

JAX

GRILL & LOUNGE

FEATURES

LAND & SEAFOOD PLATTER

\$129

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

TRADITIONAL BUTTER CHICKEN

\$25

chef's mother's signature creamy rich butter chicken recipe! Serve with rice and naan bread.

APPETIZERS

SPINACH & ARTICHOKE DIP

\$17

fresh spinach and herb roasted artichokes blend with cream cheese and chef's secret spices parmesan melted fried onions serve with nachos chips & flat bread.

TOMATO & GOAT CHEESE BRUSCHETTA

\$15

toasted crostini's with tomato bruschetta made with freshly cut tomatoes and basil roasted onions. Topped with goat cheese and balsamic glaze

SEARED SCALLOPS

\$18

garlic butter seared scallops on cauliflower puree, garnished with roasted corn and cherry

CHICKEN KARPOW

\$20

deep fried crispy chicken bites tossed in house made tangy karpow sauce on a bed of chiffonade lettuce

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 or BBQ sauce

TENDER BITES

\$17

6oz beef tender tips marinated overnight in red wine, herbs and spices. Lightly dusted flour, golden fried with jalapenos served with Jax's horseradish aioli for dipping.

SOUP + SALADS

FRENCH ONION SOUP

\$15

caramelized onion cooked with homemade beef stock bouquet garni finished with melted Swiss cheese

STEAK SALAD

\$24

6oz striploin charbroiled on an iceberg tossed with blue cheese, spicy pecans, cherry tomato, red onions & crispy pancetta

JAX CAESAR

\$22

crispy romaine tossed with garlic Caesar dressing with croutons, shaved parmesan, fried capers & bacon bits Cajun chicken on top.

ORGANIC MIXED GREENS

\$12

mixed greens, red onions, quinoa almond crumble, red grapes, radish, feta, pumpkin seeds tossed in an orange white balsamic vinaigrette

GRILLED CALIFORNIA AVOCADO CHICKEN SALAD

\$18

seasoned, marinated chicken breast, red peppers, onions and avocado tossed in a honey raspberry vinaigrette served on a bed of romaine lettuce. **ask for vegan option!**

PASTA + RICE

JAX PENNE ALFREDO

\$24

penne cooked with asparagus sun dried tomatoes, mushroom, chicken rich creamy sauce topped with shaved parmesan and garlic toast.

SEAFOOD FETTUCCINI

\$29

a seafood medley comes with scallops, shrimps, mussels capers tossed with fettuccini baby spinach pesto and cream sauce shaved parmesan and garlic toast.

ASIAN STIR-FRY

\$23

fresh seasonal vegetables tossed lightly in house made Asian sauce served with your choice of rice or steam noodle.

Add chicken \$6.50 shrimp \$9 beef \$8.50

JAX

GRILL & LOUNGE

JAX BUTCHER BLOCK

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

JAX FILLET MIGNON 6oz \$36 | 10oz \$44

pistachio crusted and topped with melted brie cheese and fig pomegranate reduction

PEPPERCORN STEAK \$42

12oz New York striploin cooked to perfection with pepper corn demi-glace.

CREOLE STEAK & PRAWNS \$35

8oz striploin grilled to your liking with Cajun spice prawns over

JACK DANIEL PORK RIBS \$37

seasoned with our home made jack daniel sauce slow roasted ½ ribs rack finished with BBQ Sauce serve with fries, coleslaw and mac & cheese

NY STRIPLOIN 8oz \$32 | 12oz \$42

8oz BACON WRAPPED SIRLOIN \$29

12oz RIB EYE STEAK \$52

ACCOMPANIMENTS

PARMESAN FRIES \$14

FRENCH FRIES \$8

SAUTEED MUSHROOMS \$9

BECHAMEL SAUCE \$4

5 JUMBO PRAWNS \$16

LOBSTER TAIL \$21

KING CRAB LEGS half lb / full lb Market price

GLOBALLY INSPIRED

HUNTER CHICKEN CHEF'S SIGNATURE DISH! \$25

chargrilled marinated chicken breast with creamy wild mushrooms sauce serve on buttered mash potatoes and sauté asparagus.

ATLANTIC SALMON \$33

pan seared salmon cook to perfection serve with mushroom sundried tomatoes parmesan risotto and asparagus with red pepper coulis.

TRADITIONAL BUTTER CHICKEN \$25

chef's mother's signature creamy rich butter chicken recipe! Serve with rice and naan bread.

BEEF SHORT RIBS \$36

braised short ribs with aromatic herb and vegetables, served with butter mash potatoes & honey glaze carrots

HAND HELDS

Unless specified, all sandwiches and burgers are served with your choice of side: Rice, fries, tossed salad or add sweet potato fries for \$1.50

PODOLLAN HOUSE STEAK SANDWICH \$22

6oz sterling silver striploin cooked to perfection served on ciabatta bread with garlic aioli sauté onion peppers and mushroom and Swiss cheese.

BACON CHEDDER BURGER \$19

8 oz chargrilled beef topped with bacon and aged cheddar melted. Serve on brioche bun with lettuce tomato onion and pickle served with steak fries.

BUFFALO CHICKEN BURGER \$16

homemade breaded chicken golden fry serve on brioche bun with buffalo sauce lettuce tomato onion, gouda cheese and pickle serve with steak fries.