

CAMPUS JAX

mindful kitchen, brasserie,
SUPPER CLUB

FOREPLAY

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| Fried Green Pickles 9 | California Steamed Artichoke 12 |
| Crispy Chicken Tenders and Fries 12 | Tri-Tip Sliders 10 |
| Buffalo Chicken Wings 10 | BBQ Pulled Pork Sliders 8 |
| Spicy Jalapeno Tuna dip 8 | Gumbo 6 |
| Jacksauce & bread 6/9 | Chili Orleans 8 |
| Deviled Eggs 5 | Smoked Salmon & Cream Cheese *NEW!* 12 |
| Russet/Sweet Fries 6 | 1/2 lb Peel n' Eat Gulf Shrimp 14 |
| BBQ Pork, Black Bean & Mango Nachos *NEW!* 10 | Cornbread Dippers 7 |

GRIPS **add fries, andouille, bacon, or avocado 2**

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| BBQ Pulled Pork Sandwich 9 hormone free smokey BBQ pulled pork, housemade slaw, dill pickle | Tri Tip French Dip 14 grilled and roasted tri-tip, pepper jack, sauteed onion on brioche served with au jus and creamy horseradish |
| Louisiana Po'Boy 11 andouille sausage, boneless breast of chicken, bell pepper, onion, dijon, mayo, romaine on baguet | Grilled Cheese & Tomato Basil Soup 10 grilled pepper jack & cheddar cheese sandwich, organic whole seed bread with our house made tomato basil soup |
| JAX BLT 9 (w/shrimp) 13 bacon, fresh spinach, sliced roma, on toasted organic seed bread w/chips | Black Canyon Angus Burger 10 100% chuck, cheddar or Jack, lettuce, tomato, pickle |
| Crispy Chicken Sammy *NEW!* 8 chicken breast, pepper jack cheese, on bun set w/spicy ranch | Louisiana Hot Link *NEW!* 7 grilled onion, tomato, pickle, mayo, spicy brown mustard, on baguette |
| Grilled Portobello Sammer (veg) *NEW!* 9 grilled portobello, grilled red pepper, pepper jack cheese, lettuce, tomato, pickle, chipotle aoli | |

CLASSIC JAX **add chicken 3, andouille 3, shrimp 4, broccoli 2**

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| JACKrice 16 (lunch 12) hormone free boneless breasts of chicken, Jack's spicy-savory sauce over herbed long grain and wild rice | Spicy Creole Pasta 17 andouille sausage, chicken, bell peppers, onions and fire roasted tomatoes in a red pepper cream sauce over penne with parmesan |
| JACKshrimp & Bread half 14 / full 19 wild caught gulf shrimp in Jack's spicy savory sauce served up with C'est Si Bon french bread | Mardi Gras Pasta (vegetarian) 14 yellow squash and zucchini in a fire roasted tomato cream sauce over penne with parmesan cheese |
| Jambalaya 16 (lunch 12) andouille sausage, chicken breast, onions, green bell peppers, over herbed rice | Sweet Thing 17 gulf shrimp, boneless chicken breast in a basil, garlic, white wine sauce over vermicelli w/parmesan cheese |
| Chicken Curry Divan 16 bonesless chicken, broccoli, in a garlic, tumeric, cumin, and curry cream sauce over herbed rice | Butternut Squash Ravioli (vegetarian) 16 butternut squash ravioli pillows, portobello mushroom, in a burnt butter sage garlic cream sauce w/parmesan |

GREENS

add avocado 2, chicken 3, andouille 3, shrimp 4, salmon 6

Kale Caesar Salad 7

romaine and kale, parmesan, roma tomato, caesar dressed

Southern House Salad 8

romaine, shredded jack cheese, sunflower seeds, golden raisins, roma tomato, buttermilk ranch

Southern Fried Chicken Salad 12

crispy fried tenders, mixed greens, roma, gorgonzola, buttermilk ranch

Mango Beet Salad 13

fresh mango, roasted beets, lettuce, candied pecans, golden raisins, feta, basil, red wine vinaigrette

Watermelon Summer Salad *NEW!* 12

fresh watermelon, mint, basil, sheep's milk feta, candied pecans, balsamic glaze dressed

Shrimp Stuffed Avocado 10

sweet golf shrimp lightly dressed, nestled in half an avocado on a bed of romaine with ranch & roma tomato

GRINDS

add chicken 3, andouille 3, shrimp 4, broccoli 2

Brainstorm 14

boneless chicken, broccoli, roma tomato, olive oil, garlic, white wine, basil, and parmesan over brown rice

BBQ Pork Bowl 9

brown rice, bbq pulled pork, house made slaw, ancho chili sauce, dill pickle slices

Salmon & Ancho Chili Bowl 14

Jackspiced salmon filet, brown rice, slaw, avocado, tomato, ancho and remoulade sauces, sheeps milk feta

Cajun Chicken Hummus Plate 13

Jackspiced chicken breast, hummus, spinach, tomato, cucumber, feta, pita

JAX Poutine *NEW!* 12

sweet potato fries, black beans, two poached eggs, feta, cilantro

Quinoa-wah Bowl (vegetarian) 12

toasted quinoa, zucchini, squash, fresh spinach, walnuts, feta

Chili Orleans 12

ground chuck, red beans, andouille sausage with cheese, sour cream, topped w/fritos

Creole Shrimp n' Grits 12

gulf caught shrimp, creamy grits, smoky fire roasted tomato and tobasco sauce, with parmesan

Brussels Sprouts 7

brussels sprouts, balsamic glaze, dice roma, parmesan, pepitas

Red Beans & Rice (veg) 7

Brown Rice & Black Beans (veg) 6

SMALL PLATES 'HH'

3-7 pm (Mon-Fri) \$2 off drafts - \$3 off glass wine - \$6 Hurricanes

Chicken Tenders & Fries 8

Tri-Tip Sliders 8, BBQ Pork Sliders 7

Cornbread Dippers *NEW!* 6

Deviled Eggs 4

BBQ Pork, Black Bean & Mango Nachos 8

Crispy Fried Pickles 6

Russet/Sweet Fries 5

Buffalo Wings 6

Spicy Tuna Dip 5

Louisiana Hot Link *NEW!* 6

Join us for \$4 BLVD Taco Tuesdays every Tuesday from 3 o'clock

Opening Hours: Monday-Friday 11am Saturday 4pm Sunday 3pm

Kitchen Closes: Sunday-Thursday 9pm Friday/Saturday 10pm Bar Lil'Later ;)

For parties of 6 or more, a gratuity of 20% may be added

Live Music Thursday through Sunday Nights! Get more info at CampusJAX.com

Campus Jax is very proud to be the first Surfrider Foundation Certified

Ocean Friendly restaurant in Newport Beach!

(plastic straws, plastic togo ware, and glasses of water are available upon request only, thank you for your help!)