



Charcoal
Broiled

Steak Teriyaki*

House Specialty - U.S.D.A. choice Steer Beef
17.99 • sm. 15.99

New York Sirloin Steak*

Center cut from the "rump" of the sirloin
17.99 • sm. 15.99

Marinated Steak Tips*

A Jimmy's Original, tender and juicy
17.99 • sm. 15.99

Sirloin Strip Steak*

Hand cut daily in our own U.S.D.A. inspected
butcher shop from aged U.S.D.A. Choice steer beef
20.99 • sm. 18.99

Filet Mignon*

Our finest cut
20.99 • sm. 18.99

Panko Crusted Chicken

Pan seared, topped with a light cream sauce 13.99

Chicken Breast Teriyaki

With seasoned fries & fresh veggies 13.99

Roasted Rack of Lamb*

Served with mint jelly 21.99

Prime Rib and Shrimp*

Three stuffed shrimp and a 10 oz. cut of
our slow roasted tender rib 19.99

Kansas City Prime Rib*

Slow roasted in our special rib oven
for no less than 5 hrs. to bring out its full flavor
(while it lasts!)

10 oz. 17.99

12 oz. 18.99

16 oz. 20.99

Fresh Seasonal Vegetable 2.49

Salad Dressings:

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



Surf
&
Turf

Baked Stuffed Shrimp and Steak Teriyaki* 19.99

Broiled Scallops and Marinated Steak Tips* 19.99

Baked Crabmeat Pie and New York Sirloin* 19.99

Lobster Pie and Teriyaki Tips* 22.99

All entrees served with dinner salad and your 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.

Honey Glazed Salmon

Just a touch of sweetness makes this salmon uniquely satisfying 15.99

Baked Stuffed Gulf Shrimp

Lightly stuffed, tender premium white shrimp from the Gulf of Mexico 17.99

Native Sea Scallops

Rolled in seasoned bread crumbs and lightly broiled 17.99

Broiled Scrod

Always fresh, local day boat only 16.49

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 16.99

Scallops Florentine

Tender scallops baked en casserole with sauteed spinach, onions, spices and topped with Mornay sauce 16.49

Broiled Atlantic Salmon

Fresh North Atlantic salmon fillet with choice of garlic butter or dill sauce 15.99

Jumbo Maryland Crabmeat Pie

Prepared by our Chef to bring out its sweet, succulent flavor 18.99

Broiled Seafood Combo

Stuffed shrimp and scrod 17.49



Chicken Parmigiana

Boneless breast of chicken, melted parmesan and mozzarella cheese 13.99

Veal Cutlet Parmigiana

Cut from tender leg of veal – served with linguini 14.99

Stuffed Chicken Messina

Oven roasted chicken breast stuffed with Italian cheeses, baby spinach and sundried tomatoes, topped with a mushroom marsala sauce 14.49

Chicken Cutlet and Eggplant Parmigiana

Fresh cut Sicilian eggplant and tender boneless chicken breast with melted parmesan and mozzarella cheeses 13.99

Veal Cutlet Dinner

Served with choice of linguini with meat sauce or French fries 14.99



All entrees served with dinner salad and your 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.



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