

# JAX CAFE MENU



## APPETIZERS

**PIEROGI** 12  
Potato & Cheese

**JUMBO SHRIMP COCKTAIL** 20  
Spicy Cocktail Sauce

**CRAB CAKES** 26

**JAX CRAB ROLLS** 14

**SZECHUAN GREEN BEANS** 13  
Red Peppers & Bacon

• **OYSTERS ON THE HALF SHELL** 19  
(6)

**ROASTED TOMATOES & GOAT CHEESE** 16  
With Rosemary & Olive Oil in Cast Iron Skillet, served with Grilled Baguette

**ONION RINGS** 11

**ARTICHOKE DIP** 14  
Grilled Baguette

**JAX SIZZLING BACON** 10  
Bourbon Syrup

## SOUPS & SALADS

**SOUP OF THE DAY** 6

**JAX CLAM CHOWDER** 6

**FRENCH ONION, GRUYERE** 9

**JAX HOUSE SALAD** 6

**JAX WALDORF SALAD** 10

**MIXED FIELD GREENS** 8  
Grape Tomatoes, Shaved Red Onion,  
Simple Vinaigrette

**STEAK HOUSE WEDGE** 11  
HALF 7

Large Wedge of Iceberg Lettuce, two thick cut Tomato Slices, Red Onion, Blue Cheese dressing, chopped Bacon, topped with Blue Cheese Crumbles

**BERRIES & FRIED GOAT CHEESE SALAD** 16

Mixed Greens, Fried Goat Cheese, Berries and toasted Pistachios tossed with a Vanilla Bean Vinaigrette

## DINNER *Sandwiches*

Fries, Chips, or Potato Salad



• **JAX BURGER** 17

**UNCLE JOE'S PRIME RIB SANDWICH** 26  
Fresh Sliced Prime Rib on Pumpnickel Bun topped with Mushrooms, Onions, and a side of Horseradish Aioli. Served with a side of Au Jus

**NEW ENGLAND LOBSTER ROLL** 17  
**TWO ROLLS** 25  
Lobster Salad in a grilled New England Frankfurter Roll

## STEAKS & CHOPS

Baked Potato, Mashed Potatoes, French Fries, or Potato Salad (*unless otherwise noted*)

**SLOW ROASTED PRIME RIB** 14 oz 43  
Au Jus, Creamy Horseradish

**KING CUT PRIME RIB** 20 oz 54

**FILET MIGNON** 8 oz 50  
*"The steak that made JAX famous!"*

**NEW YORK STRIP** 14 oz 52

**GRILLED PORK CHOP** 14 oz 32  
Special Dry Rub Seasoning, topped with Crispy Fried Onion Strings and a side of Sizzling Cinnamon Apples

**SMOTHERED RIBEYE** 18 oz 59  
Served over Crispy Hash Browns, topped with Sautéed Mushrooms & Onions

• **CHOPPED SIRLOIN HAMBURGER STEAK** 24  
Topped with Blue Cheese and Sautéed Mushrooms

**BONE-IN FILET** Market Price  
This unique cut from the steer combines the flavor of the bone with the tenderness of the filet mignon to create what is known as "The finest steak available". Grilled Asparagus

**TOURNEDOS OF BEEF TENDERLOIN** 38  
Two 3 oz Medallions served over Mini Hash Brown Rounds, topped with Bordelaise, Served with Asparagus & Béarnaise

**BABY BACK BBQ RIBS**  
FULL RACK 38  
HALF RACK 32

## *Add On*

Char Crust seasoning 4  
Sautéed onions 5

Seared Scallops 29  
Blue cheese crumbles 4

Sautéed mushrooms 5  
12oz Lobster Tail 68  
Bearnaise & Bordelaise 4

## FISH & SEAFOOD

**WALLEYE PIKE** 35  
With Wild Rice Pilaf

**PAN SEARED SCALLOPS** 42  
Sautéed Spinach

**COLD WATER LOBSTER TAIL** 78  
Fresh Vegetables

**ALASKAN KING CRAB LEGS (1LB)** 85  
Fresh Vegetables

**WHOLE MAINE LOBSTER** 55  
Fresh from the Jax Salt Water Tank, served with Fries

**ATLANTIC SALMON** 35  
Grilled Asparagus and Béarnaise

**RAINBOW TROUT** 42  
Net your own Trout from our Garden Stream (mid April-October), served with Fresh Vegetables

## JAX *Favorites*

**Chicken Pot Pie** 18

**PAN ROASTED CHICKEN BREAST** 30  
Natural Jus, Mashed Potatoes and Vegetable

## *A La Carte sides*

**CRISPY HASH BROWNS** 7  
**ASPARGUS & BEARNAISE** 12  
**AU GRATIN POTATOES** 7  
**LOADED BAKED POTATO** 7

• **Consumer information:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.