

THANKSGIVING 2022

APPETIZERS

JAX HOUSE SALAD ... 6

DEVILED EGGS (8) ... 14

**JUMBO SHRIMP COCKTAIL
... 20**

Spicy Cocktail Sauce

ONION RINGS ... 14

**ROASTED TOMATOES &
GOAT CHEESE ... 18**

*Roasted in Cast Iron Skillet with Rosemary &
Olive Oil. Served with Grilled Baguette*

CORN CHOWDER ... 7

**POLISH SAUSAGE
MEDALLIONS ... 14**

Stoneground Honey Mustard

**GREEN BEAN CASSEROLE ...
15**

JAX SIZZLING BACON ... 10

Bourbon Syrup

JAX CRAB ROLLS ... 15

TRADITIONAL THANKSGIVING DINNER

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*Choice Of Corn Chowder or Jax House Salad. Roast Young "Tom Turkey", Sage Dressing, Cranberry Sauce,
Whipped Potatoes, Pan Gravy, Roasted Yams, Corn O'Brien and Pumpkin Pie*

CHILDREN'S VERSION ... 20

Turkey, Mashed Potatoes, Gravy and Corn O'Brien

* Pumpkin Pie

JAX FAVORITES

**ROASTED DUCK, THIGH-LEG
QUARTER ... 40**

*Wild Mushroom Cream Sauce, Wild Rice Pilaf &
Corn O'Brien*

NEW YORK STRIP 14OZ ... 56

Baked Potato

FILET MIGNON 8OZ ... 55

Baked Potato

**SLOW ROASTED PRIME RIB,
14OZ ... 46**

Au Jus, Creamy Horseradish, Baked Potato

**BUTTERNUT SQUASH
RAVIOLI ... 28**

Sage Cream Sauce

**BONE-IN TENDERLOIN
FILET ... 80**

Grilled Asparagus

FROM THE LAKES AND SEAS

ROASTED SEA BASS ... 46

*Served with a Blackberry Glaze, Mint Gremolata
and Grilled Asparagus*

**COLD WATER LOBSTER TAIL
... 85**

Grilled Asparagus

WALLEYE PIKE ... 39

*Ritz Cracker Crusted Walleye, Citrus Beurre
Blanc and Wild Rice Pilaf*

ATLANTIC SALMON ... 40

Orange-Ginger Glaze, Corn O'Brien

A LA CARTE SIDES & DESSERTS

CRISPY HASH BROWNS ... 7

**ASPARAGUS & BEARNAISE ...
12**

PUMPKIN PIE ... 8

**BAILEY'S CHOCOLATE CAKE
... 10**

AU GRATIN POTATOES ... 7

**SAUTÉED MUSHROOMS &
ONIONS ... 7**

PECAN PIE ... 6

**WHITE CHOCOLATE BREAD
PUDDING ... 10**

with Caramel Sauce