



APPETIZERS 15

Jumbo Shrimp Cocktail*

spicy cocktail sauce

AVAILABLE OPTIONS

\$15.95

\$4.00

Blue Point Oysters on the half shell

\$11.95

Jax "Famous" Crabrolls

\$9.95

Smoked Trout*

\$10.95

Apple and smoked trout stack, served with basil toast and honey mustard dressing

Szechuan Green Beans

\$9.95

Pierogi

potato & cheese

AVAILABLE OPTIONS

\$8.95

Pot Roast: \$8.95

Weekly Featured Pierogi:

\$8.95

Polish Sampler

\$33.00

3 Potato & Cheese, 3 Pot Roast, 3 Featured Pierogi, 2 Polish Sausage Links and Sauerkraut, and Roasted Beets

Roasted Beets

Artichoke Dip*

\$8.95

Crab Cakes*

\$15.95

Gorgonzola Cheesebread

\$7.95

Crab-Stuffed Mushroom Caps

\$10.95

Onion Rings

\$8.95

Lobster Cocktail*

\$15.95

Ocean Platter*

\$80.00

Shrimp Cocktail (8), Oysters on the half shell, Smoked Trout, Lobster Cocktail, Crab Cakes

Hot Appetizers Platter*

\$75.00

Grilled Tenderloin Tips, Artichoke Dip, Crabrolls, Onion Rings, Szechuan Green Beans, Gorgonzola Cheesebread

A LA CARTE SALADS, SOUPS & SIDES 14

Jax House Salad

AVAILABLE OPTIONS

Fresh romaine lettuce, creamy garlic and parmesan dressing, fresh made croutons

\$5.00

With Entree: \$1.95

Steakhouse Wedge*

\$6.95

Bleu cheese, onion, tomato, bacon

Caesar Salad*

\$5.95

Romaine spears, topped with Caesar dressing and fresh shaved asiago cheese, baked crostini

Tomato Bacon Mozzarella Salad*^

\$11.95

Sliced beefsteak tomato, fresh whole milk mozzarella, applewood smoke bacon, lemon basil dressing. Perfect for sharing

Baked French Onion Soup

\$5.95

gruyere cheese

Boston Clam Chowder

AVAILABLE OPTIONS

\$5.00

With Entree: \$1.95

Sauteed Spinach*

\$3.95

Asparagus / Bearnaise*

\$6.50

Crispy Hashbrowns*

AVAILABLE OPTIONS

\$4.00

With Bacon and Onions:

\$5.50

Au Gratin Potatoes*

\$4.00

Cheesy baked potatoes with bacon and green onion

Loaded Baked Potato*

\$4.00

Mac 'N Cheese

\$5.00

Placki Ziemniczane^

\$4.00

potato pancake

Creamed Corn

\$4.00

JAX FAVORITES 6

BBQ Ribs*

AVAILABLE OPTIONS

Served with house cut fries or potato salad

Full Rack: \$29.95

Half Rack: \$20.95

"Beer Can" Chicken*

\$18.95

Slow roasted "Beer Can" chicken, served with creamed corn and mashed potatoes

Grilled Veal Liver*

\$23.95

With sauteed bacon and onions

Butternut Squash Ravioli **\$18.95**

Sage cream sauce

Caprese Chicken* **\$18.95**

Parmesan-crusted chicken breast, layered with sliced beefsteak tomato, fresh whole milk mozzarella and basil, topped with balsamic demi glaze

Beef Tenderloin Tournedoes **\$30.95**

Twin medallions of beef on toast points, served with bearnaise and bordelaise, horseradish mashed potatoes

DINNER SANDWICHES & ENTREE SALADS 5

Chicago Style Italian Beef Sandwich* **\$15.95**

Slow cooked prime rib, served on "wet" ciabatta, topped with giardiniera relish, house cut fries

Jaxburger* **AVAILABLE OPTIONS**

Chopped Certified Angus Beef Sirloin, topped with Tillamook cheddar and crispy fried onions, house cut fries.

\$12.95

Add Applewood Smoked Bacon:

\$1.50

Oscarburger **\$17.95**

Chopped certified Angus beef sirloin, topped with a crabcake and bearnaise, house cut fries

New England Lobster Roll **\$17.95**

Lobster salad served in a grilled New England frankfurter roll, homemade chips

Lobster Cobb **\$23.95**

Mix of spring greens, avocado, tomatoes, Kalamata olives, bacon, hard cooked egg and crumbled bleu cheese topped with lobster meat and choice of dressing

FAMOUS FOR STEAKS AND CHOPS 8

Slow Roasted Prime Rib* **AVAILABLE OPTIONS**

Perfectly seasoned and slow roasted, served with au jus, creamy horseradish sauce and baked potato

14 Oz: \$33.95

King Cut 20 Oz:

\$39.95

Filet Mignon* **\$42.95**

"The Steak that made Jax famous." Served with baked potato

New York Strip* **\$40.95**

14 oz. center cut, served with baked potato

Gorgonzola Crusted Top Sirloin* **\$26.95**

Served with horseradish mashed potatoes

Bacon Wrapped Petite Filet Mignon **\$35.95**

served with steamed asparagus

Smothered Rib Eye* **\$42.95**

18 oz. "char crusted" rib eye served over crispy hashbrowns and topped with sauteed mushrooms and onions

Bone-In Steer Tenderloin*^ **\$53.95**

This unique cut from the steer tenderloin combines the flavor of the bone with the tenderness of the filet mignon to create what is known as The Finest Steak Available. Topped with a giant mushroom cap, baked potato

Grilled Pork Chop*^ **\$28.95**

14 oz pork chop, grilled with our special char crust seasoning. Topped with crispy fried onions, served with potato pancake

COMBINATIONS 6

Crab Stuffed Shrimp* **\$45.95**

Pan Seared Scallops* **\$48.95**

Cold Water Lobster Tail* **\$89.00**

Crab Stuffed Shrimp* **\$47.95**

Pan Seared Scallops* **\$49.95**

Cold Water Lobster Tail* **\$89.00**

ADD SOME SIZZLE TO YOUR STEAK 5

Char Crust Seasoning^ **\$2.25**

Bleu Cheese* **\$2.25**

Sauteed Mushrooms* **\$2.95**

Sauteed Onions* **\$2.95**

Sauce Bearnaise or Bordelaise **\$2.25**

FISH & SEAFOOD 8

Whole Maine Lobster **\$48.00**

Select your own 1/2 pound lobster from Minnesota's first saltwater tank. Lobster is prepared either steamed or broiled, with house cut fries and fresh vegetable

12 oz. Australian Cold Water Lobster Tail* **\$69.00**

Sesame Crusted Halibut* **\$32.95**

Oven broiled, served with Asian slaw

Stuffed Broiled Shrimp* **\$30.95**

Served with fresh vegetable

Walleye Pike* **\$28.95**

Ritz cracker encrusted, sauteed, fresh vegetable

Pan-Seared Scallops **\$32.95**

With lemon beurre blanc and sauteed spinach

Tempura Battered Jumbo Shrimp*

\$26.95

Breaded, deep fried and served with fresh vegetable

Rainbow Trout*

\$29.95

You can net your own catch from Jax Garden Stream (April-October). Sauteed or broiled with fresh vegetable
