

DINNER

BISTRO & BAR Jax

THINGS TO SHARE

KOREAN TACOS

Bulgogi pork, kimchi, nappa cabbage, chipotle aioli 11

JAX'S MEATBALLS

Signature tomato sauce 11

DRUNKEN MUSSELS

White wine, garlic, clam juice, basil, garlic crostini 14

BLACKENED FISH TACOS

Pineapple mango salsa, nappa cabbage, Jax's seafood remoulade 12

CRISPY CALAMARI

Jax's seafood aioli, spicy marinara 14

BLT FLATBREAD

Bacon, lettuce, tomato, marinara, garlic mayo 12

WILD MUSHROOM FLATBREAD

Wild mushrooms, gorgonzola, 4 cheese blend, truffle oil 13

GOBI MANCHURIAN

(General TSO'S Cauliflower) 11

SALADS

CHOPPED MEDITERRANEAN SALAD BOWL

Marinated artichoke, feta, cucumber, mint, tomato, red onion, kalamata olive, romaine, lemon za'atar vinaigrette 14
chicken 18 | shrimp 19 | salmon 24

BACON WRAPPED DATES & SPINACH SALAD

Blueberries, feta, walnuts, red onion, pomegranate vinaigrette 16

CRISPY ASIAN CHICKEN KALE SALAD

Baby spinach, carrot, mandarin oranges, nappa cabbage, Asian noodles, sesame ginger vinaigrette 16

HOUSE SPECIALTIES

Please ask server for today's "blackboard specials"

SCOTTISH SALMON

Grilled, today's vegetable, herb roasted potato 26

GRILLED THICK CUT PORK CHOP

Sweet potato puree, sautéed spinach, bourbon apricot glaze 26

GEMELLI ALLA VODKA WITH SHRIMP

With English peas & grape tomato 22

BABY BACK RIBS

Corn fritters, cole slaw 26

FISH & CHIPS

Boston cod, steak fries, cole slaw, tarter, malt vinegar 19

MUSSELS LINGUINI

White wine, garlic, clam broth, basil, garlic crostini 22

BLACKENED FISH TACOS (3)

Pineapple mango salsa, nappa cabbage, Jax's seafood aioli 19

GRILLED HALF CHICKEN

herb roasted potato, today's sauteed vegetables, apricot glaze 22

7.5 Sharing Charge for entrees. Includes a house salad.

BURGERS & SANDWICHES

CHEESEBURGER

Brisket, short rib, chuck blend dressed up all the way 18

JAX'S SWEET POTATO QUINOA VEGGIE BURGER

Signature recipe, roasted pepper, provolone, pesto aioli, spinach 17

SHRIMP & LOBSTER ROLL

Served with salt & vinegar chips 18

FRENCH DIP SANDWICH

Roast beef, onion confit, provolone, tiger sauce, au jus 18

CRAB CAKE SANDWICH

Lettuce, tomato, jax's seafood remoulade 19

HOT PASTRAMI, HOT CORNED BEEF, ROAST BEEF FRESH TURKEY 17

Served on double baked rye

RUBEN, RACHEL OR TURBAN

Grilled with swiss, sauerkraut & thousand island dressing 18

Please choose cole slaw, potato salad or fries

Substitute sweet fries 1.95 | onion rings 2.95 | sauteed mushrooms or onions .95

KIDS MENU 12 & under

CHEESE FLATBREAD 8

HOT DOG

Served with fries 8

CHICKEN TENDERS

Served with fries 8

LINGUINI MARINARA 8

DESSERT

THE JAXOOKIE

6 inch baking pan, layered with chocolate cookie dough, baked & topped with vanilla ice cream

(Serves 2-3) 11

JAX'S KEY LIME PIE 8

WARM BROWNIE SUNDAE

Vanilla ice cream, whipped cream, chocolate sauce, sprinkles 9

TIRAMISU

Topped with coffee liqueur 8

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please speak with your server if you have special dietary

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

JAX'S WINE LIST

BUBBLY

PROSECCO

Zonin Split - Italy 9

HOUSE POURS

Cabernet, pinot noir, chardonnay, pinot grigio 8

WHITES

ROSE

La Cave du Coudray – Loire Valley, France 8 | 28

SAUVIGNON BLANC

Ava Grace Vineyards – California 8 | 24

SAUVIGNON BLANC

Yealands Estate

Marlborough New Zealand 10 | 32

PINOT GRIGIO

Impero – Italy 8 | 28

PINOT GRIGIO

Noble Vines – Monterey County 10 | 32

RIESLING

Relax, Germany 8 | 29

CHARDONNAY

St. Francis -Sonoma County Ca. 10 | 36

CHARDONNAY

Au Contraire – Russian River Valley 48

MOSCATO

Domino – California 8 | 26

REDS

CABERNET SAUVIGNON

Noble Vines – Monterey County 9 | 34

CABERNET SAUVIGNON

Bonanza – California (from the Caymus family) 11 | 38

PINOT NOIR

Murphy Goode – Sonoma California 9 | 34

PINOT NOIR

Meiomi – California 12 | 46

RED BLEND

domaine bousquet, mendoza Argentina 8 | 30

MERLOT

Gnarley Head – Lodi California 8 | 28

CHIANTI

Rigoletto – Tuscany Italy 8 | 28

BABY AMARONE

Masi – Veneto Italy 38

JAX Y3 RED BLEND

Napa Valley California 48

CABERNET SAUVIGNON

Jordan – Alexander Valley California 95

RED BLEND

The Prisoner – Nappa Valley 85

SPECIALTY COCKTAILS

JAXTINI

Olmecca Altos Tequila, Fresh lime juice 13

ELDERFLOWER DROP MARTINI

Jovelle French vodka, St. Germaine elderflower, brokers gin, fresh lemon juice 13

JAX'S OLD FASHIONED

War eagle bourbon, orange bitters, amarena cherry, bacon 11

FIGIZZMO

Fig infused vodka, white cranberry juice, elderflower, lime juice 12

KICK ASS MULES

Traditional, Mexican, Kentucky Bourbon, the Mediterranean, the Sin Sin 12

BUBBLY ROSE

Chilled three olives rose vodka, splash champagne 11

LYCHEE MARTINI

Titos vodka, soho lychee liqueur, lychee juice 12

SCORPION (FOR ONE)

Light dark & overproof rum, brandy, orgeat syrup, fresh orange & lemon juice 11

SCORPION BOWL FOR TWO

Light dark & overproof rum, gin, brandy, orgeat syrup, fresh orange & lemon juice 22

STRAWBERRY FIELDS

Fresh strawberry juice, vanilla vodka, minted syrup 11

ESPRESSO MARTINI

Espresso infused vodka, cold brew, Irish cream 12

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 7

DOGFISH HEAD 60 MINUTE

IPA – ABV 6 0/0 7

CIGAR CITY BREWING

Tampa - Hazy IPA - ABV 6.5 0/0 7

VICTORY BREWING

Pennsylvania – Sour Tripel - ABV 9.5 0/0 8

INNIS & GUNN

Scotland – Red ALE – ABV 6.8 0/0 8

GUINNESS DRAUGHT (CAN)

Ireland – Stout – 7

STELLAARTOIS

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 LIGHT

Lager – Mexico – ABV 4 0/0 6

MICHELOB ULTRA

Lager – St. Louis – ABV 4.2 0/0 5

HEINEKEN 0.0

Lager – Netherlands – ABV 0.0 6