

Jax Cafe

Valentine's Day 2019

~Ala Carte Appetizers~

Jumbo Shrimp Cocktail.....	19
Blue Point Oysters on the Half Shell.....	15
Panko Crusted Brie Stuffed with Chocolate.....	18
<i>Served with Pomegranate Arils, Candied Walnuts, Coffee Crackers</i>	
Oysters Rockefeller.....	18
Jax "Famous" Crab Rolls.....	13
Spiced Tempura Figs with Honey Mascarpone.....	16
Grilled Prosciutto Wrapped Asparagus with Balsamic Glaze.....	14

~Steak and Chops~

King Cut Prime Rib, 20oz.....	46
<i>Served with Baked Potato and Au jus</i>	
Filet Mignon, 8oz.....	49
<i>Served with Baked Potato</i>	
New York Strip, 14oz.....	50
<i>Served with Baked Potato</i>	
Smothered Ribeye, 18oz.....	52
<i>Char Crusted and served with Hash Browns, Mushrooms and Onions</i>	
Lamb Wellington, 10oz.....	50
<i>Served with a Sautéed Oyster Mushroom & Balsamic Reduction</i>	

Sweetheart Special

Dinner for Two...\$165

Choice of Jax House Salad or Soup DuJour
Sliced Certified Angus Beef Tenderloin
12oz Cold Water Lobster Tail
Au Gratin Potatoes

Dessert~

White Chocolate &
Raspberry Heart Cheesecake

Cupid's Special...\$60

Choice of Soup or Jax Salad

Entree- 14oz Prime Rib with
Baked Potato & Asparagus

Dessert-

Raspberry Creme in a
Chocolate Cup

~Fish, Seafood, and Entrees~

Walleye Pike	36
<i>Ritz® Cracker Encrusted Canadian Walleye. Served with Wild Rice Pilaf</i>	
Salmon with Orange Gyro Sauce	34
<i>Oven Broiled and served with Asparagus</i>	
Pan Seared Scallops	42
<i>Served with Lemon Beurre Blanc and Sautéed Spinach</i>	
Tomato Basil Heart Ravioli filled with Buffalo Mozzarella.....	27
<i>Served with Pesto Cream Sauce</i>	
Pan Roasted Bone-in Chicken Breast	32
<i>Served with Asparagus & Mashed Potatoes</i>	
Cold Water Lobster Tail, 12oz.....	80
<i>Served with Yukon Gold Potatoes and Asparagus with Béarnaise</i>	
Whole Maine Lobster.....	58
<i>Served with French Fries</i>	

~Soups & Salads~

Baked French Onion Soup	6
New England Clam Chowder.....	6
Jax House Salad.....	6
Steakhouse Wedge.....	8
Watermelon Salad.....	8
<i>With Vanilla Bean Vinaigrette, Feta & Sliced Almonds</i>	

~A La Carte Sides~

Mushrooms.....	4
Onions.....	4
Mushrooms & Onions.....	6
Bleu Cheese.....	3
Béarnaise or Bordelaise Sauce.....	4
Au Gratin Potatoes.....	6
Asparagus with Béarnaise.....	7
Crispy Hash Browns.....	6

**Add Jax House Salad or Clam Chowder
for \$4 with Any Entree**

SAMPLE MENU-SUBJECT TO CHANGE

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

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

~ALL PRICES ARE PLUS APPLICABLE TAXES~