



JAX VALENTINE'S 2012

The Kozlaks and Jax staff wish you a happy Valentine's Day.

All desserts will be served with a complimentary glass of champagne.

ALA CARTE APPETIZERS

Jumbo Shrimp Cocktail <i>Served with Spicy Cocktail Sauce</i>	15.95	Lobster Cocktail	16.95
Blue Point Oysters on the Half Shell	12.95	Onion Rings	9.95
Szechuan Green Beans	9.95	Jax Crabrolls	9.95
Crab Cakes	15.95	Artichoke Dip	9.95
		Gorgonzola Cheesebread	8.95

DINNER FOR TWO

135.00

*Choice of Soup or Jax House Salad,
Carved Certified Angus Beef Tenderloin,
12 Oz. Cold Water Lobster Tail,
Mashed Potatoes and Asparagus*

Dessert

Raspberry Cream Cheese in a Chocolate Heart Cup

CUPID'S SPECIAL

51.95

*Choice of Soup or Jax House Salad
Carved Certified Angus Beef Tenderloin and
Pan Seared Scallops, Asparagus*

Dessert

Crepe Brulee Duet

STEAK AND CHOPS

Add Jax House Salad or Clam Chowder \$1.95

Filet Mignon <i>Served with baked potato.</i>	40.95	Grilled Pork Chops <i>Grilled with a special dry rub seasoning, topped with crispy fried onions. Served with baked potato.</i>	30.95
New York Strip <i>Served with baked potato.</i>	42.95	Smothered Rib Eye <i>18 oz. "Char Crusted", served over crispy hash browns and topped with sauteed mushrooms and onions.</i>	42.95
Bone-In Steer Tenderloin <i>This unique cut combines the flavor of the bone with the tenderness of the filet mignon to create what is known as... The Finest Steak Available Topped with crispy fried onions and served with baked potato.</i>	47.95	Slow Roasted Prime Rib <i>Served with au jus, baked potato.</i>	33.95

FISH, SEAFOOD AND COMBOS

Add Jax House Salad or Clam Chowder \$1.95

Sea Bass <i>Panko crusted, with lemon beurre blanc, asparagus.</i>	34.95	Crab Stuffed Shrimp <i>Served with asparagus.</i>	33.95
Salmon <i>Oven broiled with lemon and thyme, asparagus.</i>	31.95	12 Oz. Cold Water Lobster Tail <i>Served with asparagus.</i>	70.00
Pan Seared Scallops <i>Served with lemon beurre blanc, sauteed spinach.</i>	33.95	Carved Beef Tenderloin and 7oz. Cold Water Lobster Tail <i>Served with asparagus.</i>	75.00

DINNER ENTREES

Add Jax House Salad or Clam Chowder \$1.95

Butternut Squash Ravioli <i>Sage Cream Sauce.</i>	23.95	Chicken Gruyere in Puff Pastry <i>Chicken breast, ham and gruyere cheese baked in a puff pastry. Served with asparagus</i>	27.95
Jax BBQ Ribs <i>House cut fries.</i>	30.95		

ALA CARTE SIDES

Baked French Onion Soup <i>Topped with gruyere cheese.</i>	5.95	Au Gratin Potatoes	4.00
Steakhouse Wedge <i>Crumbled blue cheese, onion, tomato, bacon.</i>	5.95	Asparagus with Bearnaise Sauce	5.95
Strawberry Spinach Salad <i>With brie, red onion, toasted almonds and honey sesame dressing.</i>	5.95	Acorn Squash with Maple Pecan Butter	6.95
		Crispy Hash Browns	4.00
		Sauteed Onions or Mushrooms	2.95