



RAW BAR

HALF SHELL OYSTERS

Pernod Cucumber Mignonette |
Cocktail Sauce | Horseradish \$28

PRIME BEEF CARPACCIO

Artisan Romaine | Shaved Celery & Pecorino |
Tempura Anchovies | Porcini Tartufo Vinaigrette \$17

CEVICHE DU JOUR

Locally Caught | Citrus Marinade | Cilantro |
Chef's Inspiration \$18

CHILLED SHRIMP COCKTAIL

Poached In Sweet Lemon Essence | Cocktail Sauce \$19

TUNA TARTARE

Avocado | Sesame Seeds | Sweet Chili Truffle Essence \$18

STARTERS

CANOE OF BEEF

Rosemary Roasted Bone Marrow | Bacon Jam | Parsley | Pickled Shallots Salad | Crostini \$18

JUMBO LUMP CRAB CAKES

Chipotle Crème Fraiche | Pickled Red Cabbage | Blood Orange \$25

TRUFFLE PASTA

Tagliolini in a rich truffle butter sauce \$33

PAN SEARED OCTOPUS

Sauteed Red Onions | Cherry Tomatoes | Celery | Capers | Citrus Vinaigrette \$23

FOIE GRAS *(Seared duck liver)*

Brioche Waffle | Caramel Apples | White Balsamic Syrup \$25

HEARTS OF ARTISAN ROMAINE SALAD

Creamy Caesar | Crisp Prosciutto | Parmesan Crackers | Crostini \$17

BABY ARUGULA SALAD

Grapes | Spiced Walnuts | Goat Cheese | Apple Cider Vinaigrette \$17

JAX CHOPPED WEDGE

Crispy Glazed Bacon | Blue Cheese | Marinated Cherry Tomatoes | Ranch Dressing \$16

MAIN COURSES

CHICKEN "PAILLARD"

8 oz Grilled Marinated Chicken Breast | Caper Berries | Black Olives | Roasted Plum Tomatoes | Orange Balsamic Essence \$29

MOROCCAN STUFFED SWEET POTATO

Ras El Hanout | Chickpeas | Apple | Onions | Cilantro "Smoked" Yogurt \$25

DIVERS SCALLOPS

Curried Sweet Potato Puree | Hearts Of Palm | Grilled Chili Pineapple Salsa \$ 47

CARIBBEAN LOBSTER RISOTTO

Tomatoes | Tarragon | Chives \$43

LOCAL CATCH

Chef's Inspiration MP

14 OZ RED WINE BRAISED WAGHYU SHORT RIB

48 Hour Sous Vide Short Rib | Vanilla Scented Parsnip Puree | Tomato Horseradish Compote | Red Wine Jus \$59

TAGLIOLINI OF MARYLAND CRAB

Blistered Chilies | Lemon Butter | Mint \$29

RACK OF LAMB

Hasselback Potatoes | Courgette | Cherry Tomato Confit | Sheep's Yogurt | Mint Salsa Verde \$47

JAX BURGER

8 oz Freshly Ground Filet Mignon | Prosciutto Crisp | Pickled Red Onion | Brioche Bun | Gorgonzola Dolce | Parmesan Herb Frites | Shredded Artisan Romaine \$33
-Add Bacon Jam \$2

CATTLE SELECTION

ALL STEAKS ARE SERVED WITH FRESH VEGETABLES AND YOUR CHOICE OF SAUCE AND STARCH.

SKIRT STEAK

8 oz Sofrito Marinated | Tender And Flavorful Cut \$31

USDA PRIME NEW YORK STRIP

12 oz Strip Abundant Marbling Resulting In Superior Tenderness And Flavor \$37

FILET MIGNON

8 oz Tender Center-Cut \$43

BONE IN "COWBOY" RIBEYE

18 oz Exceptional Flavor And Great Balance Of Marbling \$69

PORTERHOUSE STEAK

24 oz Bone-In Cut | Combines The Rich Flavor Of A Strip With The Tenderness Of A Filet \$72

TOMAHAWK

40 oz Same As A Cowboy But HUGE Served With 2x Starch And 2x Sauce \$135

SIGNATURE SAUCES

(Choose one)

Bearnaise

Au poivre

Mushroom

Chimichurri

Truffle cream

Creamy horseradish

Extra sauce \$3

Try all our sauces for \$15

MAKE IT A REEF & BEEF OR ROSSINI

SHRIMP \$17

SCALLOPS \$19

9OZ LOBSTER TAIL \$31

FOIE GRAS \$17

STARCH

(Choose one)

Parmesan herb frites

Buttered potato puree

Rosemary fingerling potatoes

EXTRA SIDES

Ali's mac, prosciutto & cheese | blend of cheeses | herb garlic crumbs \$10

Pan roasted wild mushrooms | sherry | thyme \$12

Sambal bacon crispy brussels sprouts \$11

Pan roasted asparagus | bearnaise \$12

Creamed baby spinach | parmesan \$10

Rosemary fingerling potatoes \$9

Buttered potato puree \$9

Parmesan herb frites \$8