

TODAY'S SPECIALS - HOUSE SALAD INCLUDED WITH ENTRÉE

SOUP SPECIAL – MANHATTAN CLAM CHOWDER 9

APPETIZER SPECIALS

CRAB CAKE – spinach, citrus beurre blanc 14 EGGPLANT STACK PARMESAN 11

ENTRÉE SPECIALS

GRILLED ANGUS RIB EYE – truffle parmesan steak fries, creamed spinach 32

MARYLAND STYLE CRAB CAKES –

herb roasted potato yukon gold potato, sauteed mixed vegetables, citrus beurre blanc 32

SEARED DIVER SCALLOPS - BAKED AL FORNO

served over rigatoni in a garlic cream sauce, quattro formaggi with spinach & mushrooms 29

RED WINE BRAISED SHORT RIB RAGU - served over pappardelle, english peas, ricotta 24

COQ AU VIN – red wine braised bone-in dark meat chicken,
served over pappardelle with mushrooms & english peas 26

GRILLED THICK CUT PORK CHOP –

served with sweet potato puree, sauteed mixed vegetables, apricot bourbon glaze 28

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

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

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

EGGPLANT PARMESAN & GEMELLI ALLA JAX'S PUTTANESCA 22

JAX'S MEATBALLS & LINGUINE our beef sweet & hot Italian sausage blend, marinara, garlic
crostini 21