

Jaxson's

fine food & spirits on the lake



appetizers

- 🍷 Hookie Melt** 9.75
Only at Jaxson's! The most wickedly-delicious combination of grilled or fried chicken tenders, served with choice of hot, medium or mild sauce, smothered with cheeses, chopped onion and sour cream, then melted in our ovens (Enough for two!)
- Gatortail** 9.75
½ lb of fresh local 'gator grilled, blackened, or deep-fried, served with ranch dressing
- Potato Skins** 7.75
Topped with cheddar cheese blend, mushrooms, onion, and bacon, with sour cream & fresh chives
- Chicken Tenders** 7.75
Grilled or fried from the most tender strips of chicken breasts, served with choice of dressing
- Wings over Jaxson's** 8.75
*10 Chicken Wings served with celery sticks and bleu cheese dressing. Your choice of mild, medium, or hot. Also available with Chef Thomas' secret sweet & spicy sauce. **We are not responsible for sauce 'too hot'.** If in doubt, order hot sauce on side.*
- 🍷 Maryland-Style Crab Cake** 7.75
Jumbo-Lump Crabmeat! No "filler" - no foolin'? Served with our own creamy remoulade sauce
- Ahi Tuna** 10.75
Yellow Fin Ahi, seared rare, sliced thin over a bed of wakame salad. Served with wasabi and a soy dipping sauce.
- Fried Mushrooms** 8.75
Made from fresh button mushrooms, and sprinkled with parmesan cheese, served with a side of creamy horseradish sauce (Enough for two!)
- Super Nachos** 7.75
Nacho chips smothered in cheese, lettuce and ground beef, topped with sour cream, salsa, guacamole, jalapeños, and pico de gallo
- Peel 'n' Eat Shrimp** 8.75
½ lb tender gulf shrimp boiled in beer and Old Bay, and served with cocktail sauce

🍷 Jaxson's specialties are marked with this symbol throughout your menu

entrées

Prime Rib	12 Ounce 15.75 16 Ounce 19.75
<i>Slow-roasted to your favorite temperature, with our homemade creamy horseradish and Au Jus</i>	
Shrimp Alfredo	15.75
<i>Large sautéed Gulf shrimp, over linguine with own creamy Alfredo sauce and garlic bread</i>	
Stuffed Shrimp	17.75
<i>Gulf shrimp stuffed with crab cake mixture, then baked in garlic butter. Served over yellow rice</i>	
Sesame Tuna	16.75
<i>Yellowfin Ahi coated in two tone sesame seeds, grilled and served with soy sauce and wasabi</i>	
Mahi-Mahi	15.75
<i>A south Florida favorite, grilled, fried, or blackened</i>	
Maryland-Style Crab Cakes	19.75
<i>Two jumbo lump crab cakes, with homemade remoulade sauce</i>	
Crunchy Mahi-Mahi	17.75
<i>Encrusted with macadamia nuts</i>	
Chicken Rosetta	12.75
<i>Rosemary and garlic chicken breast, grilled and served over saffron rice with mushroom gravy</i>	
Pork Chops	13.75
<i>Two chops, grilled</i>	
Cedar Plank Salmon	16.75
<i>Tender Norwegian salmon filet, baked on an aromatic cedar plank, basted with dijon mustard and brown sugar</i>	
BBQ Ribs	14.75
<i>Canadian baby back pork ribs, served with cole slaw, baked beans, and french fries</i>	

Entrées (except pasta dishes or where noted) are accompanied by Chef's vegetable and a choice of baked potato, mashed potatoes, french fries, or saffron rice

after thoughts

Jaxson's Fried Cheesecake	5.75
<i>As decadent as it sounds! Try it with chocolate and/or strawberry sauce and whipped topping</i>	
Chocolate Lava Cake	5.75
<i>This scrumptious gourmet dessert is hand-crafted in Longwood, Florida</i>	
Key Lime Pie	5.75
<i>Florida's favorite dessert</i>	

