



## 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, when available.  
\$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 \$21

### 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  
Parmigiana \$33

### LOBSTER AU GRATIN

Lobster Chunks | Mornay sauce | Breadcrumbs \$26

### SPANISH OCTOPUS

Octopus | Cauliflower-Garlic Puree  
Chimichurri \$26

Check splitting offered, up to 3 payments per party.

# MAIN COURSES

## JAX “JERK” FREE RANGE CHICKEN BREAST

Mashed Potatoes | Charred Green Onions  
Spiced Jerk Jus \$28

## SEAFOOD PASTA

Lobster | Shrimp | Clams | Mussels  
Light Tomato Sauce **Or** White Cream Sauce \$34

## GRILLED MAINE LOBSTER TAIL

Cherry Tomatoes | Scallions | Garlic | Olive oil  
Tarragon | Butter | Mashed Potatoes \$48

## JAX PRIME STEAKHOUSE BURGER

1/2 lb Custom Blend Prime Patty | Wilted Spinach  
Foie Gras Mayonnaise | Red Wine Confit Onions  
Emmental Cheese | Fresh Baked Bun \$33  
**Vegan burger available on request (\$29)**

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

## NORWEGIAN SALMON

Pan Fried Salmon | Caper Butter Sauce  
Sautéed Spinach | Mashed Potatoes \$39

## SHORT RIB

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

## AUSTRALIAN GRASS FED RACK OF LAMB

Dauphinoise Potatoes | Seasoned Green Beans  
Sundried Tomato Pesto \$58

## LIONS MANE MUSHROOM (v)

Herb Marinated Roasted Broccoli | Chimichurri  
Choice Of Parmesan Fries or Potato Puree \$36

## FISH 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 garlic & herb marinated roasted Broccoli,  
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 | \$42

### BONE IN “COWBOY” RIBEYE

18oz Exceptional Flavor And Great  
Marbling | \$89

### USDA PRIME CENTER CUT NEW YORK STRIP

12oz Strip Abundant Marbling Resulting In  
Superior Tenderness And Flavor | \$64

### PORTERHOUSE STEAK

24oz Bone-In Cut  
Combines The Rich Flavor Of A Strip With The  
Tenderness Of A Filet | \$95

### FILET MIGNON

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

### JAX FAMOUS TOMAHAWK

Served with 2x starch & 2x sauce  
32oz Bone in Prime Rib Steak | \$180

### 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

### SHAREABLE SIDES

#### SIGNATURE SAUCES

Bearnaise  
Au poivre  
Mushroom  
Chimichurri  
Truffle cream  
Creamy horseradish  
**Extra sauce \$3**

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  
Buttered Green Beans | \$8  
Dauphinoise potatoes | \$12  
Buttered potato puree | \$8  
Parmesan herb fries | \$8  
Creamy spinach | \$12