

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
PIGS IN A BLANKET	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 +5	14
THE MEDITERRANEAN Roasted garlic hummus, four cheese blend, onion, artichoke, feta, roasted red pepper, kalamata olives, balsamic drizzle add gyro +3 gluten-free +5	14
MEAT LOVERS Pepperoni, meatball, quattro for maggi, pizza sauce gluten-free +5	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 chicken 24 shrimp 26 salmon 30	16
CAESAR SALAD Petite romaine, rye croutons, parmesan flakes, and anchovy chicken 22 shrimp 24 salmon 30	14
CRISPY ASIAN CHICKEN SALAD 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

HOT DOG served with fries	12
CHICKEN TENDERS served with fries	12
GEMELLI MARINARA	12

SIDES

HOUSE MADE RANCH CHIPS	8
FRENCH FRIES	8
SWEET FRIES	8
ONION RINGS	10
SAUTEED VEGETABLES	8
ROASTED POTATO	8

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	28
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
<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*

LOBSTER CLAM BAKE 4 oz tail, shrimp, clams, mussels, corn on the cob, potato, corn fritters	38
SCOTTISH SALMON Simply grilled, seasonal vegetables, citrus herb butter, potato of the day	30
BRISKET DINNER Potato pancakes, vegetable of the day, roasted shal lot 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	
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 engl iSh peas & cherry tomato	28
LASAGNA BOLOGNESE Layered with our beef & sweet & hot sausage blend	26
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.

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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

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

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

THE LASTWORD bombay sapphire gin, green chartreuse, luxardo maraschino liqueur, fresh lime juice	16
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THE FINAL WORD del maguey mezcal, green chartreuse, luxardo maraschino liqueur, fresh lime juice	17
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ESPRESSO MARTINI Three olives espresso vodka, vani lla vodka, espresso liqueur, touch of irish cream	14
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JAXTINI Cuervo Cristal ino Reposado, lime juice	16
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TOBYTINI Jovelle french vodka, pomegranate juice, naranja orange liqueur	16
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JAX'S OLD FASHIONED Knob creek small batch, orange bitters, amarena cherry, bacon	14
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SPICY WATERMELON MARGARITA tequila blanco, watermelon juice, watermelon liqueur, lime, ancho chili	16
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GRAPEFRUIT PALOMA Blue agave tequila, grapefruit juice, grapefruit soda	14
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HAWAIIAN PINEAPPLE COSMO house infused pineapple vodka, naranja orange liqueur, splash cranberry	14
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UNCLE MARTY'S MULE Jovelle vodka, fever tree ginger beer, fresh lime juice	12
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CUCUMBERTINI House infused cucumber vodka, lime & lemon syrup	14
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LEMON DROP MARTINI Lemon infused vodka, agave, fresh lemon juice, gran gala brandy	14
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LYCHEE MARTINI Jovelle vodka, soho lychee liqueur, lychee juice	14
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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- ABV90/0	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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STELLAARTOIS, 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 –ABV4.2 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 -ABV4.2	6
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