

### **Marinated Steak Tips\***

A Jimmy's original, tender and juicy 9.99

#### **Broided Ground Sirloin\***

With sauté of onions, mushrooms and red bell peppers 8.49

#### **Kansas City Prime Rib\***

Slow roasted in our special rib oven for no less than 5 hrs. to bring out its full flavor 10.99

#### Steak Teriyaki\*

House Specialty - U.S.D.A. Choice Steer Beef 9.99

#### **Smothered Petite N.Y. Sirloin\***

Fresh sauté of mushrooms, red bell peppers and onions 8.99

#### **Chicken Breast Teriyaki**

We take the highest quality fresh chicken breast and marinate in our homemade teriyaki sauce 7.99

#### **Panko Crusted Chicken\***

Pan seared, topped with a light cream sauce 8.99

#### **Grilled Chicken Breast Salad**

Crisp iceberg and romaine lettuce, fresh cut vegetables topped with grilled chicken marinated in our special teriyaki sauce 8.99

### **Grilled Salmon Salad**

Fresh Atlantic salmon, grilled and tossed with mesculin baby greens, tomatoes and cucumbers with a lemon herb dressing 10.99

Fresh Seasonal Vegetable 2.49

Lunch Salad (with entree) 2.99

Salad Dressings: Italian, Creamy Italian, Peppercorn Parmesan, Thousand Island Blue Cheese – .35



**Broiled Salmon and Chicken Teriyaki\*** 10.49

**Baked Stuffed Shrimp and New York Sirloin\*** 12.99

**Crabmeat Pie and Teriyaki Steak Tips\*** 12.99

All luncheon entrees served with choice of Idaho baked potato, French fries or Jimmy's special rice pilaf, a basket of bread rolls and butter.

Fresh vegetable of the day gladly substituted at your request.

\* These menu items may be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

#### **Baked Stuffed Gulf Shrimp**

Lightly stuffed, tender premium white shrimp from the Gulf of Mexico 9.99

# **Native Sea Scallops**

Rolled in seasoned bread crumbs and lightly broiled 10.99

# **Fish and Chips**

Fresh cut and lightly breaded. Served with Idaho French fries and homemade tartar sauce 9.49

#### **Jumbo Maryland Crabmeat Pie**

Prepared by our Chef to bring out its sweet, succulent flavor 10.99

#### **Broiled Atlantic Salmon**

Fresh North Atlantic salmon fillet with choice of garlic butter or dill sauce 10.49

#### **Broiled Scrod**

Always fresh, local day boat only 9.99

#### **Baked Stuffed Scrod**

Our original stuffing recipe is guaranteed not to overtake the sweet flavor of our fresh scrod. Light and tasty, it's a perfect match 10.49

# **Scallops Florentine**

Tender scallops baked en casserole with sauteed spinach, onions, spices and topped with Mornay sauce 9.99

#### **Broiled Seafood Combo**

Stuffed shrimp and scrod 10.99

# **Chicken Parmigiana**

Boneless breast of chicken, melted parmesan and mozzarella cheese 8.49

# **Veal Cutlet Parmigiana**

Cut from tender leg of veal and served with linguini 9.49

#### **Stuffed Chicken Messina**

Oven roasted chicken breast stuffed with Italian cheeses, baby spinach and sundried tomatoes, topped with a mushroom marsala sauce 8.99

#### **Chicken Cutlet and Eggplant Parmigiana**

Fresh cut Sicilian eggplant and tender boneless chicken breast with melted parmesan and mozzarella cheeses 8.49

#### **Veal Cutlet Dinner**

Served with choice of linguini with meat sauce or French fries 8.99





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# Ultimate Martinis

The "Skinny" Martini (under 200 calories)

Vodka, Pomegranate Juice, Blueberries and a Squeeze of Lemon

#### **Bellini Martini**

Champagne, Peach Schnapps and Orange Juice

#### **Pom Pom Martini**

Vodka and Pomegranate

# **Sex and The City Martini**

Grey Goose Vodka, Peach Schnapps, Cranberry and Pineapple Juice

# **Chambord Cosmopolitan**

Raspberry Vodka, Chambord, Splash of Cranberry Juice

#### **Cucumber Martini**

Hendricks Gin, Fresh Lime and Cucumber Wheel



# Tropical Margaritas

# The Royal Patron Margarita

Patron Silver, Patron Citronage, Sweet and Sour

### **Purple Lizard Margarita**

Jose Cuervo Gold and Chambord

# **Pomegranate Margarita**

Jose Cuervo Gold, Cointreau, Pomegranate and Lime

### **Grand Gold Margarita**

Jose Cuervo Gold, Cointreau and Triple Sec

# **The Ultimate Margarita**

Patron Tequila, Grand Marnier, Splash of Orange Juice



Desserts

# Rice Pudding 4.99

With whipped cream

# **Blueberry Cobbler 6.99**

With Richardson's vanilla ice cream

# **Ghirardelli Brownie 6.49**

A decadent chocolate brownie topped with vanilla ice cream, hot fudge and whipped cream

# Strawberry Shortcake 5.99

Simply delicious with homemade biscuit

**Cheesecake with Strawberries 5.99**