

# 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.

\$16<sup>99</sup>

### 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.*

\$17<sup>99</sup>

### 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*

\$16<sup>99</sup>

### CHICKEN KRAPOW

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

\$19<sup>99</sup>

### 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.

\$16<sup>99</sup>

### 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 \$6<sup>50</sup>*

*Vg*

\$15<sup>99</sup>

## 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.

\$9<sup>99</sup>

### 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*

\$11<sup>99</sup>

### CAESAR SALAD

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

\$12<sup>99</sup>

## 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*

\$120<sup>99</sup>

### JAX PLATTER FOR FOUR

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

*L*

\$32<sup>99</sup>

## 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.

\$28<sup>99</sup>

### 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.

\$23<sup>99</sup>

### 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*

\$19<sup>99</sup>

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

## AROUND THE WORLD

- TRADITIONAL BUTTER CHICKEN      \$22<sup>99</sup>  
*The Chef's mother's signature creamy rich butter chicken recipe!*  
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 \$1<sup>50</sup>

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

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