



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

LUNCH

Mon ~ Fri: 11:00 am ~ 2:00 pm

DINNER

Mon ~ Thur : 5:00pm ~9:00pm Fri ~ Sat : 5:00pm ~ 10:00pm

CLOSED SUNDAYS

Available for private events on Saturday (Lunch), Sunday (Lunch or Dinner)

"If you are searching for the perfect place to indulge in a 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."



CALAMARI Spicy Marinara Sauce ... 10.95

MARYLAND LUMP CRAB CAKE served with cocktail & tartar sauce ... 14.95

CLASSIC JUMBO SHRIMP COCKTAIL Cocktail Sauce ... 12.95

STUFFED PORTOBELLO Ricotta, Mozzarella, Parmesan, Spinach...Béchamel & Marinara ... 9.95

BRUSCHETTA Parmesan Cheese, Basil, Olive Oil and Diced Tomatoes ... 6.95

POMME FRITES served with Truffle Oil and Garlic Lemon Aioli ... 6.95

COMBINATION APP PLATTER Deep Fried Calamari, Stuffed Portobello Mushroom and

Crab Cakes with Marianna and Lobster Brandy Sauce ... 26.95

Soup & Salad N

JAXX BOSTON CLAM CHOWDER ... 6.95 CUP ... 4.95

SOUP DU JOUR ... 6.95 CUP ... 4.95

WILTED SPINACH Hot Bacon Dressing, Hard Boiled Egg, Button Mushrooms,

Onion, Carrot, Red Bell Pepper and Parmesan Cheese ... 7.95

WEDGE Chopped Tomatoes, Bacon, Bleu Cheese Crumbles and Dressing ... 7.95

TOMATO WITH FRESH MOZZARELLA Drizzled with Basil Pesto ... 7.95

THE GREEK Romaine, Tomato, Cucumber, Kalamata Olives, Feta Cheese,

Garlic, Olive Oil and Lemon Juice ... 7.95

GARDEN SALAD Choice of Dressing ... 6.95

CLASSIC CAESAR Crisp Romaine Lettuce, Parmesan Cheese in our Caesar Dressing ... 6.95

SASHIMI STYLE AHI TUNA Sesame Seed coated, Pan Seared with Wasabi & Ginger ... 18.95

COSMOPOLITAN SEAFOOD Blue Crab, Shrimp, Asparagus, Heart of Palm, Red Bell Pepper,

Mushrooms and Tomato over Lettuce with Louis Dressing ... 22.95



FRESH FILET OF SALMON Lemon Chive Butter Sauce with Rice Pilaf and Vegetables ... 24.95

LEMON PEPPER TILAPIA With Brandy Lobster Sauce, Garlic Mashed Potatoes and Vegetables ... 21.95

PAN SEARED AHI TUNA Cooked to Order and Served with Rice Pilaf and Mixed Vegetables with

Lemon Butter Sauce ... 24.95

FRIED JUMBO SHRIMP JAXX Potatoes, Cole Slaw and with Tartar ... 24.95

JUMBO OCEAN SCALLOPS AND SHRIMP Pan Seared with Ginger Buerre Blanc Sauce and

Served with Wasabi Mashed Potatoes and Broccoli ... 29.95

CRABMEAT CRUSTED ORANGE ROUGHY Served with Sautéed Spinach and

Parmesan Mashed Potatoes in a Champagne Caper Sauce ... 29.95



CHICKEN FETTUCCINE Alfredo, Olive Oil & Garlic ... 18.95

SEAFOOD FETTUCCINE Shrimp and Clam with Alfredo or Marinara Sauce ... 23.95

PENNE CHICKEN White Wine Sauce with Mushroom, Tomato, Carrot ... 18.95

BAKED ZITI Penne Pasta, Italian Sausage, Mushrooms, and Three Cheese Sauce ... 18.95

Substitute Shrimp or Salmon 5



LEMON Basil Rice Pilaf & Vegetables ... 17.95

JACK DANIEL'S Jack Daniel's Sauce with Garlic Mashed Potatoes,

Sautéed Spinach & Mushroom ... 18.95

BLACKENED Cilantro Cream Sauce, Rice, Sauteed Red and

Green Peppers, Onions, and Tomatoes ... 18.95

Lo-Carb and Vegetarian Options Available.



JAXX PEPPER STEAK (6 oz.) 32.95 ... (8 oz.) 36.95

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

PETITE FILET (6 oz.) 31.95 ... (8 oz.) 35.95

Grilled Filet Mignon in Mushroom Cognac Demi-Glace Served with Cheddar Mashed Potatoes and JAXX Vegetables

STEAK AND CRABMEAT STUFFED SHRIMP Grilled Filet Mignon and Stuffed Jumbo Shrimp Served

with Garlic Mashed Potatoes and Chef's Vegetables ... 39.95

BLUE CHEESE FILET ... 37.95

Blue Cheese Crusted on with Mushroom Risotto and Green Beans & Carrots

RIBEYE STEAK (14 oz.) ... 37.95

Grilled Ribeye Served with Garlic Mashed Potatoes and JAXX Vegetables

NEW YORK STRIP STEAK (14 oz.) ... 37.95

Grilled with Bourbon Bleu Cheese Demi-Glace and Served with Garlic Mashed Potatoes and Vegetables

PORK CHOP Grilled and Served with Red Wine Portobello Demi-Glace, Parmesan Mashed Potatoes and Sautéed Spinach ... 24.95

RACK OF LAMB

Grilled with Marsala Mint Demi-Glace and Served with Rice Pilaf and JAXX Vegetables ... 36.95

Side Items ... 5.00

Sautéed Spinach, Cauliflower Mash, JAXX Potatoes, Baked Potato, Mushrooms, Broccoli, Asparagus (When Available) ... 7.00

When ordering, please advise your server of any food or beverage allergy.







WHITE CHOCOLATE BREAD PUDDING WITH VANILLA ICE CREAM ... 7.95

DOUBLE FUDGE CHOCOLATE CAKE ... 6.95

CRÈME BRÛLÉE

NEW YORK STYLE CHEESE CAKE

CHEF'S KEY LIME PIE



Irish Coffee

JAXX Coffee

Espresso

Cappuccino

Warre's

Graham's Tawny 10 YR.

Sandeman Port



San Pellegrino

Perrier

Aqua Panna



Domestic Bottled Beers



Import Bottled Beers



Budweiser

Bud Light

Coors Light

Miller Light

Michelob Ultra

Shiner Bock

Samual Adams

Lake Wood (Local Beer)

Blue Moon

Corona Mexico

Dos Equis Mexcio

Guinness Draught

Heineken Holland

New Castle England

Stella Artois Belgium

Beck's (Non-Acoholic)

Single Malt Scotch







Dalmore 12 YR.

Aberlour 12 YR.

Glenmorangie 10 YR.

Lagavulin 16 YR.

Glenlivet 12 YR.

Glenlivet 18 YR.

Macallan 12 YR.

Macallan 18 YR.

Springbank 10 YR.

Talisker 10 YR.

Talisker 18 YR.

Glenkinchie 12 YR.

Cognac



Hennessey Vsop Remy Martin Vsop Grand Marnier

