

JAXX

Steakhouse

CASUAL FINE DINING

*For Reservations, Private Parties, Business Meetings,
Rehearsal Dinners or Wedding Receptions
Please Call (972) 458-7888*

MONDAY - THURSDAY

11:00 am - 9:00 pm

FRIDAY

11:00 am - 10:00 pm

SATURDAY

5:00 pm - 10:00 pm

CLOSED SUNDAY

"If you are searching for the perfect place to indulge in an elegant, yet casual fine dining experience, look no further."

"The Metroplex's BEST clam chowder!"

"This is one of Dallas' hidden gems. Nothing on their menu is less than outstanding."

"An upscale neighborhood "club" with a menu to match: a nice selection of pastas, steaks, fish and fowl." -D Magazine

"Brass, class and sass! Food & service are top notch."

*Parties of 6 or more may have an 18% Gratuity added
We respectfully request NO Smoking
No personal checks, please*

Appetizers

CRISPY FRIED CALAMARI with Spicy Marinara Sauce	\$9.95
CRABCAKES with Lobster Brandy Sauce	\$11.95
CLASSIC JUMBO SHRIMP COCKTAIL with Cocktail Sauce	\$11.95
SASHIMI STYLE AHI TUNA Sesame Seed coated then Pan Seared to Rare in Teriyaki Sauce and Served with Wasabi and Ginger	\$14.95
STUFFED PORTOBELLO MUSHROOM Ricotta, Mozzarella, Parmesan Cheeses and Spinach Stuffing Served with Bechamel and Marinara Sauces	\$9.95
SMOKED SALMON with Brie Cheese, Diced Onions and Capers	\$11.95
BRUSCHETTA BREAD served with Parmesan Cheese, Basil, Olive Oil and Diced Tomatoes	\$5.95
COMBINATION PLATTER - Combination of Deep Fried Calamari, Quesadillas and Stuffed Portobello Mushroom served with Marinara Sauce, Sour Cream, Guacamole and Pico De Gallo	\$24.85

Soups

SOUP DU JOUR bowl	\$4.50
BOSTON CLAM CHOWDER bowl	\$4.50

Salads

TOSSED GARDEN SALAD with Choice of Dressing	\$4.95
CAESAR SALAD with Crisp Romaine Lettuce, Parmesan Cheese in our Caesar Dressing	\$5.95
GREEK SALAD with Romaine Lettuce, Tomato, Cucumber, Kalamata Olives and Feta Cheese in Garlic, Olive Oil and Lemon Juice Dressing	\$6.95
MOZZARELLA & TOMATO BASIL SALAD with Fresh Mozzarella Cheese Drizzled with Basil Pesto	\$7.95
CHILLED WEDGE OF ICEBERG LETTUCE with Chopped Tomatoes and JAXX Bleu Cheese Dressing and Bleu Cheese Crumbles	\$6.95
WILTED SPINACH SALAD served with a Hot Bacon Dressing, Diced Hard Boiled Egg, Button Mushrooms, Onion, Carrot, Red Bell Pepper & Parmesan Cheese	\$6.95
With Seared (Rare) Ahi Tuna add	\$8.00

Entrée Salads

COSMOPOLITAN SEAFOOD SALAD Blue Crab, Shrimp, Asparagus, Hearts of Palm, Red Bell Pepper, Mushrooms and Tomato over Lettuce with Louis Dressing	\$21.95
BLACKENED SALMON CAESAR SALAD Blackened Filet of Salmon over Crisp Romaine Lettuce, Parmesan Cheese, Avocados in our Caesar Dressing	\$17.95
GRILLED CHICKEN CAESAR SALAD Grilled Chicken Breast over Crisp Romaine Lettuce, Parmesan Cheese in our Caesar Dressing	\$13.95
Substitute Grilled Shrimp and Avocados add	\$5.00
JAXX GRILLED CHICKEN SALAD Grilled Chicken Breast Over Romaine Lettuce with Mandarin Oranges, Strawberries, Almonds, Purple Onion in a Poppyseed Dressing	\$15.95
GRILLED VEGETABLE LOVER Grilled Zucchini, Squash, Tomatoes, Spinach, Portobello Mushroom, Asparagus and Red Bell Pepper	\$13.95

Steaks & Chops

DAILY STEAK SPECIAL Ask Your Server for Details

STEAK AND CRABMEAT STUFFED SHRIMP

Grilled Filet Mignon and Stuffed Jumbo Shrimp Served with Garlic Mashed Potatoes and Sauteed Asparagus in a Thyme Merlot Demi-Glace Sauce **\$28.95**

JAXX PEPPER STEAK(8oz.) **\$27.95**(10oz.) **\$32.95**(12oz.) **\$35.95**

Cracked Peppercorn Crusted Filet Mignon is Pan Seared and Served with Brandy Demi-Glace and JAXX Potatoes

PETITE FILET(8oz.) **\$27.95**(10oz.) **\$32.95**(12oz.) **\$35.95**

Grilled Filet Mignon in Mushroom Cognac Demi-Glace Served with Twice Baked Potato and JAXX Vegetables

NEW YORK STRIP STEAK (12oz.) **\$34.95**(14oz.) **\$36.95**

Grilled with Bourbon Bleu Cheese Demi-Glace and Served with Twice Baked Potato and Sauteed Asparagus

STEAK OSCAR(8oz.) **\$29.95**(10oz.) **\$34.95**(12oz.) **\$37.95**

Pan Seared Filet Mignon topped with Blue Crab and Bernaise Sauce and Served with Twice Baked Potato and JAXX Vegetables

RIBEYE STEAK (12oz.) **\$34.95**(14oz.) **\$36.95**

Grilled Ribeye Served with Twice Baked Potato and JAXX Vegetables



PORK CHOPS Grilled and Served with Red Wine Portobello

Demi-Glace, Roasted Garlic Mashed Potatoes and Sauteed Spinach **\$22.95**

RACK OF LAMB Grilled with Marsala Mint Demi-Glace and Served

with Rice Pilaf and Sauteed Asparagus **\$29.95**

Seafood

DAILY FISH OR SEAFOOD SPECIAL Ask Your Server for Details

FRESH FILET OF SALMON Grilled with Lemon Chive Butter Sauce

and Served with Rice Pilaf and JAXX Vegetables **\$21.95**

PAN SEARED TILAPIA with Saffron Risotto, Slow-Roasted Tomato

and Shallot Vinaigrette **\$19.95**

PAN SEARED AHI TUNA Cooked to Medium Rare and Served with

Chef's Asian Vegetables **\$20.95**

FRIED JUMBO SHRIMP Served with JAXX Potatoes, Cole Slaw and with Tartar

and Cocktail Sauces **\$22.95**

OCEAN SCALLOPS AND JUMBO SHRIMP Pan Seared with Ginger Buerre Blanc

Sauce and Served with Wasabi Mashed Potatoes and Sauteed Asparagus **\$24.95**

Pasta

LINGUINE <i>With Choice of Marinara Sauce or Olive Oil & Garlic</i>	\$13.95
With Meat Sauce add	\$4.00
FETTUCCHINE ALFREDO	\$12.95
With Chicken Breast add	\$4.00
TAGLIOLINE ANGEL HAIR PASTA <i>With Chicken Breast, Diced Tomato, Mushrooms, Garlic, Scallions, Olive Oil, Parmesan Cheese and Fresh Basil</i>	\$15.95
Substitute Shrimp add	\$5.00
SEAFOOD FETTUCCHINE <i>Shrimp, Blue Crab and Clams with Choice of Alfredo Sauce or Marinara Sauce</i>	\$19.95
BAKED ZITI <i>Penne Pasta with Italian Sausage, Mushrooms, Parmesan, Feta and Mozzarella Cheeses in a Marinara Meat Sauce</i>	\$16.95
BLACKENED SHRIMP PENNE PASTA <i>with Garlic Cream Sauce and Garnished with Parmesan Cheese</i>	\$18.95

Chicken

GRILLED LEMON BASIL CHICKEN <i>Grilled Chicken Breast Served with Rice Pilaf and JAXX Vegetables</i>	\$15.95
ROMANO CHICKEN <i>Breaded Chicken Breast, Herbs, Romano Cheese and Linguine in a Light Tomato Sauce and Served with JAXX Vegetables</i>	\$16.95
CHICKEN MARSALA <i>Served with Linguine and JAXX Vegetables</i>	\$17.95
BLACKENED CHICKEN <i>Served with Rice Pilaf in a Cilantro Cream Sauce and topped with Sauteed Red and Green Peppers, Onions and Tomatoes</i>	\$17.95

Low-Carb Dishes

GRILLED LEMON BASIL CHICKEN <i>Grilled Chicken Breast Served with Broccoli and Mashed Cauliflower</i>	\$15.95
GRILLED FILET OF SALMON <i>Grilled Filet with Lemon Chive Butter Sauce Served with Broccoli and Mashed Cauliflower</i>	\$21.95
GRILLED TILAPIA <i>Grilled Filet Served with JAXX Vegetables and Mashed Cauliflower</i>	\$17.95

Side Items

SAUTEED ASPARAGUS	\$5.00
MASHED POTATOES - CHIVES, GARLIC, PARMESAN	\$4.50
JAXX POTATOES	\$4.50
MASHED CAULIFLOWER	\$5.00
STEAMED BROCCOLI	\$5.00
JAXX VEGETABLES	\$5.00

Desserts

WHITE CHOCOLATE BREAD PUDDING <i>In Bourbon Sauce Topped with Vanilla Ice Cream</i>	\$6.95
CREME BRULÉE	\$5.95
DOUBLE FUDGE CHOCOLATE CAKE <i>A Rich, Moist Chocolate Cake with Smooth Fudge Frosting - A True Classic for Chocolate Lovers</i>	\$5.95
CLASSIC CHEESECAKE <i>For Everyone Who Wants Their Cheesecake Perfectly Simple, This One's Simply Perfect! Dressed Up in Raspberry and Mango Sauces</i>	\$6.45
KEY LIME PIE	\$5.95
HOUSE DESSERT SPECIAL	<i>Ask Your Server for Details</i>

Coffee Drinks

ESPRESSO

CAPPUCCINO *Double Shot of Espresso and Steamed Milk*

KAHLUA CAFE MOCHA *Kahlua, Brandy, Espresso, Steamed Milk, Hint of Chocolate and Whipped Cream*

IRISH COFFEE *Irish Whiskey, Bailey's Irish Cream Topped with Whipped Cream*

DOOLEY'S COFFEE *Dooley's Toffee Liqueur and Frangelico Topped with Whipped Cream*

TRIO COFFEE *Tuaca, Amaretto DiSaronno and Bailey's Topped with Whipped Cream*

Port & Sherry Wines

WARRE'S LBV

FONSECA TAWNY

GRAHAM'S TAWNY 10 YR.

W & H DRY SACK

Domestic & Imported Beer

DRAFT:

**MAGIC HAT
MICHELOB ULTRA
ZIEGENBOCK**

BOTTLED:

**AMSTEL LIGHT
BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA EXTRA
DOS EQUIS
GUINNESS STOUT
HEINEKEN
MICHELOB ULTRA
MILLER LITE
NEWCASTLE ALE
SAM ADAMS LAGER**

Single Malt Scotch Whiskey

**GLENKINICHIE 10YR
TALISKER 10YR
GLENMORANGIE PORT WOOD FINISH 12YR
GLENLIVET 12YR
MACALLAN 12YR
MACALLAN 18YR
OBAN SINGLE MALT 14YR
LAGAVULIN 16YR
DALMORE CIGAR MALT
ABERLOUR 10YR**

Cognac

**COURVOISIER VSOP
HENNESSEY VS
HENNESSEY VSOP
REMY MARTIN VSOP
GRAND MARNIER**