

APPETIZERS

JAX GRILL'S HOME STYLE WINGS DF \$16⁹⁹
1 lb. of tender crispy golden Buffalo wings marinated overnight with Chef's secret spices seasoned with your choice of Hot, Honey Garlic, Salt and Pepper, Teriyaki or BBQ sauce. Ask for gluten free.

RUSTIC BISON CHILI \$17⁹⁹
House-made bison chili served piping hot in our signature cast iron pan. Topped with sour cream, shredded cheese and green onions. Served with tortilla chips and naan bread. *Add Avocado \$2.*

TOMATO & GOAT CHEESE BRUSCHETTA Vg \$11⁹⁹
Toasted crostini's with tomato bruschetta made with freshly cut tomatoes and basil roasted onions. Topped with goat cheese and a balsamic glaze.

SPINACH AND ARTICHOKE DIP L Vg \$16⁹⁹
Spinach and roasted artichokes mixed with cream cheese and chef's spices. Topped with parmesan and served with tortilla chips and flat bread.

CHICKEN KRAPOW L \$19⁹⁹
Deep fried breaded chicken tossed in house-made tangy Krapow sauce on a bed of chiffonade lettuce.

TENDER BITES L \$16⁹⁹
6 oz. Sterling Silver® beef tenderloin marinated in red wine, herbs and spices. Lightly dusted with flour, deep fried till golden brown and served with Jax's horseradish aioli or dipping.

SEARED SCALLOPS \$17⁹⁹
Garlic buttered seared scallops on cauliflower puree, garnished with roasted corn and cherry tomatoes.

VEG NACHOS Vg \$15⁹⁹
Layered tortilla chips with jalapenos, onions, peppers, black olives, green onions and topped with melted shredded cheddar and mozzarella cheese. Served with tangy tomato salsa and sour cream. *Add Avocado \$2 Add Chicken Breast or Ground Beef for \$6⁵⁰*

SHAREABLE PLATTERS

LAND AND SEAFOOD PLATTER L \$120⁹⁹
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 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*

JAX PLATTER FOR FOUR L \$32⁹⁹
Choice of wings, portobello tower, bison chili, flat bread, potato skins and veggie nachos.

TOMAHAWK STEAK \$99⁹⁹
26 oz. bone in steak cooked to perfection comes with your choice of four sides. *Add Peppercorn sauce \$3*

MEAT LOVER'S PLATTER L \$59⁹⁹
The combination of dry beef ribs, bbq chicken skewers, chorizo, mini beef burgers lamb chops comes with corn on cob thick cut fries and gravy.

SOUPS & SALADS

SOUP DU JOUR CUP \$4 OR BOWL \$7
Chef's daily creation served with garlic toast.

FRENCH ONION SOUP \$9⁹⁹
Caramelized onions in home-made beef stock finished with melted swiss cheese. Ask for gluten free.

ORGANIC MIXED GREENS DF Vg \$11⁹⁹
Mixed greens topped with red onions, cherry tomatoes, red peppers and strawberry roasted pumpkin seeds. Served with orange and maple vinaigrette.

CAESAR SALAD DF Vg \$12⁹⁹
Crispy romaine tossed with garlic caesar dressing with croutons, shaved parmesan, fried capers and bacon bits. Ask for gluten free.

THE ARTISAN *Ask about our Vegan option!* L \$14⁹⁹
Fresh baby spinach dressed in balsamic dressing topped with goat cheese, red onions, cherry tomatoes, cucumbers, pecans, roasted pumpkin seeds, almond flakes and beet chips.

CALIFORNIA AVOCADO & CHICKEN SALAD GF L \$16⁹⁹
Seasoned chicken breast with red peppers and avocado. Topped with raspberry vinaigrette on a bed of romaine with cherry tomatoes, red onions, crumbled feta and berries.

PASTA AND RICE

RIGATONI WITH BISON MEATBALLS \$23⁹⁹
Homemade bison meat balls cooked in rosy sauce with rigatoni pasta topped shaved parmesan and garlic toast. Ask for gluten free.

SEAFOOD FETTUCCINE *Ask for gluten free.* \$28⁹⁹
A seafood medley comes with scallops, prawns and mussels capers tossed with fettuccine Spinach pesto and cream sauce shaved parmesan and garlic toast.

JAX PENNE ALFREDO *Ask for gluten free.* \$23⁹⁹
Penne with rich creamy sauce asparagus sun-dried tomatoes mushroom chicken topped with shaved parmesan and garlic toast.

CHIPOTLE CHICKEN RICE BOWL GF \$23⁹⁹
The power rice bowl comes with corn black beans avocado Pico de Gallo sautéed pepper and onion finished with sour cream and chipotle pepper marinated chicken lime and cilantro. Ask for dairy free.

JAX ASIAN STIR FRY Vg \$19⁹⁹
Fresh seasonal vegetables tossed lightly in house-made Asian sauce, served your choice of rice or steamed noodles. *Add Chicken \$6 Shrimp \$9 Beef \$8*

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

BURGERS AND SANDWICHES

Unless specified, all sandwiches and burgers are served with your choice of side: Rice, fries, tossed salad, daily soup or add sweet potato fries for \$1⁵⁰

BACON CHEDDAR BURGER \$18⁹⁹
8 oz .chargrilled beef topped with bacon and melted cheddar, garlic aioli , lettuce, tomatoes, red onions, and pickles on a brioche bun. Served with steak fries.

BISON BURGER \$20⁹⁹
Locally sourced bison burger cooked to perfection and finished with smoked Gouda cheese . Topped with lettuce, tomatoes, onions and pickles on a sesame bun. Served with steak fries.

CHIPOTLE CHICKEN BURGER \$16⁹⁹
Grilled chipotle marinated chicken breast topped with lettuce, onions, pickles, swiss cheese and Pico de Gallo on a brioche bun with chipotle aioli.

PODOLLAN HOUSE STEAK SANDWICH \$24⁹⁹
6 oz. sterling silver striploin topped with Swiss cheese sautéed onions, peppers, mushrooms, roasted garlic aioli and arugula on ciabatta bread. Served with fries.

AROUND THE WORLD

CHICKEN FLORENTINE *Chef's signature dish!* GF \$26⁹⁹
Juicy chicken breast with creamy spinach, sun-dried tomatoes, mushrooms, cherry tomatoes, goat cheese, and parmesan baked to perfection. Served with your choice of potatoes.

ATLANTIC SALMON GF \$31⁹⁹
Slow cooked butter and herb marinated salmon, served with garlic mashed potatoes and curry infused vegetables.

TRADITIONAL BUTTER CHICKEN \$22⁹⁹
The Chef's mother's signature creamy rich butter chicken recipe!
Served with rice and naan bread.

COD AND FRIES \$22⁹⁹
Tempura battered deep fried cod. Served with thick-cut fries, green salad and tartar sauce.



JAX BUTCHER'S BLOCK

Served with seasonal vegetables and your choice of sides: Rice, fries, Chef's potato, daily soup or stuffed baked potato. Accompanied with fresh baked bread and herb butter.

BACON WRAPPED FILET MIGNON 6oz \$35 | 10oz \$42⁹⁹

JAX BACON WRAPPED FILET 6oz \$35⁹⁹ | 10oz \$46
Pistachio crusted and topped with melted brie cheese and fig pomegranate reduction.

NEW YORK STRIPLON 8oz \$26⁹⁹ | 12oz \$34⁹⁹

12 oz. RIBEYE \$39⁹⁹

RACK OF LAMB HALF \$30⁹⁹ | FULL \$49⁹⁹
Herb crusted marinated free range New Zealand lamb with dijon mustard. Served with house-made red wine reduction.

PODOLLAN PORK RIBS HALF \$24⁹⁹ | FULL \$39⁹⁹
Seasoned with our house-made dry rub, slow roasted and finished on the grill.

SIDES

Parmesan French Fries Vg \$13⁹⁹
Served with Jalapeño pesto aioli

Sweet Potato Fries Vg \$ 9⁹⁹
Served with Smokey chipotle sauce.

French Fries Vg \$ 7⁹⁹

Sautéed Mushrooms Vg \$ 8⁹⁹

Sautéed Asparagus Vg \$13⁹⁹

5 Jumbo Prawns \$15⁹⁹

Lobster Tail \$18⁹⁹

King Crab Legs HALF LB | FULL LB -Market Price-

A gratuity of 15% will be automatically added to parties of 6 or more.