

# 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

### BLT FLATBREAD

Bacon, lettuce, tomato, marinara, garlic mayo 12

### WILD MUSHROOM FLATBREAD

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

### CRISPY TRUFFLED BRUSSEL SPROUTS

Roasted garlic aioli 12

### CHICKEN MEATBALLS

Tomato cream sauce 12

## 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*

### JAX'S CHOPPED SALAD

Roasted corn, nappa cabbage, baby greens, provolone, grape tomato, champagne vinaigrette  
*chicken 18 | shrimp 19 | salmon 24*

### 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 24

7.5 Sharing Charge for entrees. Includes a house salad.

## BURGERS & SANDWICHES

### CHEESEBURGER

Brisket, short rib, chuck blend dressed up all the way 19

### 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

### 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

### 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

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Prosecco split 11

## HOUSE POURS

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Cabernet, pinot noir, chardonnay, pinot grigio 8

## WHITES

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### 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 | 36

### SAUVIGNON BLANC

Kim crawford – marlborough new zealand 12 | 44

### PINOT GRIGIO

Impero – italy 8 | 28

### PINOT GRIGIO

Benvolio – italy 9 | 32

### RIESLING

Relax, germany 8 | 29

### CHARDONNAY

Au Contraire – russian river valley 48

### MOSCATO

Domino – california 8 | 26

## REDS

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### CABERNET SAUVIGNON

Noble Vines – monterey county 9 | 34

### CABERNET SAUVIGNON

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

### PINOT NOIR

Julia james- napa 10 | 36

### PINOT NOIR

Meiomi – california 12 | 46

### RED BLEND

Domaine bousquet, mendoza argentina 8 | 30

### MERLOT

Bonterra – california 9 | 36

### CHIANTI

Rigoletto – tuscanly italy 8 | 28

### BABY AMARONE

Masi – veneto italy 11 | 38

### JAX Y3 RED BLEND

Napa valley california 48

### CABERNET SAUVIGNON

Jordan – alexander valley california 95

### CABERNET SAUVIGNON

Quilt – napa valley 65

### RED BLEND

The prisoner – nappa valley 85

### MALBEC

Trivento – mendoza 9 | 32

## SPECIALTY COCKTAILS

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### 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

### GRAPEFRUIT PALOMA

Olmecca altos tequila, fever tree sparkling grapefruit, agave nectar, lime juice 11

## BEERS

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### 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

### LAGUNITAS

California - IPA - ABV 6.2

### INNIS & GUNN

Scotland – red ale – ABV 6.8 0/0 8

### GUINNESS DRAUGHT (CAN)

Ireland – stout – 7

### 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 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

### BLUE MOON

Belgian white ale – denver – ABV 6

### MILLER LITE

Pilsner – milwaukee – ABV 4.2