

Sandwiches

All sandwiches include french fries or coleslaw

Rachel Sandwich GFA **
Turkey breast, cole slaw, swiss cheese and russian dressing \$15

Crispy Chicken Bacon Wrap
Crispy chicken with bacon, lettuce and ranch in a flour tortilla wrap \$13

Fish Sandwich
Fried haddock with house tartar sauce \$14

8oz Reuben Sandwich GFA **
Swirl rye, corned beef, sauerkraut, swiss and thousand island \$14

8oz Michigan Craft Beef Burger GFA **
On a brioche bun with lettuce, tomato, onion and pickle \$14

\$1.00 each additional topping: Swiss, Cheddar, Pepper Jack, Sautéed Onions, Sautéed Mushrooms or Jalapenos

\$1.50 each additional topping: Bacon, Fried Egg or Blue Cheese Crumbles

Kids

Includes french fries \$9

Chicken Tenders

Kids Cheese Burger GFA **

Kids Mac and Cheese (no fries)

Grilled Cheese

Desserts

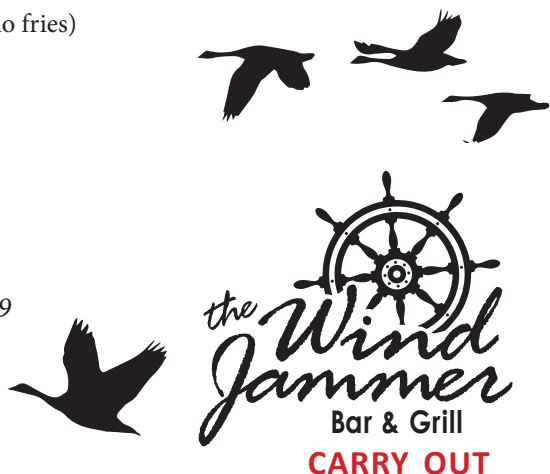
Kraken Rum Cake \$9

Carrot \$9

Hot Fudge Lava Cake GF \$9

Dutch Apple Pie \$9

Cheese Cake \$9



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Hours of Operation: Winter

	Carry Out	Dining	Bar
Monday	Closed	Closed	Closed
Tuesday	4pm - 8pm	4pm - 8:45pm	4pm - Close
Wednesday	4pm - 8pm	4pm - 8:45pm	4pm - Close
Thursday	4pm - 8pm	4pm - 8:45pm	4pm - Close
Friday	12pm - 9pm*	12pm - 9:45pm	12pm - Close *
Saturday	12pm - 9pm*	12pm - 9:45pm	12pm - Close *
Sunday Brunch	Closed	10am - 2:45pm	10am - 3pm

* Late Night Menu 10 pm - 12am Every Friday & Saturday (dine-in only)



Appetizers

Bacon Wrapped Dates ^{GF}

Bacon wrapped Medjool dates stuffed with spicy chorizo, and baked with a smoky pepper sauce \$14

Shrimp Creole

Oishii shrimp in a creole sauce with toasted croustinis \$14

Tenderloin Beef Tips * GFA

Served with grilled mushrooms, onions and house made chop sauce \$15

Calamari

Lightly dusted and fried, served with a black pepper aioli \$13

Crab Cakes

Served with a roasted red pepper aioli \$15

Seasoned Fresh Bread

Paired with a herb and sweet butter \$5

Soups and Salads

Soup Du Jour *Not available on Friday or Saturday*

Homemade daily Cup \$4 Bowl \$6

Clam Chowder *Friday and Saturday Only*

Cup \$6 Bowl \$9

Michigan Cherry Salad ^{GF}

Mixed greens, tomatoes, goat cheese, pecans, and port soaked cherries, served with a cherry port vinaigrette \$13

Southwest Salad ^{GFA}

Mixed greens, pico de gallo, corn, black beans, tortilla strips served with a spicy chipotle dressing \$13

Caesar Salad

Romaine, Parmesan and croutons \$11

House Salad

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$8

Add to any salad: chicken \$8 - salmon or shrimp \$10 - beef \$11 - scallops \$17
Blue Cheese, Italian, Caesar ^{GF} - Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic

Note: There will be a fifty cent per serving charge for any extra dressing

Sushi

Thursday thru Saturday – In Carry Out/Grab and Go Only

California Roll Cucumber, avocado, krab, sesame \$9

Spicy California Roll Cucumber, avocado, krab, spicy mayo, sesame \$10

Salmon Roll Salmon, cucumber, avocado, sesame \$11

Spicy Tuna Roll Tuna, cucumber, spicy mayo, sesame \$11

Our full Sushi Menu is available for Dine-In only - Tuesday thru Saturday

Entrees

All entrees served with a choice of a side salad or coleslaw, no substitutions

Lemon Thyme Grilled Chicken ^{GFA}

Marinated chicken breast served with grilled asparagus in a lemon sauce \$17

Venison Tenderloin 8oz * GFA

Served with red wine demi glace, set atop a bed of risotto \$44

Ribeye 12oz * GFA

Grilled with a side of zip sauce, served with mashed potatoes \$28

Filet Mignon 8oz * GFA

Grilled with a side of chop sauce, served with mashed potatoes \$34

Double Cut Pork Chop 14oz ^{GF}

Grilled with apple cranberry compote, served with mashed potatoes \$24

New Zealand Rack of Lamb ^{GFA}

Roasted garlic encrusted rack of lamb with a bordelaise sauce served with grilled asparagus \$44

Duck Confit ^{GFA}

Roasted duck, served with carrots and a cherry demi glace \$35

Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce, served with fries \$19

Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce, served with steamed broccoli \$21

Lake Perch

Lightly dusted and fried with a side house made tartar sauce, served with steamed broccoli \$24

Salmon ^{GFA}

Char grilled Scottish salmon with choice of cucumber dill or red thai curry sauce, served with steamed broccoli \$22

Four Cheese Tortellini Pasta

Four cheese tortellini tossed with parma rosa sauce \$17

Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$10

U10 Scallops (2) \$17

6 oz Lobster Tail \$19

Oscar Style \$11

Brussels Sprouts \$9

Braised & tossed with sweet chili sauce

Asparagus \$8

Roasted, hollandaise

Steamed Broccoli \$6

Garlic butter

Mashed Potato \$7

Yukon potatoes & gravy

Baked Potato \$6

Sour cream, butter, chives

Baked Sweet Potato \$6

Honey cinnamon butter

Risotto \$9

Seasonal flavored

Mac & Cheese \$8

Aged white cheddar, smoked gouda

** A \$2.00 up charge will be added for gluten free bread. GF = Gluten Free GFA = Gluten Free Available

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.