

TODAY'S SPECIALS

MANHATTAN CLAM CHOWDER 8

FRENCH ONION SOUP 8

ENTREES - HOUSE SALAD INCLUDED

SICILIAN STYLE SWORDFISH -

topped with a eggplant caponata, mascarpone polenta, sauteed spinach 29

DIVER SCALLOPS BAKED AL FORNO -

served in a roasted garlic cream sauce, quattrro formaggi, gemelli pasta 28

BEEF BOURGUIGNON -

burgundy braised short rib, mascarpone polenta, sauteed spinach 29

ITALIAN DUO - veal parmesan & eggplant stack parmesan 22

TERYAKI GLAZED HANGER STEAK (AKA THE BUTCHERS CUT)

Served over sesame noodles with stir fried vegetables, teriyaki glaze 28

EGGPLANT PARMESAN & GEMELLI ALLA "PUTTANESCA" – roasted eggplant & red peppers

stewed with olives, raisins, roma tomato & capers 21

GRILLED THICK CUT PORK CHOP-sweet potato mash, sauteed spinach, bourbon apricot glaze 26

SCOTTISH SALMON - simply grilled, today's vegetables, roasted potato , herb butter 26

GEMELLI ALLA VODKA WITH SHRIMP - english peas & cherry tomato 24

BABY BACK RIBS - corn fritters, cole slaw 28

MUSSELS LINGUINE - served in a white wine garlic clam broth, fresh herbs, garlic crostini 24

BLACKENED FISH TACOS - pineapple mango salsa, nappa cabbage, chipotle aioli 19

JAX'S MEATBALLS & LINGUINE - blend of beef & sweet & hot sausage, marinara, ricotta 21