



## RAW BAR

<b>OYSTERS 6</b>	\$27
<i>Pernod Cucumber Mignonette</i>	
<b>ROASTED OYSTERS 6</b>	\$32
<i>Brushed W/ Rosemary Lemon Butter Or Tabasco Lime Butter</i>	
<b>TUNA TARTARE</b>	\$18
<i>Avocado, Sesame Seeds, Sweet Chili Truffle Essence</i>	
<b>SHRIMP COCKTAIL</b>	\$19
<i>Cold Jumbo Shrimp, Home Made Cocktail Sauce</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>	\$23	<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>	\$27	<b>CRISPY CALAMARI</b>	\$16
<i>Angel Hair, Truffle Butter, Fresh Truffle</i>		<i>Saffron aioli, Peperoncino</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.



## MAINS

<b>SEARED DUCK BREAST</b> <i>Potatoes Dauphinoise, Endive, Red Wine Reduction</i>	\$34	<b>JAX CHICKEN</b> <i>Statler Chicken Breast, Potato/Vegetable Hash, Herbed Jus</i>	\$28
<b>LOCAL CATCH</b> <i>Chefs Inspiration</i>	M.P	<b>SEAFOOD TAGLIATELLE</b> <i>Fish Velouté, Shrimp, Scallops, Calamari</i>	\$29
<b>GRILLED CAULIFLOWER STEAK</b> <i>Thick Slice Of Fresh Cauliflower, Toasted Walnuts, Chimichurri</i>	\$25	<b>POACHED LOBSTER TAIL</b> <i>Cauliflower Two Ways, Wilted Spinach, Butter Sauce</i>	\$48
<b>RACK OF LAMB</b> <i>Crushed Jersey Royals, Broccoli Flower Romanesco, Anchovy Butter</i>	\$45	<b>JAX BURGER</b> <i>8 Oz Filet Mignon, Gorgonzola Dolce, Crisp Prosciutto, Brioche Bun, 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
<b>40 oz TOMAHAWK</b> <i>2x starch, 2x sauce</i>	\$130

*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 OR ROSSINI

*Shrimp \$16 | Scallops \$18 | 6 oz Lobster Tail \$29 | Foie Gras \$15*

## 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 | Sautéed Mixed Mushrooms \$9*