

The Surfsider

PIZZA & PASTA BAR

Classic Pizzas

12 inch (8 Slices) - No Modifications

- Margherita** Classic red sauce, fresh basil, fresh mozzarella, extra virgin olive oil, parmesan 17
- Marinara** Classic red sauce, fresh garlic, oregano, extra virgin olive oil 16
- Capricciosa** Classic red sauce, mozzarella cheese, ham, mushrooms, kalamata olives, artichokes 19
- Quattro Fromaggi** Classic red sauce, mozzarella, blue cheese, goat cheese, ricotta cheese 17
- Prosciutto** Classic red sauce, mozzarella, prosciutto, arugula, extra virgin olive oil 20

Signature Pizzas

12 inch (8 Slices) - No Modifications

- Surfsider** BBQ sauce, mozzarella, chicken, red onions, pineapple 18
- Chicken** Alfredo sauce, spinach, mozzarella, chicken, mushrooms, balsamic glaze 19
- Seafood** Alfredo sauce, mozzarella, crab, lobster, shrimp 22
- Hot Honey** Bold and spicy sauce, mozzarella, pepperoni, cupping sauce, hot honey drizzle 19
- Gielow Pickle** Ranch sauce, mozzarella, sweet hotties, dill pickles, fresh dill 18
- Swineapple** BBQ Sauce, mozzarella, pulled pork, red onions, granny smith apples 19
- Cheese Bread** Mozzarella cheese, garlic butter, house seasoning, served with classic red sauce 14

Create Your Pizza

12 inch (8 Slices) or 8 inch (4 Slices) 8 inch 11

Base Shredded mozzarella and choice of sauce: 12 inch 14
 Classic Red Sauce, Bold and Spicy, BBQ, Olive Oil, Alfredo Sauce, Ranch

Toppings:		\$1/per	\$2/per	\$3/per
Fresh Garlic	Cherry Tomatoes	Bacon	Chicken	
Fresh Basil	Gielow Sweet	Ham	Anchovies	
Onions	Hotties	Pepperoni	Prosciutto	
Mushrooms	Gielow Dill Pickles	Cupping Sausage	Pulled	
Banana Peppers	Kalamata Olives	Arugula	Pork	
Spinach	Green Peppers	Artichokes		
Pineapple	Jalapenos			

Additional Toppings:	\$2/per cheese	\$3/per drizzle
Fresh Mozzarella	Garlic Butter	
Shredded Mozzarella	Balsamic	
Goat Cheese	Sriracha	
Blue Cheese	Hot Honey	
Ricotta Cheese	BBQ	

100% of our pizza dough and sauces are house made.

We only use 00 imported Italian flour.



SUSHI

Signature Rolls

- * **Vegetable Roll** Asparagus, cucumber, avocado and sprouts 9
- * **California Roll** Krab, avocado and cucumber 11
- * **Spicy Tuna Roll** Spicy tuna and cucumber, topped with spicy mayo 11



Surfsider Krab, avocado and cucumber, topped with torched salmon, spicy mayo, chili threads, goat cheese crumbs \$19



Alaskan King Krab, avocado, cucumber, topped with salmon, lemon slices, sweet chili, black sea salt, micro greens \$19



* **Islander** Krab, avocado, cucumber, tempura fried, topped with toasted shredded coconut, spicy mayo, eel sauce \$19



Wicked Tuna Spicy tuna and cucumber, topped with seared tuna toasted garlic, eel sauce, spicy mayo \$19



* **Redneck** Tempura yellow perch and avocado topped with chili honey, eel sauce, spicy mayo, sprouts \$23



* **Lobster Paradise** Tempura lobster, avocado and asparagus topped with spicy mayo, eel sauce \$26

Extra Side

Fresh Wasabi	\$7	Eel Sauce	\$1	Tamari	\$1
Spicy Mayo	\$1	Ponzu	\$1	Soy Paper	\$2

All platters include California Rolls, Spicy Tuna Rolls, Salmon Rolls, and a mix of signature rolls. Chef's choice only.

Sushi catering platter orders must be placed one day in advance, either over the phone or our online ordering system, and will be ready to be picked up by 12 pm. Payment in full required up front for all catering orders.

Lexington Platter 5 rolls, 40 piece mix sushi \$70

Windjammer Platter 10 rolls, 80 piece mix sushi \$135

Surfsider Platter 15 rolls, 120 piece mix sushi \$200

* Fully Cooked

Yes! We Can do Carry Out with our Wines.

Must be 21 or older to receive or pick-up any alcohol

Whites

Sparkling BTL
B101 Korbel California, Crisp flavors of orange, lime, vanilla and a hint of strawberry 28

Rose
B155 Noble Vines "515" California 32
 Strawberry, light cherry and vanilla with a nice floral bouquet

Riesling
B252 Schmitt Sohne, Riesling QBA, Germany 2020 27
 Highly extracted fruit flavors of apricot and peach

Chardonnay
B416 Sonoma-Cutrer, Chardonnay Russian River 2020 54
 Lemon, green apple, lime and barrel spice, citrus acidity

B421 Daou Chardonnay California 2021, Luscious aromas of pineapple, pear and Granny Smith apple with appealing hints of lemon chiffon, nectarine and honeysuckle 42

Sauvignon Blanc
B357 Daou Sauvignon Blanc California 2021 40
 A perfect balance of fruit and acidity, that delivers bright citrus scents and a floral bouquet

B352 Stoneleigh Sauvignon Blanc New Zealand 2021 40
 Bright passionfruit, pineapple and young green apple

B362 Ferrari Carano Fume Sauvignon Blanc Cali 2021 36
 Fresh, pineapple, light apple and citrus with a faint butter

Pinot Grigio
Noble Vines Pinot Grigio California 2021, Acacia flowers, citrus, tangerine and hints of almonds 30

Moscato
B217 Stella Rosa Moscato d'Asti Italy 2022, Peach, apricot and honey hit your tongue 30

B218 Beni di Batasiolo Moscato d'Asti Italy 2022, Candied orange, pineapple and peach 40

Other
B201 Oliver Apple Pie Indiana 2021, Made with fresh-pressed, 100% apples (no concentrates!) 24

Reds

Cabernet Sauvignon BTL
B723 Black Stallion Cabernet Sauvignon Napa 2017, Bright cherry, strawberry & raspberry 64

B707 Ca'Momi Cabernet Sauvignon California 2019 60
 Succulent black cherry, clove & oak mingle effortlessly

B716 Daou Cabernet Sauvignon California 2021, Notes of cassis, currants, and violets 54

Red Blend
B642 Daou Pessimist, Red Blend California 2021, Blue fruits, white chocolate, violets & toasted spice 42

B634 Ferrari Carano Siena California 2019, Notes of black fruits, jam, cola, with hints of cinnamon 50

B610 Pasqua Passimento Romeo Rosso Italy 2019, A blend of Corvina & Croatina grapes with a percentage of Merlot. A tribute to the Romeo and Juliet Story 44

Malbec
B632 Achaval Ferrer Malbec Argentina 2020, Rich and Intense 50

B632 Trivento Malbec "Reserve" Argentina 2021, Boysenberry and blueberry notes 27

Pinot Noir
B509 Black Stallion Pinot Noir California 2020 63
 Red fruit aromas of strawberry & cherry with a hint of spice

B508 Diora, Petite Grace Pinot Noir California 2019 44
 Red cherry, hint of blueberry, vanilla bean and toasted oak

Great Italian Pizza Wines
B667 Straccali Chianti Flask Italy 2021, Dry and Elegant. Served in a wickered bottle to take home! 29

B663 Chianti Rufina Riserva "Nipozzano" Italy 2020, Plummy fruit, citrus & chocolate 46

B613 Pertinace Barolo Italy 2018, 100% Nebbiolo. Notes of bright cherry, red currant & coriander 102

B664 Monsanto Chianti Classico Riserva Italy 2019, Cherry, raspberry leather & spice flavors 64

B601 Zenato Superiore 'Little Amarone' Italy 2019 40
 Aromas of dried plum & cherry, plus subtle violet notes

Appetizers

Bacon Wrapped Dates ^{GF}

Bacon wrapped Medjool dates stuffed with spicy chorizo and baked with a smoky pepper sauce \$16

Tenderloin Beef Tips * GFA

Served with grilled mushrooms, onions and house made chop sauce \$19

Calamari

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

Brussel Sprouts

Braised & tossed with sweet chili sauce \$13

Herbed Focaccia Bread

Paired with olive oil \$9

Sandwiches All sandwiches include french fries or coleslaw Upgrade to parmesan truffle fries \$5

Chicken Tender Basket \$17

Fish Sandwich

Fried haddock with house tartar sauce \$17

8oz Reuben Sandwich ^{GFA**}

Swirl rye, corned beef, sauerkraut, swiss and thousand island \$17

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. \$21

Build Your Own Steak Burger ^{GFA* **}

On a potato bun with lettuce, tomato, onion and pickle \$16

\$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

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 \$17

Caesar Salad

Romaine, Parmesan and croutons \$14

House Salad

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$13

Add to any salad: Chicken \$12 - Salmon \$15 - Shrimp \$16 - Steak \$18

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

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

Bourbon Glazed Chicken * GFA

Marinated chicken breast grilled with a bourbon glaze sauce \$27

Chicken Marsala ^{GFA}

Marinated chicken breast smothered with a rich marsala sauce \$28

Ribeye 12oz * GFA

Grilled and served with zip sauce \$45

Filet Mignon 8oz * GFA

Grilled and served with chop sauce \$49

Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce \$28

Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce \$29

Lake Perch

Lightly dusted and fried with a side house made tartar sauce \$30

Grilled Salmon ^{GFA}

Grilled Scottish salmon served with a choice of cucumber dill sauce or sweet chili sauce \$32

Entree Sides

Steamed Broccoli

Seasonal Vegetable

French Fries

\$5 extra Truffle Fries

Mashed Potatoes

\$1 extra add Gravy

Baked Potato

\$3 extra make Loaded

House Made Pasta

Experience our Authentic Italian House Made Pasta

Choice of side salad or coleslaw

Beef Tenderloin Pasta

Beef Tenderloin Tips over rigatoni, in a creamy brandy tomato sauce \$30

Italian Sausage Pasta

Crumbled Italian Sausage with mushrooms, over rigatoni in a creamy marsala sauce \$26

Shrimp Scampi

Sautéed shrimp with sundried tomatoes, spaghetti alla chitarra in a white wine butter garlic sauce \$29

Chicken Cherry Pasta

Marinated chicken breast over casarecce, in an alfredo sauce, tossed with mushrooms, spinach and dried cherries \$28

Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$16

Spaghetti Aglio e Olio \$12

Mashed Potatoes \$7

6 oz Lobster Tail \$26

House made spaghetti with garlic and olive Oil

Yukon potatoes & gravy

Sautéed Mushrooms \$6

French Fries \$6

Baked Potato \$6

Sautéed Onions \$6

Truffle Parmesan

Loaded Baked Potato \$9

Sautéed Mushrooms/Onions \$6

French Fries \$12

Sour cream, bacon, cheese & butter

Seasonal Vegetable \$6

Steamed Broccoli \$6

Kids Limited to 10 and under Includes a drink \$13

Chicken Tenders

with fries

Kids Burger ^{GFA* **}

with fries
\$1 extra add Cheese

Pizza

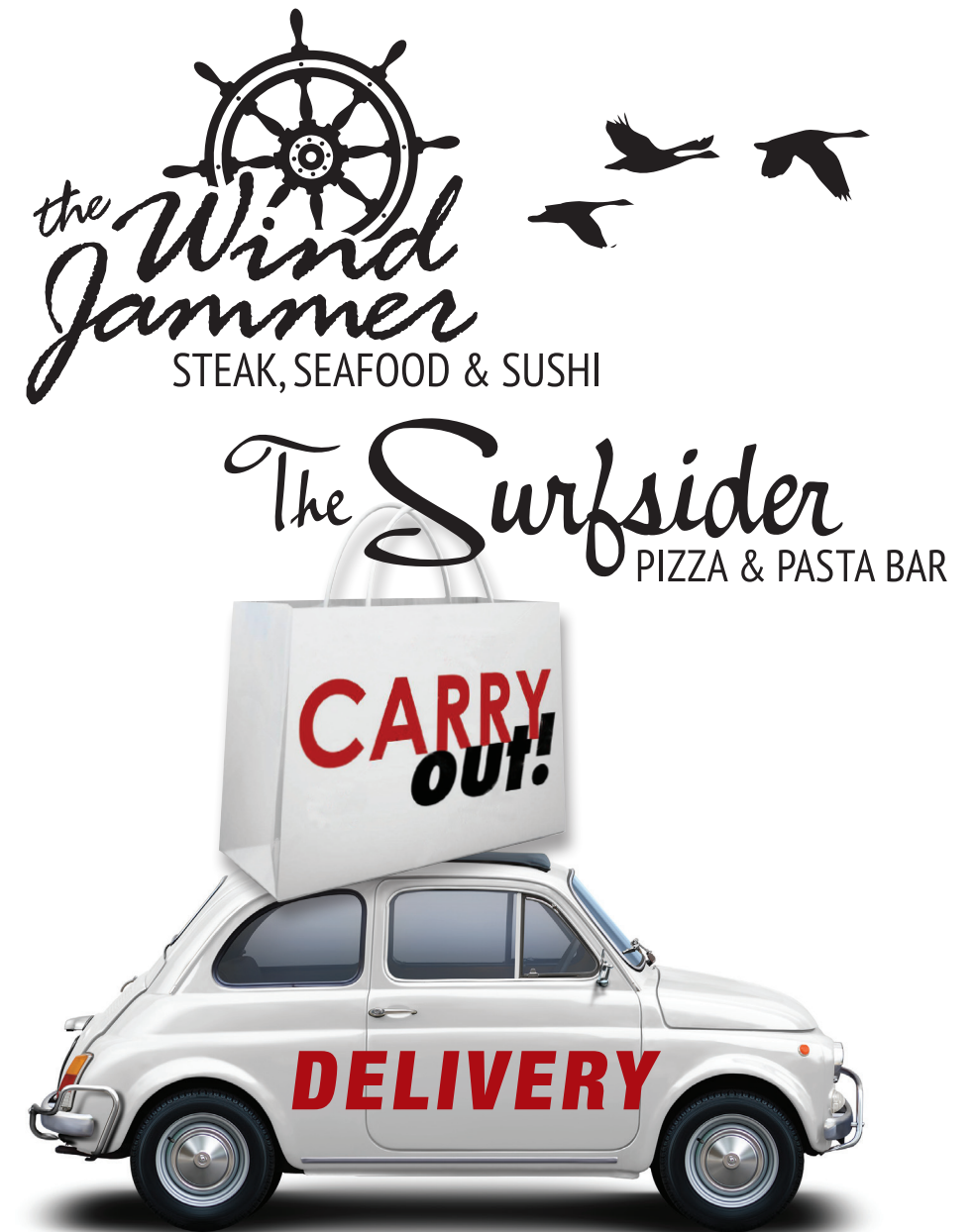
Cheese or
Cheese & Pepperoni

Pasta

Alfredo Sauce
Red Sauce or
Butter Sauce

** 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.



Hours of Operation

	Carry Out	Dining	Late Night
Monday	Closed	Closed	Closed
Tuesday	Closed	Closed	Closed
Wednesday	Closed	Closed	Closed
Thursday	4pm - 8pm	4pm - 8:00pm	Closed
Friday	4pm - 9pm	4pm - 9:00pm	10pm - 12am
Saturday	12pm - 9pm	12pm - 9:00pm	10pm - 12am
Sunday Buffet	Closed	11pm - 3:00pm	Closed

Pizza from 12pm to 12am dine-in or carry out on select days
Delivery is on pause until further notice

(810) 377-0927

www.thejammer.com

7420 Huron Avenue
Lexington, MI 48450



A 10% auto gratuity is added to all Carry-Out orders