

ME

JAX GRILL & LOUNGE

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ALL DAY MENU

Ask our servers about our Daily Food and Beverage Features.

APPETIZERS

TOMATO & BASIL BRUSCHETTA \$15

Slow roasted garlic and basil infused tomatoes, served on french baguette.

TANDOORI TWIST \$16

Aromatic chargrilled boneless tender chicken leg bites served with a minty sauce.

FISH BITES \$14

Panko crusted Basa fish bites served with a tartar sauce.

LOADED NACHOS \$19

Tex-Mex style nachos with refried beans, Pico de Gallo and homemade cheese sauce and salsa.

Add Chicken \$7

Add Beef \$9

JAX HOME STYLE WINGS \$17

Golden fried wings, served with your choice of Hot, BBQ, Teriyaki, Chipotle, Honey Garlic, Salt & Pepper, Lemon Parmesan or Glazed Balsamic.

JAX POUTINE \$19

Thick cut fries with minced beef, crispy bacon, cheese, green onions and beef gravy.

TRUFFLE FRIES \$14

Fries tossed in truffle oil, parmesan and freshly cracked salt and pepper.

CRISPY CALAMARI \$21

Calamari rings are breaded and fried until golden, served with sriracha mayo.

SOUP AND SALADS

MUSHROOM CAPPUCINO SOUP \$14

Truffle oil infused mushroom soup served with garlic melba chips.

JAX TOSSED SALAD \$14

Chef inspired creation features fresh seasonal ingredients of mixed greens, cucumber, tomato, walnuts, beetroot, goat cheese tossed in honey lemon.

CAESAR SALAD \$16

Crispy romaine drizzled with homemade caesar dressing oven toasted croutons, parmesan, fried capers and Canadian bacon.

THE HARVESTER SALAD \$21

Freshly chopped tomatoes, cucumber, peppers, carrots, avocado, mixed greens, silken tofu tossed in a passion lime vinaigrette.

CAPRESE SALAD \$17

Classic caprese salad with soft, creamy, fresh mozzarella, juicy seasonal tomatoes, and a generous amount of basil pesto.

Enhancements to any of the above salads

Add Chicken \$7

Add Shrimp \$9

Add Beef \$9

HAND HELDS

All our Sandwiches and Burgers are served with Fries and Salad.

ALBERTA BEEF BURGER \$21

Rich brioche bun topped with slices of tomato, pickle, onion, cheese & an 8oz homemade beef patty, grilled to perfection.

KATSU BURGER \$20

Japanese style panko crumbed chicken breast, served on rich brioche bun, and complemented by wasabi mayo, sautéed caramelized onion and cheese.

FRENCH BEEF DIP \$20

Slow roasted beef slices and caramelized onions, mushrooms and cheddar cheese.

CROQUE MONSIEUR \$22

Classical ham and cheese open sandwich with gruyere cheese melt.

JAX CLUB \$23

Jax signature chicken sandwich with bacon, fried egg, lettuce, and mayo.

ARTISAN PIZZA 10"

MARGHERITA \$19

Classical cheese pizza over homemade marinara sauce.

PEPPERONI \$24

Loaded with pepperoni for Pepperoni lovers.

JAX SIGNATURE \$26

Homemade marinara base topped with chicken, ham, mushroom, onion, olives and jalapeno.

ITALIAN GARDEN \$26

Pesto base topped with mushrooms, onions, peppers, sun dried tomatoes, olives, and jalapeno.

RICK'S PIZZA \$26

Topped with marinara sauce, mushroom, pineapple, ham, pepperoni, and mozzarella cheese.

GLOBAL INSPIRED

SPAGHETTI BOLOGNAISE \$25

Spaghetti tossed with minced beef bolognese sauce topped with parmesan. Served with garlic bread.

JAX ALFREDO \$26

Rich and creamy alfredo sauce, mushrooms, asparagus, chicken, topped with parmesan cheese and paired with toasted garlic bread.

THAI PRAWN CURRY \$28

Red thai curry, with shrimp infused with lemongrass and served with jasmine rice.

TRADITIONAL BUTTER CHICKEN \$28

Jax signature preparation of chicken in rich tomato sauce served with naan bread and rice.

BIBIMBAP \$26

Korean wholesome rice bowl with tossed vegetables, chicken and a gochujang sauce finished with fried egg.

Like a Boss

LET'S GET DOWN TO BUSINESS!

GIVE US YOUR BUSINESS CARD DURING YOUR NEXT BUSINESS LUNCH AT JAX AND YOU WILL RECEIVE A 10% FOOD DISCOUNT.

OFFER VALID UNTIL THE END OF DECEMBER 2023.

FROM THE GRILL

Served with Sauteed Seasonal vegetables and Garlic Mashed Potato.

GRILLED SANDEMAN CHICKEN \$35

Soy marinated boneless chicken legs that are chargrilled to perfection.

GRILLED CAJUN SHRIMP \$35

Grilled shrimps coated in cajun butter sauce.

CANADIAN BUTTERED LOBSTER \$50

Grilled lobster tail smeared with garlic butter and lime juice.

GRILLED ATLANTIC SALMON \$38

Pan seared salmon drizzled with a caper hollandaise sauce.

SIRLOIN \$32

Grilled 8oz sirloin glazed with balsamic.

RIBEYE \$59

12oz black pepper crusted rib eye steak served with espagnole sauce.

NEW YORK STRIPLOIN \$39

8oz Sterling Silver striploin served with bearnaise sauce.

JAX FILET \$49

6oz filet mignon rosemary butter basted topped with pomegranate molasses.

LAMB RACK \$49

Herb coated rack of lamb served with a peppercorn jus.

PORK CHOPS \$29

Chargrilled pork chop served with a homemade apple sauce.

MORE CUTS

12 oz Striploin	\$49
10 oz Filet	\$59
Full Lamb Rack	\$69

ENHANCEMENTS

Parmesan Fries	\$9
Regular Fries	\$8
Baked Potatoes	\$6
Sauteed Mushrooms	\$7
Grilled Shrimps 5PCS	\$15
Canadian buttered Lobster 1pc	\$22

Plan Ahead

DID YOU KNOW WE HAVE EXECUTIVE MEETING ROOMS AND BANQUET FACILITIES CATERING TO YOUR NEEDS?

PLAN YOUR NEXT EVENT WITH US AND EXPERIENCE WORLD QUALITY SERVICE AND EXCEPTIONAL HOSPITALITY.

PLATTERS

JAX DISCOVERY PLATTER

Your selection of our favorite appies with this platter.

3 Items	\$42
4 Items	\$55
5 Items	\$68

PLATTER - CHARCUTERIE \$39

Assorted Cold Cuts, Cheese, Nuts and Preserves.

PLATTER - LAND & SEAFOOD \$129

Pork Chops - 2 portions
Canadian Buttered Lobster - 2 portions
Cajun Shrimps - 5 pieces
Sirloin - 4oz 2 portions