

# CAMPUS JAX

mindful kitchen, brasserie,  
SUPPER CLUB

## FOREPLAY

Fried Green Pickles 9  
Crispy Chicken Tenders and Fries 12  
Buffalo Chicken Wings 10  
Spinach & Artichoke Dip 8  
Jacksauce & Bread 6/9  
Deviled Eggs 5  
Russet/Sweet Fries 6  
BBQ Pork or Vegan Chorizo Mango Nachos 10

California Steamed Artichoke 12  
Tri-Tip Sliders 10  
BBQ Pulled Pork Sliders 8  
Gumbo 6  
Chili Orleans 8  
Spicy Jalapeño Tuna Dip 9  
Smoked Salmon & Cream Cheese 12  
1/2 lb Peel n' Eat Gulf Shrimp 14  
Cornbread Dippers 7

## GRIPS

add fries, andouille, bacon, or avocado 2

BBQ Pulled Pork Sandwich 9  
hormone free smokey BBQ pulled pork,  
housemade slaw, dill pickle  
Louisiana Po'Boy 11  
andouille sausage, boneless breast of chicken, bell  
pepper, onion, dijon, mayo, romaine on baguet  
JAX BLT 9 (w/shrimp) 13  
bacon, fresh spinach, sliced roma, on toasted  
organic seed bread w/chips  
Crispy Chicken Sammy 8  
chicken breast, pepper jack cheese, on bun set w/spicy ranch  
Grilled Portobello Sammer (veg) 9  
grilled portobello, grilled red pepper, pepper jack cheese,  
lettuce, tomato, pickle, chipotle aoli

Tri Tip French Dip 14  
grilled and roasted tri-tip, pepper jack, sauteed onion  
on brioche served with au jus and creamy horseradish  
Grilled Cheese & Tomato Basil Soup 10  
grilled pepper jack & cheddar cheese sandwich,  
organic whole seed bread with our house made  
tomato basil soup  
Black Canyon Angus Burger 10  
100% chuck, cheddar or Jack, lettuce, tomato, pickle  
Louisiana Hot Link 7  
grilled onion, tomato, pickle, mayo, spicy brown  
mustard, on baguette  
Abbot's Butcher Vegan Burger 10  
grilled onion, spinach, tomato, pickle, vegan mayo

## CLASSIC JAX

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

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

3950 Campus Dr., NPB

CAMPUS  
JAX

(949) 261-6270

## 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

### Beet & Broccoli Super Salad 9

good for ya roasted beets and steamed broccoli super foods are topped with Feta cheese...great starter!

### Mango Beet Salad 13

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

### Southern Fried Chicken Salad 12

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

### 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

### \*NEW\* Bourbon Chicken & Chorizo Pasta 15

boneless chicken, garlic, onion, vegan chorizo, fire roasted tomatoes, in a bourbon white wine cream sauce with parmesan and penne

### 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 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 6

### Deviled Eggs 4

### BBQ Pork or Vegan Chorizo Mango Nachos 8

### Crispy Fried Pickles 6

### Russet/Sweet Fries 5

### Buffalo Wings 6

### Spinach Artichoke Dip 6

### Louisiana Hot Link 6

**Join us for \$2/\$4 BLVD Taco Tuesdays every Tuesday from 3 o'clock**

**Opening Hours: Monday-Friday 11am Saturday 4pm Sunday 10am**

**Kitchen Closes: Monday-Thursday 9pm Friday/Saturday 10pm Sunday 8pm Bar Lil'Later ;)**

**NEW Sunday Brunch, Blues n' Brews w/\$10 Bottomless Mimosas! 10am-3pm**

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](http://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!)