

JAX

GRILL & LOUNGE

APPETIZERS

JAX GRILL'S HOME STYLE WINGS

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.

\$16⁹⁹

RUSTIC BISON CHILI

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.*

\$17⁹⁹

SPINACH AND ARTICHOKE DIP

Spinach and roasted artichokes mixed with cream cheese and chef's spices. Topped with parmesan and served with tortilla chips and flat bread.

L *Vg*

\$16⁹⁹

CHICKEN KRAPOW

Deep fried breaded chicken tossed in house-made tangy Krapow sauce on a bed of chiffonade lettuce.

\$19⁹⁹

TENDER BITES

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.

\$16⁹⁹

VEG NACHOS

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*

Vg

\$15⁹⁹

SOUPS & SALADS

SOUP DU JOUR

Chef's daily creation served with garlic toast.

CUP \$4 OR BOWL \$7

FRENCH ONION SOUP

Caramelized onions in home-made beef stock finished with melted swiss cheese. Ask for gluten free.

\$9⁹⁹

ORGANIC MIXED GREENS

Mixed greens topped with red onions, cherry tomatoes, red peppers and strawberry roasted pumpkin seeds. Served with orange and maple vinaigrette.

DF *Vg*

\$11⁹⁹

CAESAR SALAD

Crispy romaine tossed with garlic caesar dressing with croutons, shaved parmesan, fried capers and bacon bits. Ask for gluten free.

\$12⁹⁹

SHAREABLE PLATTERS

LAND AND SEAFOOD PLATTER

L **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*

L

\$120⁹⁹

JAX PLATTER FOR FOUR

Choice of wings, portobello tower, bison chili, flat bread, potato skins and veggie nachos.

L

\$32⁹⁹

PASTA AND RICE

SEAFOOD FETTUCCINE

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

\$28⁹⁹

JAX PENNE ALFREDO

Ask for gluten free. Penne with rich creamy sauce asparagus sun-dried tomatoes mushroom chicken topped with shaved parmesan and garlic toast.

\$23⁹⁹

JAX ASIAN STIR FRY

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*

Vg

\$19⁹⁹

BREAKFAST HOURS

Monday-Friday 6AM - 9AM

Saturday & Sunday 7AM - 10AM

DINNER HOURS

Open Daily 5PM - 9 PM

Take out or Pick up Available on Skip The Dishes
or Call (780) 830-4241



JAX

GRILL & LOUNGE

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



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 \$42 ⁹⁹
JAX BACON WRAPPED FILET	6oz \$35 ⁹⁹ 10oz \$46
Pistachio crusted and topped with melted brie cheese and fig pomegranate reduction.	
NEW YORK STRIPLOIN	8oz \$26 ⁹⁹ 12oz \$34 ⁹⁹
12 oz. RIBEYE	\$39 ⁹⁹
PODOLLAN PORK RIBS	HALF \$24 ⁹⁹ FULL \$39 ⁹⁹
Seasoned with our house-made dry rub, slow roasted and finished on the grill.	

AROUND THE WORLD

TRADITIONAL BUTTER CHICKEN	\$22 ⁹⁹
<i>The Chef's mother's signature creamy rich butter chicken recipe!</i>	
Served with rice and naan bread.	

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	\$18 ⁹⁹
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.	
CHIPOTLE CHICKEN BURGER	\$16 ⁹⁹
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	\$24 ⁹⁹
6 oz. sterling silver striploin topped with Swiss cheese sautéed onions, peppers, mushrooms, roasted garlic aioli and arugula on ciabatta bread. Served with fries.	

SIDES

Parmesan French Fries	\$13 ⁹⁹
Served with Jalapeño pesto aioli	
Sweet Potato Fries	\$ 9 ⁹⁹
Served with Smokey chipotle sauce.	
French Fries	\$ 7 ⁹⁹
Sautéed Mushrooms	\$ 8 ⁹⁹
Sautéed Asparagus	\$13 ⁹⁹
5 Jumbo Prawns	\$15 ⁹⁹
Lobster Tail	\$18 ⁹⁹
King Crab Legs	HALF LB FULL LB -Market Price-

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