

APPETIZERS

- Jumbo Shrimp Cocktail** 19
- **Oysters on the Half Shell** 18
6 Oysters
- Onion Rings** 12
- Jax Sizzling Bacon** 10
Bourbon Syrup
- Pierogi** 12
Potato & Cheese
- Fresh Popover** 3
Honey Butter

SOUPS & SALADS

- Jax Boston Clam Chowder** 6
- French Onion Soup** 9
Gruyere
- Soup of the Day** 6
- BLT Salad** 14
Served over Fried Green Tomatoes,
Lemon Basil Dressing
- Waldorf Salad** 13
Apples, Onion, Celery, Candied Walnuts,
Grapes, and Dried Cranberries. Tossed
with Dressing and served over a Bed of
Spring Mix
- Steakhouse Wedge** 11
Half Wedge 7
Large Wedge of Iceberg Lettuce, two
Thick-Cut Tomato Slices, Red Onion,
Blue Cheese Dressing, Chopped Bacon,
topped with Blue Cheese Crumbles
- Jax House Salad** 10
Small 6, **Add Grilled Chicken Breast** 8
A favorite for Generations
- The Executive Combo** 21
Half Steakhouse Wedge and 3-Piece
Shrimp Cocktail
**Add a Beefeater Martini Shaken (in a up
Glass)** 12

LUNCH *Sandwiches* Served with a choice of: French Fries, Chips & Onion Dip, Potato Salad

- Avocado Toast** 13
With Cream Cheese and Pickled
Red Onions. Served with Mixed
Greens, Vinaigrette.
With Lobster 28
- Bar Burger** 17
Artichoke Dip served between two
4 oz CAB Patties on a Grilled
Ciabatta Bun
- Apple & Brie Sandwich** 15
Sliced Apples, Warm Brie, Honey,
Walnuts, and a Mix of Spring
Greens on Warm Ciabatta
- New England Lobster Roll** 18
Two Rolls 26
Lobster Salad in a Grilled New England
Frankfurter Roll
- Avocado BLT** 17
Jax Bacon, Fresh Tomatoes, Iceberg
Lettuce, Avocado and Mayonnaise on
Toast Wheat Bread
- Uncle Joe's Prime Rib Sandwich** 26
Fresh sliced Prime Rib on Pumpernickel
Bun, topped with Sautéed Mushrooms
and Onions. Served with Creamy
Horseradish Sauce and Au Jus
- Breaded Pork Tenderloin
Sandwich** 16
Breaded Pork Tenderloin with Pickled
Slaw, on a Pretzel Bun. Side of Beet
Horseradish



STEAKS

- Chopped Sirloin Hamburger Steak** 24
Topped with Blue Cheese and Sautéed Mushrooms, French Fries
- Tournedos of Beef Tenderloin** 38
Two 3 oz Medallions served over Mini Hash Brown Rounds with
Bordelaise, served with Asparagus and Béarnaise
- Slow Roasted Prime Rib, Au Jus** **10 oz** 30 **14 oz** 42
Served with Creamy Horseradish Sauce and Baked Potato
- Filet Mignon** 8 oz 50
"The Steak that made Jax Famous!"
Served with Baked Potato

ENTREES

- Chicken & Dumplings** 18
Cranberry Sauce
- Polish Sausage, Sauerkraut, & Pierogi** 18
- Crab Cakes** 26
- Chicken Pot Pie** 18
- Walleye Pike (Red Lake)** 34
Wild Rice Pilaf

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