

APPETIZERS

CHIPS 'N DIP \$6

Bowl of crisp potato chips with our homemade dill dip.

JAX ORIGINAL HOME-STYLE CHICKEN WINGS \$13

One pound of tender crispy golden Buffalo wings seasoned with your choice of mild, medium, hot, honey garlic, BBQ, teriyaki or Texas-Cajun spice.

PINWHEEL SALMON BITES \$11

Smoked salmon dressed with a light herb cream cheese spread and rolled in a flour tortilla wrap. **L* SPA INSPIRED SELECTION.

NACHOS \$14 HALF ORDER \$10

Layers of tortilla chips piled high with diced bell peppers, chopped Roma tomatoes, red onion, sliced black olives & Jalapeños. Served with salsa and sour cream.

ADD BISON CHILI OR CHICKEN FOR \$6

GREEK STYLE CALAMARI \$13

Breaded calamari seasoned with lemon pepper, served with Tzatziki sauce and a tomato creole sauce for dipping.

SHRIMP NEPTUNE MUSHROOM CAPS \$14

Mushrooms caps stuffed with fresh baby shrimp, crab, dill, paprika and cream cheese. Topped with blended cheese and baked golden brown.

JUMBO SHRIMP COCKTAIL \$13.50

Eight jumbo shrimp arranged in a cocktail glass with mixed greens. Served with a signature seafood dipping sauce.

STEAMED P.E.I. MUSSELS \$12.50

Mussels sautéed with onions, fresh garlic and steamed in white wine. Served with garlic ciabatta bun.

STUFFED POTATO SKINS \$8

Six potato shells filled with bacon, onion, tomato and baked with mixed cheese until golden brown.
Served with Chipotle ranch dip.

SEAFOOD SPINACH DIP \$11.50

Spinach and artichokes mixed with fresh baby shrimp and crab meat topped with blended cheese and baked golden brown.
Served with flatbread.

TRIO MEDITERRANEAN DIP \$14.50

Olive tapenade, humus and tzatziki served with traditional Mediterranean-style flatbread. **L* SPA INSPIRED SELECTION.

JAX PLATTER \$19

Chicken wings, potato skins, calamari, spring rolls, spinach dip and fresh flat bread.

JAX

GRILL & LOUNGE

SOUPS & SALADS

SOUP DU JOUR \$6

Chef's daily creation served with seasoned flatbread.

HOMEMADE FRENCH ONION SOUP \$8

Traditional onion soup baked au gratin with Swiss cheese & served with garlic ciabatta bun.

CALIFORNIA GRILLED CHICKEN SALAD \$12

Grilled chicken breast with fresh pineapple, strawberry & mandarin oranges with toasted pecans tossed in a Honey Raspberry Vinaigrette on chopped romaine. **L* SPA INSPIRED SELECTION.

MEDITERRANEAN GREEK SALAD \$11.50

Fresh crisp lettuce with roma tomatoes, English cucumber, bell peppers, red onions, Kalamata olives & feta cheese mixed together with Chef's signature Greek dressing.

CAESAR SALAD \$10

Romaine leaves tossed with garlic croutons, smoked bacon, asiago cheese, garlic anchovy dressing and a fresh lemon wedge.

ADD GRILLED CHICKEN OR FOUR GARLIC SHRIMP \$6

SUNSET SPINACH SALAD \$12.50

Baby Spinach, toasted pecans, cherry tomatoes, sliced red onion & mandarin oranges drizzled with Chef's own Honey Mustard Dressing.

MIXED BABY GREENS \$8

Organic baby greens with roma tomatoes, cucumbers, shredded carrot.

BURGERS, WRAPS AND STUFF

CHICKEN TENDER STRIPS \$12

Season breaded chicken prepared to perfection with your choice of sauce, Thai Chili, BBQ, Mild, Hot, Teriyaki or Honey Garlic.

JAX SMOKEHOUSE STEAK SANDWICH \$17

6oz grilled Alberta strip loin topped with sautéed onions, smoked bacon and melted swiss cheese. Served on a toasted ciabatta bun.

CHICKEN PARMESAN BURGER \$13

Grilled chicken breast topped with our zesty marinara sauce and baked with Swiss cheese. Served on a Kaiser with lettuce, tomato & sliced onion.

CARIBBEAN CHICKEN WRAP \$15

Jerk-style seasoned chicken wrapped in a warm tortilla with cucumber, onion, tomato, lettuce, accented with a citrus vinaigrette.

VEGETARIAN LASAGNA \$14.75

Layers of assorted seasoned vegetables (carrots, bell peppers, zucchini, red onion, fresh spinach) mixed with a tomato pomodore sauce topped with mozzarella cheese; Served with grilled garlic ciabatta bun.

**L* SPA INSPIRED SELECTION.

JAX SIGNATURE BISON BURGER \$12.50

Free range bison patty broiled to perfection on a Kaiser bun with leaf lettuce, roma tomato, sliced red onion and dill pickle.

TEMPURA BEER BATTERED COD & FRIES \$13.75

2 pieces of Alaskan Cod deep fried golden brown in Chef's signature tempura beer batter. Served with steak cut fries & homemade tarter sauce.

STEAK & SEAFOOD

SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF SIDE: RICE, FRIES, ROASTED GARLIC MASHED POTATOES OR ROSEMARY ROASTED BABY REDS.

BLACKENED HALIBUT \$28

Alaskan Halibut filet dusted in our own blend of Cajun and blackened spices.

BAKED COHO SALMON FILET \$25

Baked salmon filet with pineapple, apple, jalapeño salsa.

**L* SPA INSPIRED SELECTION.

JACK DANIELS BBQ RIBS \$27

Full rack of St. Louis style back ribs slowly roasted in our own special JD infused BBQ sauce.

10 oz NEW YORK STRIP LOIN \$29

AAA Alberta beef charbroiled to perfection and covered in sautéed mushrooms.

12 oz PEPPERED RIB EYE STEAK \$32

Alberta's best cut rib eye steak marinated in our own peppered spice and grilled to perfection.

12 oz FRENCHED VEAL CHOP \$33

Milk fed veal chop broiled to your liking; topped with warm berry and fig compote.

**L* SPA INSPIRED SELECTION.

GRILLED CHICKEN OSCAR \$31

Free range chicken breast seasoned & grilled; topped with Atlantic Crab and fresh baby shrimp; Baked with hollandaise sauce.

AROUND THE WORLD

CAJUN CHICKEN PENNE \$17

Sautéed chicken breast, onion, garlic, diced tomatoes with penne pasta in a homemade Cajun style Alfredo sauce.

ASIAN GINGER BEEF \$17

Sautéed strips of Alberta AAA beef finished in traditional ginger soy sauce. Served with steamed white rice or Chinese rice noodles and Chef's vegetables.

**L* SPA INSPIRED SELECTION.

BOMBAY BUTTER CHICKEN \$20

Authentic East Indian dish. Sautéed chicken simmered with curry, coconut milk, honey, tomatoes; finished with cream. Served with Chef's veg and Naan Bread.

CHICKEN ENCHILADAS \$19

Seasoned chicken strips, sautéed vegetables, and Tex-Mex cheese wrapped in a warm tortilla. Served with seasonal vegetables and choice of side.

JAX'S BISON CHILI \$14

Traditional style chili using Ground Bison served piping hot in our signature cast iron pans. Topped with mixed cheese and served with seasoned flat bread.

TASTE OF EUROPE \$28

Rice stuffed cabbage rolls served in a traditional roast tomato marinara sauce, drizzled with fresh herbs & spices. Served with succulent sausage & perogies.

SIDES

| | | | |
|--------------------------|--------|----------------------------------|--------|
| Sweet Potato Fries _____ | \$5.50 | Guacamole _____ | \$1.50 |
| French Fries _____ | 3.75 | Roast Potato _____ | 3.50 |
| Soup _____ | 3.50 | Roasted Garlic Mash Potato _____ | 3.50 |
| Mixed Baby Greens _____ | 3.75 | Rice _____ | 3.50 |
| Caesar _____ | 3.75 | Gravy _____ | 1.95 |
| Coleslaw _____ | 3.75 | | |

15% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE.