



## MAINS

|  |      |   |      |
|--|------|---|------|
| <b>SEARED DUCK BREAST</b><br><i>Potatoes Dauphinoise, Chicory,<br/>Red Wine Reduction</i>          | \$34 | <b>JAX CHICKEN</b><br><i>Statler Chicken Breast,<br/>Potato/Vegetable Hash, Herbed Jus</i>                                  | \$28 |
| <b>LOCAL CATCH</b><br><i>Chefs Inspiration</i>   | M.P  | <b>SEAFOOD TAGLIATELLE</b><br><i>Fish Velouté, Shrimp, Scallops</i>   | \$29 |
| <b>GRILLED CAULIFLOWER STEAK</b><br><i>Herbed Agave Glaze,<br/>Toasted Walnuts</i>                 | \$25 | <b>POACHED LOBSTER TAIL</b><br><i>Cauliflower Two Ways,<br/>Wilted Spinach, Butter Sauce</i>                                | \$48 |
| <b>RACK OF LAMB</b><br><i>Crushed Jersey Royals, Broccoli<br/>Flower Romanesco, Anchovy Butter</i> | \$45 | <b>JAX BURGER</b><br><i>8 Oz Filet Mignon, Gorgonzola Dolce,<br/>Crisp Prosciutto, Brioche Bun,<br/>Parmesan Herb Fries</i> | \$32 |

## CATTLE SELECTION

|   |      |
|---|------|
| <b>8 oz SOFRITO MARINATED SKIRT STEAK</b> | \$32 |
| <b>12 oz NEW YORK STRIP</b>               | \$34 |
| <b>8 oz FILET MIGNON</b>                  | \$41 |
| <b>18 oz BONE-IN RIBEYE</b>               | \$65 |
| <b>24 oz PORTER HOUSE</b>                 | \$69 |

*All steaks are served with seasonal vegetables  
and choice of sauce and starch.*

**SAUCE** (Choose One) 1 Extra Sauce + \$2  
All the Sauces \$10

*Truffle Cream | Au Poivre | Mushroom  
Chimichurri | Bearnaise | Horseradish Cream*

**STARCH** (choose one)

*Potato Puree | Rosemary New Potatoes |  
Parmesan Herb Fries*

## MAKE IT A REEF & BEEF

*Shrimp \$16 | Scallops \$18 | 6 Oz Lobster Tail \$29*

## EXTRA SIDES

*Creamed Spinach \$9 | Baked Mac & Cheese \$9 |  
Sambal Bacon Brussel Sprouts \$10 | Potatoes (Puree or Rosemary) \$6 |  
Parmesan Herb Truffle Fries \$8 | Asparagus \$8*



## RAW BAR

|  |      |
|--|------|
| <b>OYSTERS 6</b>   | \$27 |
| <i>Pernod Cucumber Mignonette</i>                            |      |
| <b>ROASTED OYSTERS 6</b>                                     | \$32 |
| <i>Brushed W/ Rosemary Lemon Butter, Tabasco Lime Butter</i> |      |
| <b>TUNA TARTARE</b>  | \$18 |
| <i>Avocado, Sesame Seeds, Yuzu Gelee</i>                     |      |
| <b>BEEF TATAKI</b>   | \$16 |
| <i>Hot Chili Sesame Oil, Ponzu, Pickled Red Onion</i>        |      |
| <b>CEVICHE</b>   | \$18 |
| <i>Local Catch, Citrus Marinade, Cilantro</i>                |      |
| <b>BEEF TARTARE</b>  | \$18 |
| <i>Classic</i>   |      |

## STARTERS

|  |      |  |      |
|--|------|--|------|
| <b>FOIE GRAS</b>   | \$20 | <b>GRILLED CAESAR SALAD</b>  | \$16 |
| <i>Mission Figs And Balsamic Reduction</i>   |      | <i>Prosciutto Crisp, Fried Capers, Parmesan Shavings</i>                                   |      |
| <b>GRILLED SHRIMP</b>  | \$18 | <b>ARUGULA SALAD</b>   | \$15 |
| <i>Madagascar Salsa Verde, Lemon Essence</i>   |      | <i>Grapes, Avocado, Walnuts, Goat Cheese, White Balsamic Vinaigrette</i>                   |      |
| <b>TRUFFLE ANGEL</b>   | \$25 | <b>POLPETTINO</b>  | \$16 |
| <i>Angel Hair, Truffle Butter, Fresh Truffle</i>                                       |      | <i>Chefs Meatballs, San Marzano Tomatoes, Citrus Yogurt, Pine Nut Golden Raisin Relish</i> |      |
| <b>OCTOPUS</b>   | \$23 | <b>FRIED BRIE</b>  | \$16 |
| <i>Crispy Octopus, Red Onion, Tomatoes, Celery, Arugula, Lemon Vinaigrette, Capers</i> |      | <i>Apple-Blueberry Chutney</i>   |      |

Service charge is not included.