

- The -
JAX CAFE

DINNER

est. MENU 1933

APPETIZERS

JUMBO SHRIMP COCKTAIL 18

Spicy cocktail sauce

*OYSTERS ON THE HALF SHELL 15

SMOKED RAINBOW TROUT 13

Terrine Mold, with layers of spring mix, smoked trout and diced green apple. Served with basil toast points

PIEROGI 11

Choice of: Potato & Cheese, Pot Roast, or Weekly Special

ONION RINGS 9

SZECHUAN GREEN BEANS 10

ARTICHOKE DIP 11

CRAB STUFFED MUSHROOMS 14

CRAB CAKES 17

BAKED PARMESAN LEFSE 7

JAX "FAMOUS" CRAB ROLLS 12

Polish Sampler 36

Potato & cheese pierogi, pot roast pierogi, featured pierogi, Polish sausage links with sauerkraut & pickled beets

Ocean Platter 95

Shrimp cocktail, raw oysters, crab cakes, smoked rainbow trout, lobster cocktail

Add chilled crab legs (1 lb) 36

Hot Platter 75

Grilled tenderloin tips artichoke dip, szechuan green beans, crab rolls, gorgonzola bread, onion rings

SOUPS & SALADS

STEAK HOUSE WEDGE 8

Large wedge of iceberg lettuce, two thick cut tomato slices, blue cheese dressing, chopped bacon and topped with blue cheese crumbles

FRENCH ONION SOUP 8

Topped with Gruyere cheese

SLICED TOMATO, BACON, FRESH BUFFALO MOZARELLA SALAD 12

Lemon basil

JAX WALDORF SALAD 8

Chopped apple, celery, red onion, grapes, dried cranberries, and candied walnuts. Served on a bed of iceberg lettuce

Add pulled chicken 13

JAX HOUSE SALAD 5

JAX CLAM CHOWDER 6

WHOLE ROMAINE CAESAR SALAD 7

Baked crostini crouton

PULLED CHICKEN CHOPPED SALAD 15

Mixed field greens, pulled chicken, tomatoes, grapes, crispy pepperoni, onion, banana peppers, crumbled blue cheese, sweet & spicy vinagarete

STEAKHOUSE COBB 19

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

Add soup du jour, clam chowder, or JAX house salad for \$3.50 with any entree

DINNER sandwiches

Choice of French Fries, house made chips, or potato salad



UNCLE JOE'S PRIME RIB SANDWICH 20

Fresh sliced Prime Rib on Pumpernickel bun topped with mushrooms, onions, and horseradish aioli. Served with a side of Au Jus

FRIED TURKEY BREAST SANDWICH 13

Sliced fried turkey breast, pickles, slaw and cranberry aioli on pretzel bun, side of gravy for dipping!

BLFGT 16

Bacon, lettuce, fried green tomato, on a char grilled baguette

JAXBURGER 14

Chopped sirloin topped with Tillamook cheddar, and crispy onions. Served with house cut fries

Add Applewood smoked bacon 2

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



SINCE 1933

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.

- Gluten friendly menu available - - All prices are plus applicable taxes -

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

Au Jus, horseradish sauce, baked potato

FILET MIGNON 47

8 OZ, "The steak that made JAX famous!"

Baked potato

NEW YORK STRIP 47

14 OZ

Baked potato

SMOTHERED "CHAR-CRUSTED"

RIBEYE 48

18 OZ

Served over crispy hashbrowns, topped with sautéed mushrooms & onions

SLOW ROASTED BEEF

TENDERLOIN 34

9 oz sliced and served with sauce of the night

GRILLED PORK CHOP 32

14 OZ, "Special dry rub seasoning"

Topped with crispy fried onion straws. Served with loaded mashed potatoes

- Add -

*Grilled shrimp 14

*12 oz. Lobster tail 65

*Crab legs (1 lb) 36

*Sautéed onions 4

*Blue cheese crumbles 3

*Sautéed scallops 24

*Whole Maine lobster 48

*Sautéed mushrooms 4

*Char Crust seasoning 3

*Bearnaise or Bordelaise 4

SEAFOOD & FISH

RAINBOW TROUT (APRIL-OCT) 36

You can net your own catch from JAX garden stream

ALASKAN CRAB LEGS 49

1 LB

Served with chef's vegetables

SALMON 26

Petite salmon, served with mixed greens

WALLEYE PIKE 30

Ritz cracker crusted Canadian Walleye sautéed to perfection. Served with wild rice pilaf

*Please note: availability is limited during various times of the year

PAN SEARED SCALLOPS 38

Fried green tomato & corn relish

COLD WATER LOBSTER TAIL 73

12 OZ

Served with fresh vegetable and drawn butter

GRILLED LEMON GARLIC

JUMBO SHRIMP 30

Served with wild rice pilaf

WHOLE MAINE LOBSTER 56

Fresh from JAX saltwater tank

Served with house cut fries



Old FAVORITES

BBQ RIBS

FULL RACK & FRIES 30

HALF RACK & FRIES 24

STEAK & PIEROGI 24

Grilled beef tips and potato & cheese pierogi

PENNE PASTA 19

With sun-dried tomato pesto

Add grilled shrimp 9

CAPRESE CHICKEN 22

Parmesan crusted or grilled chicken breast layered with buffalo mozzarella, Bushel Boys beefsteak tomatoes, & basil pesto

GRILLED MEATLOAF SANDWICH 18

Served open face on grilled pumpernickel, topped with crispy fried onions

ROASTED CHICKEN BREAST 24

Bone-in chicken breast with seasonal risotto

A la carte SIDES

CRISPY HASHBROWNS 6

AU GRATIN POTATOES 6

LOADED BAKED POTATO 5

ASPARAGUS AND BEARNAISE 8

PICKLED BEETS 5

FRIED GREEN TOMATO 9

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