

JAX

GRILL & LOUNGE

SOUPS & SALADS

SOUP OF THE DAY

CUP \$5 / BOWL \$8

This delicious Chef inspired creation features fresh seasonal ingredients, served with locally made French baguette topped with a blend of herb and garlic butter, toasted to perfection.

THE HARVESTER SALAD

\$21

Freshly chopped tomatoes, cucumber, peppers, avocado, onion and leafy greens tossed in a traditional balsamic dressing, and completed with crumbled goat cheese and roasted almonds inspires wellness.

Add Chicken Breast \$7, Add 6oz Sirloin Steak \$12

CAESAR SALAD

\$14

Allow us to elevate your Caesar Salad experience! Crispy romaine drizzled with homemade garlic Caesar dressing, oven toasted croutons, shaved parmesan, fried capers and Canadian bacon pieces makes this one of our most popular lunch items. Pair with a grilled chicken breast or pan fried shrimp! *Add Chicken Breast \$7, Add Shrimp \$9*

CLASSIC COBB WEDGE SALAD

\$17

This classic creation features wedged Iceberg lettuce, shaved onion, diced avocado and Canadian bacon pieces tossed in creamy blue cheese dressing, topped with a perfectly hard-boiled egg.

APPETIZERS

TOMATO & BASIL BRUSCHETTA

\$15

This Italian inspired antipasto features toasted crostini, vibrant, chopped Roma tomatoes and roasted garlic. A sprinkle of basil chiffonade, crumbled goat cheese and a drizzle of balsamic glaze makes this appetizing to the eye and palate.

SPINACH & ARTICHOKE DIP

\$16

Comfort food served the way it should be! Delight in a synergy of spinach, artichokes and cream cheese, served with warm tortilla chips & naan bread.

CHICKEN KAPOW

\$17

Indulge with crispy chicken bites coated in a tangy homemade kapow sauce, served on a bed of chiffonade iceberg lettuce.

VEG NACHOS

\$18

Enjoy layers upon layers of goodness! Our nachos are topped with diced onions, tomatoes, spicy jalapeños, green onions and melted cheddar cheese. Salsa and sour cream makes for the perfect accompaniments.

JAX HOME STYLE WINGS

\$19

Experience 1 lb of crispy, golden Buffalo wings prepared just the way JAX can. Served with your choice of Hot, BBQ, Teriyaki or Honey Garlic sauce.

MUSSELS MARINARA

\$21

Homemade, slow cooked tomato sauce seasoned with onion, garlic, chili flakes and fresh herbs creates the most flavourful topping for 1lb of fresh, cooked muscles. Soak up the remaining goodness with slices of warm garlic bread.

BURGER & SANDWICHES

Unless specified, all sandwiches and burgers are served with your choice of side: Rice, fries, tossed salad, daily soup.

BACON CHEDDAR BURGER

\$17

This is not your basic burger! A toasted brioche bun is topped with fresh arugula, slices of tomato, pickle, onion and an 8oz homemade beef patty, grilled to perfection. Thick cut steak fries completes this meal!

CHIPOTLE CHICKEN BURGER

\$18

This burger is packed with flavour! Marinated for 24 hours, a free run chicken breast is grilled perfectly and served on a brioche bun, topped with chipotle aioli, arugula, sliced onions, tomato, pickle and melted cheddar cheese. Thick cut steak fries provides the ultimate comfort experience.

JAX FAMOUS HAM & SWISS BEEF BURGER

\$18

We have elevated the Classic ham & Swiss by pairing it with a homemade Alberta Beef patty, served on a buttered brioche bun and complemented by traditional Dijon mustard and thick cut fries.

THE FRENCH BEEF DIP

\$22

Slow roasted & thinly shaved beef, paired with caramelized onions, mushrooms, garlic aioli and American cheddar cheese served on artisan, toasted baguette, served with an Au Jus and thick cut steak fries.

CHICKEN FOCACCIA CLUB

\$23

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

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AROUND THE WORLD

CHICKEN ALFREDO

\$25

Is pasta anything else than soul satisfying? Yes, when it is paired with a rich and creamy Alfredo sauce, mushrooms, asparagus, free run chicken, topped with Grana Padano cheese and paired with toasted herb and garlic bread.

BUTTER CHICKEN RICE BOWL

\$24

This authentic homemade dish is a **JAX favourite!** This recipe was passed down from generation to generation and features a rich gravy made with beautiful, fresh tomatoes, traditional Indian spices, coconut milk and marinated chicken.

STEAK FRITES

\$32

This premium 8 oz AAA Alberta Striploin is prepared just to your liking and served with the best thick cut fries on the market. Pair this with a lobster tail and a single malt scotch! *Add Lobster Tail \$19, Glenfiddich 21 \$33*

RIGATONI MEATBALLS

\$22

Escape to Italy with homemade meatballs in a creamy tomato sauce served with rigatoni, shaved parmesan and decadent herb and garlic bread.

JAX PIZZA

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

Choose from the amazing selection below.

Medium 10" Large 12"

Extra Meat \$2/per topping Extra Cheese \$2/per topping Extra Veggies \$1/per topping

CHEESE PIZZA

M \$17 | L \$21

Artisan pizza base topped with our homemade tomato basil sauce, cheddar and mozzarella cheese.

MEAT LOVERS PIZZA

M \$23 | L \$28

Artisan pizza base topped with our homemade tomato basil sauce, ham, salami, pepperoni, bacon and mozzarella cheese.

VEGETARIAN PIZZA

M \$23 | L \$28

Artisan pizza base topped with our homemade tomato basil sauce, mushrooms, pineapple, peppers, onions, tomato and mozzarella cheese.

HAWAIIAN PIZZA

M \$19 | L \$24

Artisan pizza base topped with our homemade tomato basil sauce, ham, pineapple and mozzarella cheese.

PEPPERONI & MUSHROOM PIZZA

M \$19 | L \$24

Artisan pizza base topped with our homemade tomato basil sauce, mushroom, pepperoni and mozzarella cheese.

RICK'S SPECIAL PIZZA

M \$23 | L \$28

Artisan pizza base topped with our homemade tomato basil sauce, mushroom, pineapple, ham, pepperoni and mozzarella cheese.

SWEET INDULGENCES

CHOCOLATE LAVA CAKE

\$11

Decadence meets delight with a rich chocolate lava cake paired with a scoop of classic vanilla ice cream.

CARROT CAKE

\$9

Fresh, flavourful and the perfect ending to a perfect meal. Each slice of this beautiful carrot cake is topped with fresh berries.

NEW YORK CHEESECAKE

\$8

Indulge with this creamy and delightful cheesecake accompanied by a housemade berry compote.