

JAX

GRILL & LOUNGE

appies

PORTOBELLO TOWERS \$14

Crab meat, prawns, cream cheese and seasonings piled high on marinated portobello mushrooms.
Served with a toasted crustini.

MUSSELS PUTTANESCA \$15

1 lb. mussels prepared in a traditional sauce consisting of garlic, capers, tomato, chopped onion, crushed chilies, olives, honey, oregano and olive oil.

FIRE PRAWNS \$13

Seasoned spicy jumbo black tiger prawns sautéed with brandy cream and tomato basil sauce served on a smoking hot skillet.

WINGS YOUR WAY \$13

Jumbo bone-in chicken wings tossed in your choice of sauce: Bleu cheese-buffalo, BBQ or sticky lime maple.

CHILI CHICKEN \$13

Chicken breasts dusted in our secret seasoned breading. Deep fried and served with our house made sweet chili sauce.

PODOLLAN PORK SIDE RIBS \$12

3 pork side ribs seasoned with our house dry rub, slow roasted and finished on the grill - a JAX favourite!

STEAK BITES \$15

Hand cut Sterling Silver® bite size steaks marinated with secret ingredients, lightly breaded and flash fried.
Served with horseradish aioli.

STUFFED MARINARA MEATBALLS \$13

Sterling Silver® meatballs, house made with a mixture of herbs and spices, stuffed with mozzarella cheese, roasted and served in our own marina sauce.

ONION RINGS \$8

Our house made onion rings are lightly dusted with our house made seasoning and flash fried till golden brown.

HOUSE STARTER SALAD \$8

Mixed greens, tomatoes, onions, roasted sunflower and flax seeds tossed in our own honey orange dressing.

CAESAR STARTER SALAD \$8

Hearts of romaine tossed in a creamy garlic caesar dressing with bacon, parmesan cheese and house made croutons.

 Vegetarian

 Gluten Free

 Dairy Free

 SPA INSPIRED

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entrée salads

THE HARVESTER \$16 **GF**

Chicken breast, mixed greens, tomatoes, onions, roasted sunflower and flax seeds tossed in our own honey orange dressing.

THE ROMAN \$17

Hearts of romaine tossed in a creamy garlic caesar dressing with chicken breast, bacon, parmesan cheese and house made croutons.

THE ARTISAN \$17 **GF**

Fresh baby spinach, roasted beets, sautéed mushrooms, pumpkin seeds, cayenne glazed pecans with goat cheese, chicken breast and balsamic vinaigrette.

THE CATTLEMAN \$19 **GF**

Tender striploin seasoned with curry and sea salt is topped with a peach and Serrano pepper salsa and placed on a bed of romaine lettuce, cucumbers, tomatoes, Brie cheese and almonds tossed in a honey lime vinaigrette.

THE WISE ONE \$15 **GF** **Df** **Vg** *L* SPA INSPIRED

Spinach topped with quinoa, onions, peppers, tomatoes and black olives drizzled with a fresh herb dressing.

+ Chicken \$6 + Jumbo Prawns \$9 + Striploin \$9

pasta

SEAFOOD LINGUINI \$24

A medley of seafood tossed with tarragon, tomatoes and cream sauce. Served with garlic bread.
(Gluten free linguini available.)

SPAGHETTI & STUFFED MARINARA MEATBALLS \$19

Sterling Silver® meatballs, house made with a mixture of herbs and spices, stuffed with mozzarella cheese, roasted and served over spaghetti with our own marina sauce. Served with garlic bread.

VEGETARIAN PASTA \$16 **Vg** *L* SPA INSPIRED

Penne noodles tossed in a light cream sauce with artichokes, olives, tomatoes, onions, peppers, garlic and shallots.
Tossed with baby spinach. + Chicken \$6 + Jumbo Prawns \$9 + Striploin \$9

JAX STIR-FRY \$16 **Vg** *L* SPA INSPIRED

Fresh seasonal vegetables tossed lightly in sweet chili sauce served over a bed of rice.
+ Chicken \$6 + Jumbo Prawns \$9 + Striploin \$9

Vg Vegetarian **GF** Gluten Free **Df** Dairy Free *L* SPA INSPIRED

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steaks

THE STERLING SILVER DIFFERENCE

We are proud to serve Sterling Silver® beef. Known for flavour and tenderness and noted as superior by chefs and beef connoisseurs around the world. Sterling Silver® beef consists of only the top 12% of all grain-fed beef cattle.

Rich in marbling and aged to perfection, our premium beef is carefully sourced from the North American Great Plains and hand selected for optimal quality. The results are unsurpassed cuts of beef that provide exceptional flavor, tenderness and juiciness . . . as well as unforgettable dining experiences.

All of our Sterling Silver® steaks are cut in house by our chef's. Grilled to your liking and served with our daily vegetables and your choice of chef's potato, stuffed baked potato, house cut fries or rice pilaf.

BACON WRAPPED FILET MIGNON

6 oz. \$31 8 oz. \$39

JAX'D FILET MIGNON

6 oz. \$35 8 oz. \$44

Pistachio crusted and topped with melted Brie and a fig pomegranate reduction.

NEW YORK STRIPLOIN

8 oz. \$22 10 oz. \$26 12 oz. \$30

RIBEYE

10 oz. \$33 14 oz. \$41

PRIME RIB (Tuesday to Saturday)

10 oz. \$33 12 oz. \$37

add-ons

4 OZ. LOBSTER TAIL \$15
2 JUMBO BLACK TIGER PRAWNS \$11
1/2 POUND KING CRAB LEGS \$24
ONION RINGS \$6

HOUSE CUT FRIES WITH AIOLI \$8
JAX POUTINE \$10
SAUTÉED MUSHROOM \$8
SAUTÉED SPINACH \$8

Vg Vegetarian

GF Gluten Free

Df Dairy Free

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specialties

Served with our daily vegetables and your choice of chef's potato, stuffed baked potato, house cut fries or rice pilaf.

RACK OF LAMB 1/2 Rack: \$24 Rack: \$38

Herb marinated lamb with Dijon mustard and crushed garlic served with our house made red wine reduction.

KING CRAB LEG DINNER Market Price

Full pound of crab legs served with garlic butter.

CHEF'S SALMON DINNER Market Price

Inspired creations made daily with fresh salmon. Ask your server for today's dish.

JAX GOURMET BURGER \$18

8 oz. seasoned ground prime rib stuffed with bleu cheese, topped with thick cut bacon, lettuce, tomato and a lightly fried egg. Garnished with a thick cut onion ring.

PAN SEARED BREADED CHICKEN \$20

Marinated chicken breast dipped in seasoned breading and pan seared in olive oil a decadent treat served with our mango and yellow pepper sauce.

PODOLLAN PORK SIDE RIBS 1/2 Rack: \$22 Rack: \$28

Seasoned with our house dry rub, slow roasted and finished on the grill - a JAX favourite!

TRADITIONAL BUTTER CHICKEN \$20

A creamy rich butter chicken served with basmati rice and a garlic pita. Prepared dish does not include choice of side.

banquets

Did you know JAX and the Podollan Inn & Spa do banquets? Book our banquet room that seats up to 80 people and let the culinary team of JAX deliver the taste! Breakfasts, business lunch meetings, reunions, weddings, Christmas parties; you name it, and we know how to do it. Ask your server for details or email banquetsgp@podollan.com

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