNESS DRAUGHT (CAN),</b>	
Ireland - stout - ABV 4.1	8
<b>STELLAARTOIS, Lager - Belgium -ABV 5 0/0</b>	7
<b>YUENGLING, Lager - Pennsylvania - ABV 4.4 0/0</b>	6
<b>BUDWEISER, Lager – St. Louis -ABV 5 0/0</b>	5
<b>CORONA, Lager - Mexico - ABV 4.6 0/0</b>	7
<b>MICHELOB ULTRA, Lager – St. Louis –ABV4.2 0/0</b>	6
<b>BLUE MOON, Belgian white ale - Denver -ABV 5.4</b>	7
<b>MILLER LITE, Pilsner - Milwaukee -ABV4.2</b>	6