

first.

jax KITCHEN

modern comfort food

- roasted red pepper HUMMUS | *fresh cilantro, toasted baguette, house infused herb oil* 9.
- sea SCALLOPS | *whipped carrots, frazzled leeks + potatoes, balsamic reduction *†* 12.
- carnitas street TACOS | *pulled pork, citrus + tomato salsa, corn relish † [replace tortilla + go green.]* 10.
- steamed MUSSELS “vindaloo” | *eastern spice blend, house grilled flat bread, fresh lemon *†* 12.
- lump CRAB CAKE | *avocado - lime puree, citrus sea salt, heirloom tomato + basil relish ** 11.
- jax SNACK slate | *artisan cheeses – served correctly, cured meats, chef’s accompaniments* 14.
- STEAK tartare | *made-to-order, crostini, peppery greens + pickled veggies ** 13.

second.

- tomato SOUP | *slow roasted tomato relish, lemon - crème fraîche, fresh herbs* 7.
- spinach SALAD | *sonoma goat cheese, strawberries, kalamata olives, pistachio, champagne vin* 8.
- “the kitchen” SALAD | *chef’s harvest – seasonally fun + fresh †* 9.
- grilled asparagus + peach SALAD | *shaved prosciutto, fresh parmesan, balsamic dressing* 10.

main.

- grilled ham + cheese SANDWICH | *gruyere cheese, “cob smoked” ham + tomato soup* 13.
- kobe BURGER + fries | *sautéed mushrooms, white cheddar, jalapeno bacon, whole grain aioli *†* 14.
- DUCK confit salad | *arizona dates, cherries, apples + bleu cheese, pickled cranberry vinaigrette* 17.
- pan seared SALMON | *crispy skin, grilled vegetable couscous, herbed greek yoghurt ** 18.
- alaskan HALIBUT | *white bean stew, escarole, roma tomatoes + arugula pesto ** 22.
- casey’s “new orleans” GUMBO | *lump crab, sea scallop, sautéed shrimp, andouille sausage ** 19.
- hangar STEAK | *creamy yellow polenta, grilled asparagus, bing cherry + port wine sauce ** 21.
- cast-iron PORK chop | *green apple “succotash,” creamer potatoes, poached peach sauce ** 20.

for 2.

[all entrees below include a soup or spinach salad for each guest | please allow 60 mins for chicken]

- whole NATURAL CHICKEN | *veggies + fries, salt crusted, roasted to order + carved for you *†* 39.
- cast-iron 24 oz. RIBEYE STEAK | *sautéed green beans + carrots, “J1” steak sauce... pick one side ** 49.

choose your sides... \$5.

house french fries † | fresh corn salad | today’s side † | spinach + bacon | truffled + grilled asparagus

† this dish contains peanut oil | we love being creative for vegetarians, please ask us. we are gluten friendly!
18% gratuity added to parties of 6 or more | please inquire about our courtyard for private dining

* these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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