

JAX

GRILL AND LOUNGE

SOUPS & SALADS

Pair any salad with Chicken Breast 7.99,
Shrimp 9.99 or 5oz Sirloin Steak 9.99

SOUP DU JOUR CUP 7.99 OR BOWL 13.99

Chef's daily creation served with garlic toast.

FRENCH ONION SOUP 12.99

Caramelized onions cooked with homemade beef stock, oven toasted croutons and bouquet garni, finished with melted Swiss cheese

THE HARVESTER 23.99

Fresh greens with tomatoes, cucumber, peppers, tofu, beetroot, onions, toasted nuts with goat cheese and balsamic dressing.

THE CATTLEMAN 28.99

5 oz. sirloin seasoned with curry and sea salt and placed on a bed of spring mix lettuce. Topped with peach, pepper salsa, cucumbers, cherry tomatoes, onion and feta cheese with a side of garlic butter crostini. Tossed in our house-made tangy tomato dressing.

CLASSIC CEASAR SALAD 16.99

Crispy romaine drizzled with homemade garlic caesar dressing, oven toasted croutons, shaved parmesan and Canadian bacon pieces.

JAX TOSSED SALAD 15.99

Spring mix drizzled with homemade raspberry vinaigrette, onion, toasted walnuts, cucumber, cherry tomato and feta cheese.

APPETIZER

Pair any 3 items for 42.99, any 4 items for 55.99 and 5 items for 68.99

TOMATO & BASIL BRUSHETTA 15.99

Toasted crostini, vibrant chopped Roma tomatoes and roasted garlic. A sprinkle of crumbled Parmesan cheese and a drizzle of balsamic glaze.

LOADED NACHOS 19.99

Enjoy layers upon layers of goodness! Nachos come with pico de gallo and melted mixed cheeses with salsa and sour cream on the side

Add chicken-6 | Add 8 oz. ground beef-8

JAX SIGNATURE WINGS 17.99

1lb panko breaded wings prepared just the way JAX can. Served with your choice of hot, bbq, teriyaki, salt & pepper, lemon pepper or honey garlic. Served with ranch and celery.

MEDITERRANEAN DIP 16.99

Spinach, artichokes, black olive and red pepper topped with mix cheeses and baked till golden brown. Served with flat bread and nacho chips. Garnished with cherry tomato and spring onion.

COCONUT PRAWNS 16.99

Tiger prawns breaded with coconut flakes and deep fried till golden brown and served with house-made mango chutney.

CALAMARI 21.99

Lightly dusted with bread crumbs and seasoned with salt & pepper. Served with grilled lemon, sweet chili and tzatziki

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SWEET CHILLI CHICKEN 17.99

6oz house-made diced chicken lightly dusted with seasoned flour, deep fried till golden brown, tossed with cucumber and house made sweet chili sauce. Served with nacho chips and garnished with spring onion and sesame seeds.

PASTA

PENNE ALFREDO 26.99

Penne pasta cooked with sautéed onion, mushroom, asparagus, chicken breast and a rich Alfredo sauce. Topped with shaved parmesan and served with garlic toast.

SEAFOOD FETTUCCINE 29.99

A seafood medley comes with scallops, shrimps, mussels and capers tossed with fettuccine, pesto and cream.

SPAGHETTI BOLOGNAISE 24.99

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

ASK OUR SERVERS ABOUT THE CHEF'S
SEAFOOD CATCH OF THE DAY OR CHICKEN
CREATION

HANDHELDS

Unless specified, All Handhelds are served with your choice of side: Rice, fries, tossed salad, daily soup or add sweet potato fries for 7

BACON CHEDDAR BURGER 24.99

8 oz chargrilled beef topped with bacon and melted aged cheddar cheese. Served on a brioche bun with relish mustard mayo, lettuce, tomato, onions and pickle. Served with steak fries.

JAX GOURMET BURGER 27.99

8oz premium chargrilled BBQ beef topped with relish, mustard, mayo, bacon and melted aged cheddar cheese. Served on a brioche bun loaded with sautéed mushroom, lettuce, tomato, onions and pickle.

FIRE CHICKEN BURGER 23.99

6oz chargrilled cajun flavored chicken breast, served on a brioche bun with mustard, mayo, relish, lettuce, tomato, onions and pickle. Served with steak fries.

CHICKEN FOCACCIA CLUB 24.99

Toasted herb focaccia, seasoned & grilled chicken breast topped with pesto aioli, crispy bacon, aged cheddar and fresh lettuce, tomato and red onion, served with your choice of side.

CHICKEN TENDERS 24.99

Breaded chicken strips deep fried till golden brown and tossed with your choice of sauce; Hot or sweet chili.

VEGGIE BURGER 19.99

BBQ veggie patty, served on a brioche bun with relish mustard mayo, lettuce, tomato, onions and pickle. Served with steak fries.

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JAX BUTCHER BLOCK

Served with seasonal vegetables, garlic toast and your choice of side:
Rice, fries, Chef's potato, daily soup or stuffed baked potato

PEPPERCORN STEAK 53.99

Spicy and aromatic, this Chef's creation is a bold one! A 10oz New York Strip loin is grilled to perfection and covered in a decadent black pepper corn demi-glace.

OSCAR SIRLOIN & PRAWNS 46.99

An 8oz Alberta beef sirloin is infused with a smoky marinade before grilled to your liking. Topped with 5 prawns, tossed with onion, peppers, and garlic.

JAX FILET MIGNON 46.99

Experience our prized delicacy! A perfectly prepared 6oz filet mignon wrapped in Canadian bacon, encrusted with Pistachio, topped with melted brie and Chef's delightful berry reduction.

NY STRIPLOIN 10OZ 49.99

TENDERLOIN 6OZ 39.99

RIBEYE 12OZ 52.99

Only the best part of AAA and Prime graded beef makes the cut for Sterling Silver Premium Beef. This means we hand-select only the most highly marbled, 21 day aged Beef, which is guaranteed to deliver maximum tenderness and enhanced rich beef

PODOLLAN PORK RIBS 25.99

Our homemade, flavor packed, ½ rack of pork ribs are seasoned with our secret dry rub, slow roasted, before finished in BBQ sauce. Served with two sides of your choice.

GRILLED ATLANTIC SALMON 33.99

Pan seared salmon cooked to perfection, drizzled with caper hollandaise sauce. Served with grilled lemon, Chef Potato, and seasonal vegetables.

PODOLLAN CHICKEN & RIBS 35.99

6oz chipotle mango spice chicken breast and ½ rack of BBQ pork ribs seasoned with our secret dry rub. Served with two sides of your choice.

SIDES

PARMESAN FRENCH FRIES 13.99

SWEET POTATO FRIES 7.99

FRENCH FRIES 7.99

SAUTÉED MUSHROOMS 9.99

SAUTÉED ASPARAGUS 8.99

JUMBO PRAWNS 9.99

LOBSTER TAIL 24.99

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AROUND THE WORLD

JAX ASIAN STIR-FRY 19.99

Fresh seasonal vegetables tossed lightly in a house-made shanghai sauce served over a choice of rice or steamed noodles.

TRADITIONAL BUTTER CHICKEN 26.99

Chef's signature creamy rich butter chicken recipe served with rice and naan bread.

FRENCH BEEF DIP 19.99

Slow roasted & thinly shaved AAA beef, paired with caramelized onions, mushrooms, garlic aioli and American cheddar cheese served on toasted pretzel baguette, served with an Au Jus and your choice of side.

HUNTER CHICKEN 24.99

Chargrilled marinated chicken breast with creamy wild mushroom sauce, served on buttered mash potatoes and sautéed asparagus.

DESERT

NY CHEESE CAKE 9.99

CARROT CAKE 11.99

CHOCOLATE LAVA CAKE 12.99

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FEATURES

LAND AND SEAFOOD PLATTER 129.99

Platter for two! Enjoy two lobster tails, 1/2 lb. of King crab legs, seared salmon fillets, five coconut prawns, 1/2 lb. mussels' puttanesca, and two 4 oz. AAA Sirloin steaks. Served with your choice of sides, accompanied with garlic butter and two glasses of house wine.

JAX DISCOVERY PLATTER

Your selection of our favorite appies with this platter.

3 Items 42.99

4 Items 55.99

5 Items 68.99

GOURMET PIZZA

Baked to perfection, our artisan bases are prepared with a homemade tomato basil sauce and garnished with your favorite toppings.

QUATTRO FORMAGGI 19.99

Simple four cheese pizza.

HAWAIIAN 21.99

Succulent sweet pineapple and slices of ham topped with an extra layer of fresh mixed cheeses.

BBQ CHICKEN 27.99

Succulent sweet Pineapple, onion, diced BBQ chicken topped with an extra layer of fresh mixed cheeses.

VEGGIE DELUXE 21.99

Red pepper, baby spinach, red onion, freshly fried mushrooms, tomatoes, black olives and topped with fresh mixed cheeses.

RICK'S SPECIAL PIZZA 26.99

Tomato basil sauce, mushroom, pineapple, ham, pepperoni and topped with fresh mixed cheeses.