

# 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 Sauerkraut

### ONION RINGS 9

### SZECHUAN GREEN BEANS 10

Red peppers & bacon

### ARTICHOKE DIP 11

### CRAB STUFFED MUSHROOMS 16

### CRAB CAKES 17

### BAKED PARMESAN LEFSE 7

### JAX "FAMOUS" CRAB ROLLS 12

### Polish Sampler 38

Potato & cheese Pierogi, Polish sausage links with sauerkraut & pot roast

### Ocean Platter 95

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

Add chilled crab legs (1 lb) 40

### Hot Platter 75

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

## SOUPS & SALADS

### STEAK HOUSE WEDGE 9

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

### BLT SALAD 13

Served over friend green tomatoes with lemon basil dressing

### JAX WALDORF SALAD 9

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

Add pulled chicken 5

### JAX HOUSE SALAD 6

### JAX CLAM CHOWDER 6

### WHOLE ROMAINE CAESAR SALAD 8

Baked crostini crouton

### PULLED CHICKEN CHOPPED SALAD 16

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

### STEAKHOUSE COBB 20

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 \$4 with any entree

## DINNER sandwiches

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



### UNCLE JOE'S PRIME RIB SANDWICH 21

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

### JAXBURGER 15

Chopped sirloin topped with Tillamook cheddar, and crispy onions. Served with house cut fries  
Add Applewood smoked bacon 2

### GRILLED MEATLOAF SANDWICH 18

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

### BACON AND BLEU BURGER 17

Chopped sirloin wrapped with Applewood smoked bacon and topped with bacon and bleu cheese. Served with house cut fries

### NEW ENGLAND LOBSTER ROLL 17

### TWO ROLLS 25

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** 48

8 OZ  
"The steak that made JAX famous!"  
Baked potato

**NEW YORK STRIP** 49  
14 OZ  
Baked potato

**SMOTHERED "CHAR-CRUSTED" RIBEYE** 50

18 OZ  
Served over crispy hashbrowns, topped with sautéed mushrooms & onions

**TOURNEDOS OF BEEF TENDERLOIN** 33

Two 3 oz medallions, crouton, bearnaise and bordelaise, fresh vegetable

**GRILLED PORK CHOP** 32

14 OZ  
"Special dry rub seasoning"  
Topped with crispy fried onion straws. Served with loaded mashed potatoes

## - Add -

\*Grilled shrimp 15

\*12 oz. Lobster tail 65

\*Crab legs (1 lb) 42

\*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** 55

1 LB  
Served with chef's vegetables

**SALMON** 30

Orange ginger glaze with fresh vegetable

**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** 76

12 OZ  
Served with fresh vegetable and drawn butter

**GRILLED LEMON GARLIC**

**JUMBO SHRIMP** 34  
Served with wild rice pilaf

**WHOLE MAINE LOBSTER** 56

Fresh from the JAX saltwater tank  
Served with house cut fries



## Old FAVORITES

**BBQ RIBS**

FULL RACK & FRIES 32

HALF RACK & FRIES 25

**ROASTED CHICKEN BREAST** 24

Bone-in chicken breast, natural jus, mashed potato, vegetable

**JUMBO ITALIAN MEATBALLS** 16

Tomato sauce, char grilled Baguette (Limited availability)

**STEAK & PIEROGI** 25

Grilled beef tips and potato & cheese pierogi

**PRIME RIB BOLOGNESE** 26

Rigatoni, shaved parmesan

## A la carte SIDES

**CRISPY HASHBROWNS** 6

**AU GRATIN POTATOES** 6

Scallions, bacon

**LOADED BAKED POTATO** 5

**ASPARAGUS AND BEARNAISE** 9

**PICKLED BEETS** 5

**FRIED GREEN TOMATO** 10

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