

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 \$12

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

Chocolate Tort GF \$9

Apple Pie \$9

Cheese Cake \$9

Carrot Cake \$9



Fall 11-23



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	Closed	Closed
Wednesday	Closed	Closed
Thursday	4pm - 8pm	4pm - 8:30pm
Friday	4pm - 9pm	4pm - 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

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

Tenderloin Beef Tips * ^{GFA}

Served with grilled mushrooms, onions and house made chop sauce \$16

Calamari

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

Brussel Sprouts

Braised & tossed with sweet chili sauce \$11

Seasoned Fresh Bread

Paired with a choice smoked butter or maple butter \$7

Soups and Salads

Soup Du Jour *Not available on Friday or Saturday*

Homemade daily Cup \$4 Bowl \$6 Cup \$2 Bowl \$3 Entree upgrade

Clam Chowder *Friday and Saturday Only*

Homemade Cup \$6 Bowl \$9 Cup \$3 Bowl \$5 Entree upgrade

Michigan Cherry Salad ^{GF}

Mixed greens, tomatoes, goat cheese, pecans, and port soaked cherries, served with a cherry port vinaigrette \$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 \$8 - Salmon \$12 - Shrimp \$13 - Steak \$15

Blue Cheese, Italian, Caesar, Thousand Island, Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic

All dressings ^{GF} *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 \$34

Filet Mignon 8oz * ^{GFA}

Grilled and served with chop sauce \$38

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 \$27

Coconut Crusted Shrimp

Fried coconut shrimp, served with an orange apricot glaze \$25

Three Cheese Tortellini ☀

Tortellini pasta in a Parma Rosa cream sauce \$21

Fettuccine Alfredo ☀

Fettuccine pasta in a Alfredo cream sauce \$18

Entree Sides

Steamed Broccoli

Seasonal Vegetable

French Fries

\$4 extra Truffle Fries

Mashed Potatoes

\$1 extra add Gravy

Baked Potato

\$3 extra make Loaded

Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$13

Mac & Cheese \$9

Mashed Potatoes \$7

6 oz Lobster Tail \$22

Aged white cheddar, smoked gouda

Yukon potatoes & gravy

Sautéed Mushrooms \$6

French Fries \$6

Baked Potato \$6

Sautéed Onions \$6

Truffle Parmesan

Sour cream, butter

Sautéed Mushrooms/Onions \$6

French Fries \$9

Loaded Baked Potato \$9

Seasonal Vegetable \$5

Steamed Broccoli \$6

Garlic butter

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.