

JAX CAFE MENU



APPETIZERS

PIEROGI 13
Potato & Cheese

- **JUMBO SHRIMP COCKTAIL** 22
Spicy Cocktail Sauce
- **CRAB CAKES** 26
- **JAX CRAB ROLLS** 16

SOUPS & SALADS

SOUP OF THE DAY 7

JAX CLAM CHOWDER 8

FRENCH ONION, GRUYERE 11

JAX HOUSE SALAD 8

JAX WALDORF SALAD 13

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

STEAKS & CHOPS

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

- **SLOW ROASTED PRIME RIB** 14 oz 46
Au Jus, Creamy Horseradish
- **KING CUT PRIME RIB** 20 oz 58
- **FILET MIGNON** 8 oz 54
"The steak that made JAX famous!"
- **NEW YORK STRIP** 14 oz 56
- **BABY BACK BBQ RIBS**
FULL RACK 40
HALF RACK 32

- **CHILLED SEAFOOD TOWER** 130
Serves 6-8 - Contains King Crab meat,
Lobster Cocktail, 8 Jumbo Shrimp Cocktail,
8 Oysters on the Half Shell

SZECHUAN GREEN BEANS 14
Red Peppers & Bacon

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

STEAK HOUSE WEDGE 12
HALF 8
Large Wedge of Iceberg Lettuce, two thick
cut Tomato Slices, Red Onion, Blue Cheese
Dressing, chopped Bacon, topped with Blue
Cheese Crumbles

ROASTED BEET & GOAT CHEESE SALAD 16
Mixed Greens, Fried Goat Cheese, Beets,
Toasted Pecans, Craisins, and Red Onion with a
Maple Vinaigrette

BIBB LETTUCE SALAD 12
Bibb Lettuce, Sliced Almonds and Watermelon
Radish with Herb Vinaigrette. Topped with
Fried Shallots

- **OYSTERS ON THE HALF SHELL** 23
(6)

ONION RINGS 14

ARTICHOKE DIP 15
Grilled Baguette

JAX SIZZLING BACON 11
Bourbon Syrup

DINNER Sandwiches

Fries, Chips or Potato Salad



- **JAX BURGER** 18
- **UNCLE JOE'S PRIME RIB SANDWICH** 29
Fresh Sliced Prime Rib on Pumpernickel Bun
topped with Mushrooms, Onions, and a side
of Horseradish Aioli. Served with a side of Au
Jus
- **NEW ENGLAND LOBSTER ROLL** 18
TWO ROLLS 26
Lobster Salad in a grilled New England
Frankfurter Roll

- **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
- **Beef Short Rib Pot Roast** 35
Served with Horseradish
Mashed Potatoes

Add On

Char Crust Seasoning 4 • Seared Scallops 32 Sautéed Mushrooms 5 • Bearnaise & Bordelaise 4
Sautéed Onions 5 Blue Cheese Crumbles 4 • 12oz Lobster Tail 75

FISH & SEAFOOD

- **WALLEYE PIKE** 38
With Wild Rice Pilaf
- **PAN SEARED SCALLOPS** 44
Sautéed Spinach
- **COLD WATER LOBSTER TAIL** 85
Fresh Vegetables
- **ALASKAN KING CRAB LEGS** (1 LB) 85
Fresh Vegetables

- **WHOLE MAINE LOBSTER** 55
Fresh from the Jax Salt Water Tank,
served with Fries
- **ATLANTIC SALMON** 38
Your server will announce Tonights
Presentation
- **RAINBOW TROUT** 44
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** 36
Natural Jus, Mashed Potatoes and Vegetable

POTATO GNOCCHI WITH SAUCE AURORA 30

A La Carte sides

- CRISPY HASH BROWNS** 8
- **ASPARAGUS & BEARNAISE** 12
- AU GRATIN POTATOES** 7
- LOADED BAKED POTATO** 8

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