

JAX CAFE

FAMILY OWNED SINCE 1933
DINNER MENU

~APPETIZERS~

JUMBO SHRIMP COCKTAIL, SPICY COCKTAIL SAUCE.....	18
*OYSTERS ON THE HALF SHELL.....	15
ARTICHOKE DIP.....	10
SMOKED RAINBOW TROUT.....	12
CRAB STUFFED MUSHROOMS.....	13
ONION RINGS.....	9
SZECHUAN GREEN BEANS.....	10
CRAB CAKES.....	17
GORGONZOLA CHEESE BREAD.....	8
JAX "FAMOUS" CRAB ROLLS.....	12
PIEROGI - CHOICE OF: POTATO AND CHEESE, POT ROAST, OR WEEKLY SPECIAL.....	10

POLISH SAMPLER	
POTATO AND CHEESE PIEROGI, POT ROAST PIEROGI, FEATURED PIEROGI, POLISH SAUSAGE LINKS WITH SAUERKRAUT AND PICKLED BEETS	
35	
OCEAN PLATTER	
SHRIMP COCKTAIL, RAW OYSTERS, CRAB CAKES, SMOKED RAINBOW TROUT, LOBSTER COCKTAIL	
95	
HOT PLATTER	
GRILLED TENDERLOIN TIPS ARTICHOKE DIP, SZECHUAN GREEN BEANS, CRAB ROLLS, GORGONZOLA BREAD, ONION RINGS	
75	



~FAMOUS STEAKS AND CHOPS~

SLOW ROASTED PRIME RIB, 14 OZ.....	36
AU-JUS, HORSERADISH SAUCE, BAKED POTATO	
KING CUT PRIME RIB, 20 OZ.....	48
FILET MIGNON, 8 OZ W/BAKED POTATO.....	47
NEW YORK STRIP, 14 OZ W/BAKED POTATO.....	47
SMOTHERED "CHAR-CRUSTED" RIBEYE, 18 OZ	48
HASH BROWNS, MUSHROOMS AND ONIONS	
BEEF TENDERLOIN Tournedos.....	35
BÉARNAISE & BORDELAISE, MASHED POTATOES	
GRILLED PORK CHOP 14 OZ.....	32
FRIED ONION STRAWS AND TWICE BAKED POTATO	

*ADD GRILLED SHRIMP.....	14
*ADD SAUTÉED SCALLOPS (3).....	24
*ADD LOBSTER TAIL.....	65
*ADD WHOLE MAINE LOBSTER.....	48
*ADD CRAB LEGS (1LB.).....	36
*ADD SAUTÉED MUSHROOMS.....	4
*ADD SAUTÉED ONIONS.....	4
*ADD CHAR CRUST.....	3
*ADD BLUE CHEESE.....	3
*ADD BÉARNAISE OR BORDELAISE SAUCE.....	4

~SOUP, SALAD, AND SIDES~

JAX CLAM CHOWDER.....	5
JAX HOUSE SALAD.....	5
WHOLE ROMAINE CAESAR SALAD.....	7
STEAK HOUSE WEDGE.....	8
JAX WALDORF SALAD.....	8
TOMATO, BACON, MOZZARELLA SALAD.....	13
BELLA SALAD, BASIL FLAT BREAD.....	9
MIXED GREENS, AVOCADO, MANDARIN ORANGE, ONION, ALMONDS, CRISPY MOZZARELLA BALLS, PROSECCO VINAIGRETTE	
FRENCH ONION SOUP.....	7
ASPARAGUS AND BÉARNAISE.....	8
CRISPY HASH BROWNS.....	6
AU GRATIN POTATOES.....	6
TWICE BAKED POTATO.....	7

ADD SOUP DU JOUR, CLAM CHOWDER, OR JAX HOUSE SALAD FOR \$3.25 WITH ANY ENTREE

~SEAFOOD AND FISH~

RAINBOW TROUT (APRIL - OCTOBER).....	33
YOU CAN NET YOUR OWN CATCH FROM JAX GARDEN STREAM	
ALASKAN CRAB LEGS (1LB.).....	49
SERVED WITH CHEF'S VEGETABLES	
GRILLED LEMON GARLIC JUMBO SHRIMP.....	30
SERVED WITH WILD RICE PILAF	
PAN SEARED SCALLOPS.....	37
SERVED WITH SAUTÉD SPINACH	
SAUTÉED WALLEYE PIKE, RITZ CRACKER ENCRUSTED...30	
SERVED WITH WILD RICE PILAF	
12 OUNCE AUSTRALIAN LOBSTER TAIL.....	73
WHOLE MAINE LOBSTER.....	56
LUTEFISK (FROM LATE NOV.-MID. JANUARY).....	22
SERVED WITH LEFSE & BOILED POTATOES	

~OLD FAVORITES~

BBQ RIBS FULL RACK AND FRIES.....	30
BBQ RIBS HALF RACK AND FRIES.....	24
ROASTED CHICKEN BREAST.....	24
SERVED WITH SEASONAL RISOTTO	
BUTTERNUT SQUASH RAVIOLI WITH SAGE CREAM.....	20
BREADED PORK TENDERLOIN, PAN GRAVY, PIEROGI, POLISH SAUSAGE & SAUERKRAUT.....	26

CONSUMER INFORMATION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
ITEMS WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS

~GLUTEN FRIENDLY MENU AVAILABLE~
CASH, TRAVELERS CHECKS, AND APPROVED CREDIT CARDS ARE ACCEPTABLE FORMS OF PAYMENTS

~ALL PRICES ARE PLUS APPLICABLE TAXES~
11-19-16

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~WINE BY THE GLASS~

CHARDONNAY

BV, "COASTAL ESTATES", CALIFORNIA.....8
WILLIAM HILL CHARD, CENTRAL COAST.....9
JAX VINEYARDS, Y3, NAPA.....13

SAUVIGNON BLANC

SILENI, NEW ZEALAND.....8.50
JAX VINEYARDS, Y3, NAPA.....11

INTERESTING WHITES

LATERRE, WHITE ZINFANDEL, ITALY.....7.50
ST. GABRIEL, RIESLING, GERMANY.....8
MEZZACORONA, PINOT GRIGIO, ITALY.....8
CHAT. TREBIAC GRAVES BLANC, BORDEAUX,.....10.50
PINE RIDGE, CHENIN/VIIGNIER, NAPA.....13

CHAMPAGNE AND SPARKLING

KORBEL, BRUT, CALIFORNIA.....(187ML) 8
LAMARCA, PROSECCO, ITALY.....(187ML) 8
VIETTE, MOSCATO D' ASTI, ITALY.....(187ML) 11

CABERNET SAUVIGNON

BV, "COASTAL ESTATES", CALIFORNIA.....8
WILLIAM HILL, CENTRAL COAST.....9
STEPHEN VINCENT, "CALIFORNIA CRIMSON".....10
LOUIS MARTINI, SONOMA.....13
QUILT, NAPA.....18
JAX CABERNET SAUVIGNON, NAPA.....20

MERLOT

BV, "COASTAL ESTATES", CALIFORNIA.....8
JAX, Y3 "TAUREAU", NAPA.....14

PINOT NOIR

MARK WEST, CENTRAL COAST.....9
CLINE CELLARS, SONOMA.....10
ELOUAN, WILLAMETTE VALLEY.....12
MEIOMI, CALIFORNIA.....14

INTERESTING REDS

APOTHIC RED, BLEND, CALIFORNIA.....8.50
MOLTO MALBEC, ARGENTINA.....9.50
RAVENSWOOD, ZINFANDEL, CALIFORNIA.....11
BERAN, ZINFANDEL, LODI.....11

~DINNER SANDWICHES~

NEW YORK SIRLOIN SANDWICH...21

(CERTIFIED ANGUS BEEF NEW YORK STRIP THINLY SLICED, TOPPED WITH PEPPER JACK CHEESE,
GRILLED TEXAS TOAST, CRISPY ONION STRINGS AND 3 DIPPING SAUCES)

JAXBURGER...14

(CHOPPED SIRLOIN TOPPED WITH TILLAMOOK CHEDDAR, AND CRISPY ONIONS, SERVED WITH HOUSE CUT FRIES)
*ADD APPLEWOOD SMOKED BACON...2

OSCAR BURGER...20

(CHOPPED SIRLOIN TOPPED WITH CRAB-CAKE AND BÉARNAISE, SERVED WITH HOUSE CUT FRIES)

BACON AND BLEU BURGER...16

(CHOPPED SIRLOIN WRAPPED WITH APPLEWOOD SMOKED BACON AND TOPPED WITH BACON AND BLEU CHEESE, SERVED
WITH HOUSE CUT FRIES)

NEW ENGLAND LOBSTER ROLL 16, TWO ROLLS 24

LOBSTER SALAD IN A GRILLED NEW ENGLAND FRANKFURTER ROLL, SERVED WITH HOMEMADE CHIPS AND DIP

JAX RETAIL

HOODIE~35

WINTER HAT~20

BASEBALL CAP~15

SHORT SLEEVE SHIRT~20

LONG SLEEVE SHIRT~25

SEASONING SMALL~6....LARGE~20

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