



Charcoal  
Broiled

**Marinated Steak Tips\***

*A Jimmy's original,  
tender and juicy 9.99*

**Broiled 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*



Surf  
&  
Turf

**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*

Italian  
Specialties

*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.*



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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*



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## 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*



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## 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**