

## Sandwiches

All sandwiches include french fries or coleslaw  
Upgrade to parmesan truffle fries \$4

### Buffalo Chicken Sandwich

Crispy chicken with buffalo sauce, served with sweet hottie pickles, lettuce & mayo \$16

### Fish Sandwich

Fried haddock with house tartar sauce \$16

### 8oz Reuben Sandwich GFA\*\*

Swirl rye, corned beef, sauerkraut, swiss and thousand island \$16

### Lexington Steakhouse Burger (No Modifications, served as is)

Thick cut custom course ground steak patty, fried onion petals, aged white cheddar cheese, bacon, balsamic onion jam, steakhouse aioli, on a pretzel bun. \$19

### Build Your Own Steak Burger GFA\*\*

On a potato bun with lettuce, tomato, onion and pickle \$15

**\$1.00 each additional topping:** Swiss, White Cheddar, American Cheese, Sautéed Onions, Sautéed Mushrooms or Jalapenos

**2.00 each additional topping:** Bacon, Fried Egg or Blue Cheese Crumbles

## Kids Includes french fries \$13

### Chicken Tenders

### Kids Burger GFA \*\*

\$1 extra add Cheese

### Kids Mac and Cheese (no fries)

### Grilled Cheese

### Uncrustable PB&J

Strawberry

## Desserts No ice cream w/carryout

Kraken Rum Cake \$9

Chocolate Tort GF \$9

Apple Pie \$9

Cheese Cake \$9

Carrot Cake \$9



7420 Huron Avenue  
Lexington, MI 48450

# Carry Out Menu

(810) 377-0927  
www.thejammer.com



### Hours of Operation: Fall-Winter

	Carry Out	Dining
Monday	Closed	Closed
Tuesday	4pm - 8pm	4pm - 8:30pm
Wednesday	4pm - 8pm	4pm - 8:30pm
Thursday	4pm - 8pm	4pm - 8:30pm
Friday	12pm - 9pm*	12pm - 9:30pm
Saturday	12pm - 9pm*	12pm - 9:30pm *
Sunday Brunch	None	10am - 2:30pm

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



## Appetizers

**Bacon Wrapped Dates** GF  
Bacon wrapped Medjool dates stuffed with spicy chorizo, and baked with a smoky pepper sauce \$15

**Shrimp Creole**  
Oishi! shrimp in a creole sauce with toasted croustinis \$14

**Tenderloin Beef Tips** \* GFA  
Served with grilled mushrooms, onions and house made chop sauce \$17

**Calamari**  
Lightly dusted and fried, served with a black pepper aioli \$16

**Crab Cakes**  
Served with a roasted red pepper aioli \$18

**Brussel Sprouts**  
Braised & tossed with sweet chili sauce \$11

**Seasoned Fresh Bread**  
Paired with a choice smoked butter or maple butter \$8

## Soups and Salads

**Soup Du Jour**  
Homemade daily Cup \$4 Bowl \$6  
*Not available on Friday or Saturday*

**Clam Chowder**  
Homemade Cup \$6 Bowl \$9  
*Friday and Saturday Only*

**Michigan Cherry Salad** GF  
Mixed greens, tomatoes, goat cheese, pecans, and port soaked cherries, served with a cherry port vinaigrette \$16

**Burrata Salad** GFA  
Burrata cheese, mixed greens, mandarin oranges, tomatoes, onions  
drizzled with fig glaze and pesto sauce \$16

**Caesar Salad**  
Romaine, Parmesan and croutons \$12

**House Salad**  
Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$10

**Add to any salad:** Chicken \$10 - Salmon \$14 - Shrimp \$13 - Steak \$15

Blue Cheese, Italian, Caesar, Thousand Island, Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic  
*Note: There will be a \$1.00 per serving charge for any extra dressing*

## Sushi!

**California Roll** Cucumber, avocado, krab, sesame \$11

**Spicy California Roll** Cucumber, avocado, krab, spicy mayo, sesame \$11

**Salmon Roll** Salmon, cucumber, avocado, sesame \$12

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

## Entrees

Served with a choice of an entree side and a side salad or coleslaw  
Entrees with ☀ only served with choice of side salad or coleslaw  
Upgrade salad or coleslaw to a side caesar or soup

**Chicken Piccata** GFA  
Marinated chicken breast served with artichokes and onions in a lemon caper sauce \$22

**Chicken Cherry Pasta** ☀  
Marinated chicken breast over fettuccine, in an alfredo sauce, tossed with mushrooms, spinach and dried cherries \$25

**Ribeye 12oz** \* GFA  
Grilled and served with zip sauce \$35

**Filet Mignon 8oz** \* GFA  
Grilled and served with chop sauce \$39

**Beer Battered Haddock**  
Beer battered haddock with a side house made tartar sauce \$24

**Sauteed Walleye**  
Fresh great lakes walleye sauteed with a side house made tartar sauce \$25

**Lake Perch**  
Lightly dusted and fried with a side house made tartar sauce \$27

**Grilled Salmon** GFA  
Grilled Scottish salmon served with a choice of cucumber dill sauce or sweet chili sauce \$29

**Coconut Crusted Shrimp**  
Fried coconut shrimp, served with an orange apricot glaze \$25

## Entree Sides

Seasonal Vegetable

**Baked Potato**  
\$3 extra make Loaded

**French Fries**  
\$4 extra Truffle Fries

**Mashed Potatoes**  
\$1 extra add Gravy

**Mac & Cheese** \$9  
Aged white cheddar, smoked gouda Yukon potatoes & gravy

**French Fries** \$6  
Sour cream, butter

**Truffle Parmesan**  
French Fries \$9

**Steamed Broccoli** \$7  
Garlic butter

**Seasonal Vegetable** \$6  
Sour cream, bacon, cheese & butter

\*\* A \$3.00 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.