



## RAW BAR

### BEEF CARPACCIO

Thinly Sliced Prime Tenderloin | Mushrooms  
Cherry Tomato | Green Olives  
Arugula | Parmesan Shavings \$19

### HALF SHELL OYSTERS

Flown in fresh from France for the weekend.  
\$28/6pc  
\$54/12pc

### HAND-CUT PRIME STEAK TARTARE

Classic | Shallot | Chives  
Quail Egg | Home-made Potato Chips \$18

### CEVICHE OF THE DAY

Chef's inspiration MP

## STARTERS

### CARAMELIZED FRENCH ONION SOUP

Onion | Thyme | Parsley | Port  
Gruyere Crouton \$14

### CLASSIC CAESAR SALAD

Hearts of Romaine | Creamy Caesar | Anchovy  
Parmesan | Croutons \$17

### SOUP OF THE DAY

Chef's inspiration \$16

### TUNA TARTARE

Ahi Tuna | Avocado | Wasabi Sesame Oil  
Crispy Tortilla Chips \$29

### WEDGE SALAD

Bacon Bits | Blue Cheese | Cherry Tomatoes  
Ranch Dressing \$16

### JUMBO SHRIMP COCKTAIL

Classic \$19

### BURRATA SALAD

Roasted Cherry Tomatoes | Balsamic Reduction  
Avocado-Basil Pesto Mousse \$23

### SEARED SEA SCALLOPS (4)

Butternut Purée | Sage Butter \$25

### JAX MEATBALLS (3)

Filet Mignon & Short Rib Blend | Marinara Sauce  
Parmigiano-Reggiano | Italian Herbs \$16

### CRISPY FRIED CALAMARI

Breaded Squid Rings | Spicy Aioli \$19

### FILET MIGNON SKEWERS (2)

Tender Filet Mignon Tips Marinated In Bourbon  
Morel Cream Sauce \$28

### AHI TUNA TATAKI

Ginger-Soy Marinated Ahi Tuna  
Wakame Salad | Wasabi Aioli \$25

### TRUFFLE & MUSHROOM PASTA

Fettuccine Pasta | Wild Mushrooms | Truffle  
Pecorino Cheese \$33

### LOBSTER AU GRATIN

Lobster Chunks | Garlic Butter | Breadcrumbs \$26

### SPANISH OCTOPUS

Octopus | Cauliflower-Garlic Puree  
Chimichurri \$26

Check splitting offered, up to 3 payments per party.

# MAIN COURSES

**JAX STUFFED FREE RANGE CHICKEN BREAST**  
Mushroom | Spinach | Mashed Puree  
Pommery Mustard Sauce \$28

**SEAFOOD PASTA**  
Lobster | Shrimp | Clams | Mussels  
In a Light Tomato Sauce \$34

**GRILLED MAINE LOBSTER TAIL**  
Mashed Potato | Seasonal Vegetables  
Fluffy Garlic Butter \$48

**JAX PRIME STEAKHOUSE BURGER**  
1/2 lb Custom Blend Prime Patty | Lettuce  
Tomato | Onion | House Made Pickles  
Special Sauce | Fresh Baked Bun \$33

**Burger Toppings** \$3 each: Fried Egg  
Crispy Bacon | Sautéed Mushrooms

**NORWEGIAN SALMON**  
Maple Orange Wasabi Glazed Salmon  
Sautéed Spinach | Garlic Herb Butter \$49

**SHORT RIB**  
8oz Slow Cooked Short Rib | Daily Vegetables  
Potato Puree | Au Jus \$38

**AUSTRALIAN GRASS FED RACK OF LAMB**  
Roasted Asparagus | Blistered Cherry Tomatoes |  
Roasted Potato | Chimichurri \$58

**VEGAN BURGER**  
Chickpea Lentil & Beetroot Vegan Burger  
Mint-Hummus Chutney  
Sweet Potato Fries \$29

**CATCH OF THE DAY**  
Chef's inspiration MP

## CATTLE SELECTION

We proudly serve the finest USDA graded steaks  
sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.



All steaks are served with roasted asparagus, blistered cherry tomatoes,  
Cafe de Paris butter, your choice of sauce and  
Parmesan herb fries or buttered potato puree.

Loaded baked potato +\$6  
No substitutions.

**SURF & TURF**  
6oz Prime Filet Mignon | 3 Shrimp  
\$57

**SURF & TURF DELUXE**  
6oz Prime Filet Mignon | 1/2 Lobster Tail  
\$65

**SKIRT STEAK**  
8oz Sofrito Marinated  
Tender And Flavorful Cut | \$39

**BONE IN “COWBOY” RIBEYE**  
18oz Exceptional Flavor And Great  
Balance Of Marbling | \$85

**USDA PRIME CENTER CUT NEW YORK STRIP**  
12oz Strip Abundant Marbling Resulting In  
Superior Tenderness And Flavor | \$59

**PORTERHOUSE STEAK**  
24oz Bone-In Cut  
Combines The Rich Flavor Of A Strip With The  
Tenderness Of A Filet | \$89

**FILET MIGNON**  
Prime Center-Cut Tenderloin  
6oz \$47      8oz \$56

**JAX FAMOUS TOMAHAWK**  
Served with 2x starch & 2x sauce  
Different sizes available. MP

**CHATEAUBRIAND (JAX SPECIALTY)**  
Large cut of most tender Filet Mignon.  
Served with Chateaubriand sauce.  
Different sizes available. \$7 per oz.

**STEAK ADD-ONS**  
Add 3 shrimp \$12  
Add a lobster tail \$35

**SIGNATURE SAUCES**  
Bernaise  
Au poivre  
Mushroom  
Chimichurri  
Truffle cream  
Creamy horseradish  
Extra sauce \$3

**SHAREABLE SIDES**  
Loaded baked potato | sour cream | butter | bacon | scallion | \$11  
Lobster mac & cheese | bread crumbs | parsley | Parmesan | \$26  
Sautéed mushrooms | brown butter | garlic | \$12  
Bacon mac & cheese | herb garlic crumbs | \$10  
Sambal bacon Brussels sprouts | \$11  
Pan roasted asparagus | \$12  
Buttered potato puree | \$8  
Parmesan herb fries | \$8  
Creamy spinach | \$12