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TOGO MENU

757 Petoskey Avenue Charlevoix MI 49720

231-437-6400

APPETIZERS

Hot Wings

Fresh Wings – Jax buffalo sauce
carrot sticks – bleu cheese – or Jax ranch – 14

Buffalo Chicken Dip

Homemade – hot out of the oven
plated with pita chips – 13

Sweet Heat Brussels

Fried brussel sprouts – applewood bacon – spicy
honey drizzle – 14

Tuna Tataki

Seared sesame encrusted tuna – soy orange
ginger sauce – wasabi – wakami salad
served medium rare – 14

Mae Soy Shrimp

Fried shrimp – sweet chili sauce
sesame seeds – green onion
soy orange ginger sauce drizzle – 13

Add Salad Bar to any Appetizer - 7
(not available for takeout)

SALADS

Cherry Chicken

Grilled chicken breast – shredded romaine
cabbage-candied pecans – dried cherries
mandarin oranges – fresh strawberries
homemade poppyseed dressing – 15

Oriental Chicken

Grilled chicken breast – shredded romaine
cabbage – mandarin oranges – almonds
onion – chow mein noodles
homemade oriental dressing – 14

Chicken Spinach Orzo

Grilled chicken breast – fresh spinach
orzo pasta – sundried tomatoes
kalamata olives – shaved parm tossed in a
homemade lemon vinaigrette – 14

Beet Salad

Beets – feta – candied pecans – balsamic glaze
over mixed greens - 13

Sizzler & Salad

8 oz Angus charbroiled prime pub steak
topped with sautéed mushrooms and o-ring –
includes a trip to the salad bar – 22
Chicken option – 19

Salmon Sizzler & Salad

6 oz Norwegian salmon and
includes a trip to the salad bar – 22

Salad Bar – 14

Soup and Salad Bar – 17
Salad bar is not shareable

Homemade Soup Du Jour

Bowl – 5 | Cup – 4

SAMMYS

Served with kettle chips – add French fries 2 | add homemade o-rings – 3

Add Salad Bar to any Sammy - 7
(not available for takeout)

Brisket Melt

Slow roasted beef brisket – Swiss
sautéed onions – garlic pesto
au jus – 15 |

The Byrd

Broiled chicken breast – lettuce
tomato – onion on a toasted hero roll
mayo on side – 12

Broiled Whitefish

Local John Cross whitefish broiled
brioche roll – lettuce – tomato
tartar on side – served fresh
ask for availability – 14

Split Charge Lunch – 2 | Dinner – 4

Reuben

Slow roasted corned beef
sauerkraut – Swiss – 1000 island
dark rye – 14

Buffalo Chicken Wrap

Chicken tenders – Jax buffalo sauce
diced tomato – onion – lettuce
shredded colby jack – 15

Jax Veggie Wrap

Spinach – cucumber – sun dried tomato
homemade hummus – red pepper
lemon vinaigrette – 11

Cheezie Carson

Melted gruyere – cheddar – muenster
grilled onion – rosemary buttered toast – 10

BURGERS

Char-grilled *Certified Angus Beef*[®] burgers are ½ lb & served with kettle chips
lettuce – tomato – onion – mayo if requested – gluten free buns available
add French fries – 2 | add homemade o-rings – 3

Jax Burger*

Your plain ole burger – 12

Big Dipper*

Melted cheddar – rye toast-sliced for dipping
side of horsey sauce – 13

Western*

Sautéed mushrooms – Swiss – bacon
bourbon maple ketchup – onion ring on top – 14

Cougar*

Pepper jack cheese – jalapeño
volcano sauce – 13

Olive Burger*

Melted Swiss – olive aioli – 13

Bleu Buffalo*

Bleu cheese – bacon – caramelized onion
Jax buffalo sauce – 14

Veggie Burger

Vegetarian “Beyond Meat” patty
vegan and meat free – 12

DINNERS

All dinners include a trip to the salad bar or bowl of soup.

Dinners (except pastas) include veggie,
choice of baked potato – French fries or homemade onion rings

New York Strip

14 oz *Certified Angus Beef*[®]
char-grilled to your liking – 26

St. Louis Ribs

Dry rubbed & slow roasted
BBQ sauce on the side
Full Rack – 34 | Half Rack – 28

Pistachio Whitefish

Local John Cross Whitefish – broiled
topped with a pistachio beurre blanc

Served fresh – ask for availability
28 | Plain whitefish – 26

Shrimp Platter

10 hand battered deep fried shrimp – 24

Ribs & Shrimp Combo

Half rack dry rubbed and slow roasted
sauce on the side – 6 hand battered
deep fried shrimp – 31

Broiled Salmon

Norwegian salmon topped with
a parmesan maple glaze – 23

Bayou Pasta

Shrimp – andouille sausage – red onion
roasted red peppe – spinach
Cajun cream sauce – Over Linguini Pasta - 28

Baked Ziti

Sliced Italian sausage – seasoned ground beef
house red sauce – onion – sweet peppers
melted mozzarella – 23

BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew,
Sierra Mist, Vernor's – 2.50
Pink Lemonade – 2.50

Coffee/Hot Tea – 2.50
Fresh Brewed Iced Tea – 2.50
Milk – 3

Split Charge Lunch – 2 | Dinner – 4

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.

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