

Father's Day Dinner Menu 2024

Appetizers

Jumbo Shrimp Cocktail Spicy Cocktail Sauce	\$23
Pierogi, Potato and Cheese	\$15
Artichoke Dip Grilled Baguette	\$16
Jax Crab Rolls	\$16

Onion Rings	\$15
Roasted Tomatoes & Goat Cheese Roasted in Cast Iron Skillet with Rosemary & Olive Oil, served with Grilled Baguette	\$18
Jax Sizzling Bacon Bourbon Syrup	\$13

Soup & Salad

Steak House Wedge Iceberg Lettuce, Two Thick Cut Tomato Slices, Red Onion, Blue Cheese Crumbles, Chopped Bacon and Bleu Cheese Dressing	\$13
Half Wedge Salad	\$9
Jax Clam Chowder	
Polish Cucumber Salad Sliced Cucumbers Marinated with Onions and a Creamy Sauce	\$7

French Onion Soup	\$12
Jax House Salad Fresh Romaine Lettuce, tossed with Creamy Garlic Dressing, Parmesan and Fresh Made Croutons	\$7
Berries and Fried Goat Cheese Salad Mixed Greens with Fresh Berries, Pistachios, Fried Goat Cheese and Vinaigrette	\$16

Dad's Featured Special

Tomahawk Steak 32oz Eden Valley Wagyu Tomahawk topped with Roasted Garlic Compound Butter. Served with Grilled Asparagus and choice of Potato. "Not for Beginners"	\$185
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Steaks, Chops, Chicken & Seafood

Slow Roasted Prime Rib, 14oz Au Jus, Creamy Horseradish & Baked Potato	\$48
New York Strip 14oz Baked Potato	\$58
Filet Mignon, 8 oz Baked Potato	\$55
Cold Water Lobster Tail Grilled Asparagus	\$92
Pan Seared Spiced Sea Bass Topped with Banana Avocado Relish over Whipped Sweet Potatoes	\$54

Braised Beef Short Rib Pot Roast Served with Creamy Horseradish Mashed Potatoes	\$40
Pan Seared Scallops with Sautéed Spinach	\$46
Alaskan King Crab Legs Fresh Vegetables	\$85
Walleye Pike Ritz Cracker Crusted Walleye, Citrus Beurre Blanc and Wild Rice Pilaf	\$40
Baby Back BBQ Ribs Served with French Fries	\$45

A la Carte Sides

Asparagus & Bearnaise	\$13
Au Gratin Potatoes	\$8
Char Crust Seasoning	\$4

Crispy Hash Browns	\$8
Loaded Baked Potato	\$8
Sautéed Mushrooms or Onions	\$6