



# LUNCH MENU

GUYANA  
RESTAURANT WEEK  
Explore. Eat. Repeat.

**GOLD**  
**\$4,000GY**  
per person (taxes incl.)

11:00am-3:30pm  
Choose 1 item from each section



## STARTERS

### Broccoli & Cheese Soup

A creamy soup with a blend of cheddar and broccoli.

### Pesto Bruschetta Trio

Toasted garlic bread brushed with a pesto spread, topped with fresh tomato and basil and drizzled with a balsamic glaze.

### BBQ Chicken Taquitos

Taquitos filled with marinated chicken, cheddar and mozzarella cheeses, tangy bbq sauce, served with sour cream and our housemade Pico de Gallo.



## ENTRÉES

### Jerk Chicken Alfredo

Grilled marinated chicken sautéed with bell peppers, tossed in Parmesan cream sauce.

### Vegetable Sesame Bowl

Spicy Asian noodles stir-fried with bell peppers, broccoli, fried balanjay (eggplant) in a tangy ginger-plum sauce, topped with toasted sesame seeds.

### Sweet & Spicy Fish Sandwich

Lightly breaded white fish, dipped in a sweet chili sauce, topped with cole slaw, lettuce & tomatoes.



### Crunchy BBQ Chicken Sandwich

Crispy battered chicken breast, dipped in Jaxx signature tangy bbq sauce, cheddar cheese, lettuce, tomatoes, and topped with cole slaw and crispy onions.

### Chicken Taco Trio

Crispy sweet chili-chicken, mixed greens, honey glazed pineapple salsa, roasted garlic, sour cream, drizzled with cilantro-mayo, (3) soft shell tacos. Served with Pico de Gallo.

### Asian Sesame Chicken

Marinated diced chicken breasts stir-fried in an Asian plum sauce with ginger, garlic, onions, broccoli, bell peppers served over egg noodles and sesame seeds.

 HALAL  VEGETARIAN

\*Menu items available at an additional cost plus taxes

Please note that any changes to the GRW Menu or any ingredient substitutions may be at an additional cost.



# DINNER MENU

GUYANA RESTAURANT WEEK

Explore. Eat. Repeat.

**PLATINUM**  
**\$9,000GY**  
per person (taxes incl.)

4:00pm-10:30pm  
Choose 1 item from each section

## STARTERS

### Broccoli & Cheese Soup

A creamy soup with a blend of cheddar and broccoli.

### Terriyaki Potstickers

Filled with a blend of chicken, Asian seasonings & pan-fried. Tossed in a sticky teriyaki glaze.

### Pesto Bruschetta Trio

Toasted garlic bread brushed with a pesto spread, topped with fresh tomato and basil and drizzled with a balsamic glaze.



## ENTRÉES

### Champions Burger

A 8oz Black Angus burger with Jaxx signature bacon-mayo, pepperjack cheese, bacon jam, pickled onions and drizzled with more bacon mayo sauce on a sesame bun.

### Fire Roasted Chicken

Herb-marinated half chicken, slow-roasted in our brick oven. Served with choice of any two sides.

### Cajun Chicken & Broccoli

Cajun chicken breast sautéed with broccoli and tomatoes, tossed with penne pasta in a Parmesan cream sauce.



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 HALAL  VEGETARIAN



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**PLATINUM**  
**\$9,000GY**  
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4:00pm-10:30pm  
Choose 1 item from each section

## ENTRÉES (cont'd)

### Blackened Fish

A pan seared trout filet, served with sautéed vegetables and garlic mashed potatoes.

### Louisiana Jambalaya

Pan seared chicken, prawns, and clams in our spicy Cajun sauce tossed with penne pasta.

### Jam-Rock Chicken

Grilled marinated chicken breast slow-cooked in Jamaican jerk & herb butter, with a coconut-pine rum glaze served with any two of our Sooo Good Sides.

### Vegetable Sesame Bowl

Spicy Asian noodles stir-fried with bell peppers, broccoli, fried balanjay (eggplant) in a tangy ginger-plum sauce, topped with toasted sesame seeds.

### Vegetarian Fajitas

Sautéed onions & green peppers served with (3) flour tortillas, sour cream & chopped tomatoes & shredded cheese.



## DESSERTS

### Oreo Soft Serve Sundae

Rich and creamy soft serve vanilla ice cream drizzled with chocolate or caramel sauce and topped with whipped cream and oreo cookie pieces.

### Crispy Cinnamon Banana Roll

Crispy golden spring rolls filled with fresh bananas and dusted with cinnamon sugar and drizzled with a caramel rum glaze and served with creamy soft serve vanilla ice cream.

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 HALAL  VEGETARIAN