

JAX

GRILL & LOUNGE

SOUPS & SALADS

SOUP DU JOUR- Chef's daily creation served with garlic bread.

CUP \$4 OR BOWL \$7

THE HARVESTER

   \$12

Seasonal fresh fruits with cherry tomatoes and toasted multi-grain seeds tossed in a honey citrus vinaigrette on mixed greens.

THE WISE ONE

   \$17

Dry and fresh fruits, quinoa, slow roasted Portobello mushrooms, cherry tomatoes, black olives, cucumber, red onions, red peppers, tossed with chickpeas, spinach and house-made herb dressing drizzled with balsamic reduction and topped with goat cheese. *Ask about our Vegan option!*

THE ARTISAN

 \$14

Fresh baby spinach, roasted beets, slow roasted Portobello mushrooms, pumpkin seeds, glazed pecans with goat cheese and house-made honey balsamic vinaigrette.

THE CATTLEMAN

 \$22

6 oz. striploin seasoned with curry and sea salt and placed on a bed of romaine lettuce. Topped with peaches, pepper salsa, cucumbers, cherry tomatoes, Brie cheese, and almonds. Tossed in our house-made honey orange dressing.

APPETIZERS

JAX GRILL'S HOME STYLE WINGS

\$16

1 lb. of tender crispy golden Buffalo wings marinated for 24 hours with Chef's secret spices seasoned with your choice of Hot, Honey Garlic, Salt and Pepper, Teriyaki or BBQ sauce.

CALAMARI

\$15

Fennel and Sichuan pepper dusted Calamari seasoned with lemon pepper and tossed with sweet chili sauce, onions and peppers.

PORTOBELLO NEPTUNE (Can be gluten free.)

\$16

Mushroom caps stuffed with snow crab, cream cheese and Chef's special blend of seasonings. Topped with mixed cheeses and baked till golden brown.

JAX PLATTER

\$30

Choice of wings, portobello tower, bison chili and flatbread or nachos.

MEDITERRANEAN DIP (Can be gluten free.)

 \$15

Spinach, artichokes, black olives and red peppers topped with mixed cheeses and baked till golden brown. Served with flatbread or nachos chips. *Add chicken \$6*

MUSSEL'S PUTTANESCA (Can be gluten free.)

\$18

1 lb. mussels prepared with garlic, capers, tomatoes, chopped onions, crushed chilies and olives served in a fresh herb marinara sauce.

Ask our server about the Chef's daily dinner creation, our Gluten free and Vegan options.

PODOLLAN PORK RIBS

  \$14

4 pork side ribs seasoned with our house dry rub, slow roasted and finished on the grill.

FIRE LOBSTER

\$18

4 oz. lobster cooked to perfection served with a creamy spicy tomato basil sauce and crostini.

STEAK BITES

\$16

6 oz. Sterling Silver® beef tenderloin marinated with red wine, herbs and spices lightly dusted with flour and deep fried till golden brown served with JAX's special horseradish and blue cheese sauce.

SEARED SCALLOP

 \$14⁵⁰

3 pc. Scallop seared with sun-dried tomato butter, on a bed of sautéed spinach.

COCONUT PRAWNS

  \$14

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

CHILI CHICKEN

 \$13⁵⁰

6 oz. house-made chicken strips lightly dusted with seasoned flour and deep fried till golden brown and tossed with house made sweet chili sauce.

VEG NACHOS

 \$12

Nachos come with jalapeños, onions, peppers, black olives, green onions and mixed cheese served with salsa and sour cream on the side. Add chicken or ground beef for \$6.50

BURGERS AND SANDWICHES

All sandwiches and burgers are served with your choice of side: rice, fries, Chef's potato, daily soup, stuffed baked potato or add sweet potato fries for \$1.00

PODOLLAN SMOKED HOUSE STEAK SANDWICH

\$23

Open faced 6 oz. grilled Sterling Silver® striploin topped with slow roasted tomatoes and Portobello mushrooms, caramelized onions, melted Swiss cheese. Served on a crusty bread with spinach, drizzled with house-made Horseradish aioli.

COCONUT BREADED COD & FRIES

 \$20

2 pieces of Alaskan Cod deep fried till golden brown in Chef's signature seasoning. Served with steak cut fries and house-made mango chutney.

JAX GOURMET PORTOBELLO BURGER

\$18

8 oz. seasoned ground beef topped with blue cheese, cheddar cheese, beef bacon, arugula, slow roasted tomatoes, red onions, dill pickle, fig onion jam and slow roasted Portobello mushrooms served on a brioche bun.

FIERY CHICKEN BURGER

\$16

Marinated breaded chicken, arugula, slow roasted tomatoes, roasted jalapeños, sliced onions, parmesan cheese spread with house-made jalapeño pesto aioli served on a brioche bun.

PORTOBELLO AND QUINOA PATTY

   \$16

Oh nature!® patty, topped with grilled asparagus, caramelized onions, Vegan cheese, lettuce and aioli sauce.

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GRILL & LOUNGE

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Gluten free and Vegan options.

AROUND THE WORLD

JAX ASIAN STIR-FRY

   \$16⁵⁰

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

Add Chicken \$6 | 5 Prawns \$10 | Ginger Beef \$8

TRADITIONAL BUTTER CHICKEN (Can be gluten free.) \$22

The chef mother's signature creamy rich butter chicken recipe served on rice and naan bread.

JAX'S BISON CHILI (Can be gluten free.) \$17

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

SEAFOOD FETTUCCINE (Can be gluten free.) \$28

A seafood Medley comes with scallops, prawns and mussels tossed with fettuccine, tarragon, cherry tomatoes, capers and baby spinach, tossed in a pesto cream sauce. Served with garlic bread.

BAKED BLACK BEANS BITES WITH SPAGHETTI MARINARA \$14

Black bean bites baked and served over spaghetti with our marinara sauce, accompanied with garlic bread.   

ALASKAN KING CRAB LEG DINNER MARKET PRICE

1 lb. King crab served with garlic butter.

LAND AND SEAFOOD PLATTER \$120

Platter for two! Enjoy two lobster tails, 1/2 lb. of King crab legs, seared salmon fillets, five coconut prawns, 1/2 lb. mussels' putanesca, and two 3 oz. striploin steaks. Served with your choice of sides, accompanied with garlic butter and two glasses of house wine.

Add Blue cheese \$3 | Peppercorn sauce \$3

oh nature!

For over a decade, oh nature![®] has been building a real-food revolution with alternate protein. What this means is that we use the simplest ingredients, rich in flavour, nutrition and protein, to create unbelievably delicious products that are good for you and your family, and the planet as well.

Please ask your server! Let us customize your dish Oh nature![®]



JAX BUTCHER'S BLOCK

Served with seasonal vegetables and your choice of sides: rice, fries, Chef's potato, daily soup or stuffed baked potato.

BACON WRAPPED FILET MIGNON 6oz \$35 | 10oz \$42

JAX BACON WRAPPED FILET 6oz \$39 | 10oz \$46

Pistachio crusted and topped with melted brie cheese and fig pomegranate reduction.

NEW YORK STRIPLON 8oz \$23 | 12oz \$27

12 oz. RIBEYE \$34

24 oz. PORTERHOUSE STEAK \$65

This is for the big appetite, we dare you!

Ask our servers about the Chef's Seafood catch of the day or Chicken Creation.

RACK OF LAMB   HALF \$26 | FULL \$45

Herb crusted marinated free range New Zealand lamb with Dijon mustard served with house-made red wine reduction.

PODOLLAN PORK RIBS   HALF \$23 | FULL \$34

Seasoned with our house dry rub, slow roasted and finished on the grill.

SIDES

Parmesan French Fries \$12 **Sweet Potato Fries** \$8

Served with Jalapeño pesto aioli Served with Smokey chipotle sauce.

French Fries \$7 **Sautéed Asparagus** \$10

Sautéed Mushrooms \$7 **5 Jumbo Prawns** \$10

Lobster Tail Market Price **King Crab Leg** Market Price