



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

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