

# Valentines Day, 2023

## A La Carte Appetizers

<b>Crab Cakes</b> .....	\$28	<b>Jax Crab Rolls</b> .....	\$16
<b>Jumbo Shrimp Cocktail</b> .....	\$22	<b>Pierogi, Potato and Cheese</b> .....	\$12
Spicy Cocktail Sauce		<b>Oysters on the Half Shell (6)</b> .....	\$23
<b>Artichoke Dip</b> .....	\$14	<b>Jax Sizzling Bacon</b> .....	\$11
Grilled Baguette		Bourbon Syrup	
<b>Roasted Tomatoes &amp; Goat Cheese</b>	\$18		
Roasted in Cast Iron Skillet with Rosemary & Olive Oil. Served with Grilled Baguette			

### Surf & Turf 6oz Filet Mignon & 12 oz Cold Water Lobster Tail

Served with Jax House Salad and Bailey's Chocolate Cake

\$155

### Cupids Special

\*Jax House Salad or Clam Chowder \*Slow Roasted Prime Rib, 14oz, Au Jus, Baked Potato

\*Raspberry Creme in a Chocolate Cup

\$65

## A La Carte Sides

<b>French Onion Soup</b> .....	\$11	<b>Jax House Salad</b> .....	\$7
Gruyere		<b>Steak House Wedge</b> .....	\$14
<b>Loaded Baked Potato</b> .....	\$8	Large Wedge of Iceberg Lettuce, Two Thick Cut Tomato Slices, Crumbled Blue Cheese, Chopped Bacon and Blue Cheese Dressing	
<b>Au Gratin Potatoes</b> .....	\$7	<b>Half Wedge Salad</b> .....	\$8
<b>Crispy Hash Browns</b> .....	\$8	<b>Jax Clam Chowder</b> .....	\$7
<b>Asparagus &amp; Bearnaise</b> .....	\$13		

## Steaks & Chops

### Carved Beef Tenderloin Filet & Fried Jumbo Shrimp

6oz Carved Beef Tenderloin Filet with Bearnaise and Panko Fried Shrimp. Mashed Potatoes

\$58

<b>New York Strip 14oz</b> .....	\$56	<b>Grilled Pork Chop</b> .....	\$40
Baked Potato		Special Dry Rub Seasoning, Topped with Crispy Fried Onion Strings, Served with a Side of Sizzling Apples	
<b>Bone-In Filet</b> .....	\$80	<b>Smothered Rib Eye 18oz</b> .....	\$65
Grilled Asparagus		Char-Crusted Rib Eye Served Over Crispy Hash Browns and Topped with Sautéed Mushrooms and Onions	
<b>Filet Mignon 8oz</b> .....	\$55		
Baked Potato			

## Entrées

<b>Maple Bacon Roasted Sea Bass</b> ....	\$52	<b>Salmon</b> .....	\$40
Roasted Maple Bacon Wrapped Sea Bass, Sautéed Brussels Sprouts and Tomato Chutney		Served with Grilled Asparagus and Bearnaise	
<b>Cold Water Lobster Tail</b> .....	\$90	<b>Pistachio Chicken</b> .....	\$36
Grilled Asparagus		Pistachio-Crusted Breast, Served with Wild Rice & Brussels Sprouts	
<b>Gnocchi</b> .....	\$36	<b>Walleye Pike</b> .....	\$40
Sauce Aurora		Ritz Cracker Crusted Walleye, Citrus Beurre Blanc and Wild Rice Pilaf	