

JAX CAFE MENU



APPETIZERS

JUMBO SHRIMP COCKTAIL 18
PIEROGI (Potato & Cheese) 11
CRAB CAKES 18

SZECHUAN GREEN BEANS 12
Red peppers & bacon
JAX CRAB ROLLS 13

ONION RINGS 11
ARTICHOKE DIP 12
JAX SIZZLING BACON 8
Bourbon syrup

SOUPS & SALADS

JAX CLAM CHOWDER 6
JAX HOUSE SALAD 6
JAX WALDORF SALAD 10

FRENCH ONION, GRUYERE 9
SOUP OF THE DAY 6
STEAK HOUSE WEDGE 10
Large wedge of iceberg lettuce, two thick cut tomato slices, red onion, blue cheese dressing, chopped bacon, topped with blue cheese crumbles

DINNER *Sandwiches* (Fries or Chips)

JAX BURGER 16
UNCLE JOE'S PRIME RIB SANDWICH 24
Fresh sliced prime rib on pumpernickel bun topped with mushrooms, onions, and side of horseradish aioli. Served with a side of Au Jus

JAX *Favorites*

CHICKEN POT PIE 16
MEATLOAF 24
Mashed potatoes, pan gravy



STEAKS & CHOPS (Baked, Mashed, French Fries)

* SLOW ROASTED PRIME RIB 14 oz 38
* KING CUT PRIME RIB 20 oz 49
* FILET MIGNON 8 oz 49
"The steak that made JAX famous!"
* NEW YORK STRIP 14 oz 49
* GRILLED PORK CHOP 14 oz 32
Special dry rub Seasoning, sizzling cinnamon apples

SMOTHERED RIBEYE 18 oz 53
Served over crispy hash browns, topped with sautéed mushrooms & onions
* CHOPPED SIRLOIN
* STEAK 24
Topped with Blue Cheese and sautéed mushrooms

TOURNEDOS OF BEEF
TENDERLOIN 36
Two 3 oz medallions, crouton, bearnaise and bordelaise, fresh vegetable
* BBQ RIBS 33
HALF RACK 26

Add On

Char Crust seasoning 4 Seared Scallops 24 Sautéed mushrooms 5 Bearnaise & Bordelaise 4
Sautéed onions 5 Blue cheese crumbles 4 Crab Legs (1lb) 46 12oz Lobster Tail 65

FISH & SEAFOOD (Served with Vegetables)

Unless otherwise noted

WALLEYE PIKE 33
PAN SEARED SCALLOPS 40
Risotto cake
COLD WATER LOBSTER TAIL 76

ALASKAN CRAB LEGS 1 lb 58
SALMON 33
Orange glaze

A La Carte Sides

CRISPY HASH BROWNS 6
ASPARAGUS AND BEARNAISE 10
AU GRATIN POTATOES 6
LOADED BAKED POTATO 6

* *Consumer information: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.*