

JAX CAFE

DINNER

est. GLUTEN-FRIENDLY MENU *1933*

APPETIZERS

JUMBO SHRIMP COCKTAIL 18
Spicy cocktail sauce

BLUE POINT OYSTERS 15

SMOKED RAINBOW TROUT 13
Served with rice crackers

SOUPS, SALADS, & SIDES

PULLED CHICKEN CHOPPED SALAD 16
Mixed field greens, pulled chicken, tomatoes, grapes, crispy pepperoni, onion, banana peppers, crumbled blue cheese, sweet & spicy vinaigrette

STEAKHOUSE WEDGE 9

FRENCH ONION SOUP 8

ASPARAGUS AND BEARNAISE 9

STEAKHOUSE COBB 20
Mixed greens, steak medallions, bacon, grilled asparagus, sweet corn, onion, grape tomatoes, shredded Jack Cheese, and Cholula Ranch dressing

CRISPY HASH BROWNS 6

AU GRATIN POTATOES 6

LOADED BAKED POTATO 6



Famous STEAKS & CHOPS



We are proud to serve only Certified Angus Beef® steaks and prime rib. Rigorously inspected by the USDA, Certified Angus Beef® represents less than 8% of all beef.

SLOW ROASTED PRIME RIB 36
14 oz
KING CUT PRIME RIB 48
20 oz
Baked potato, au jus

FILET MIGNON 48
8 oz, "The steak that made JAX famous!"
Baked potato

NEW YORK STRIP 49
14 oz
Baked potato

GRILLED RIBEYE 50
18 oz
Hash browns, sautéed onions, mushrooms

GRILLED PORK CHOP 32
14 oz
Jax Seasoning, natural au jus, baked potato



SEAFOOD & FISH

GRILLED LEMON GARLIC JUMBO SHRIMP 34
Served with wild rice

PAN SEARED SCALLOPS 38
Sautéed spinach

OVEN BROILED WALLEYE 30
Served with wild rice

12 OUNCE AUSTRALIAN LOBSTER TAIL 76
Fresh vegetable, melted butter

WHOLE MAINE LOBSTER 56
Fresh vegetable, yukon gold potatoes, melted butter

ALASKAN CRAB LEGS 55
Fresh vegetable

SALMON 30
Orange ginger glaze with fresh vegetable

Consumer information: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Items marked with an asterisk * are served raw or undercooked (or may contain) raw or undercooked ingredients. - All prices are plus applicable taxes -