

Baked Stuffed Gulf Shrimp

*Lightly stuffed, tender premium white shrimp
from the Gulf of Mexico 10.99*

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 9.99*

Jumbo Maryland Crabmeat Pie

*Prepared by our Chef to bring out
its sweet, succulent flavor 11.29*

Broiled Atlantic Salmon

*Fresh North Atlantic salmon fillet
with choice of garlic butter or dill sauce 10.99*

Broiled Scrod

Always fresh, local day boat only 10.79

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 11.79*

Scallops Florentine

*Tender scallops baked en casserole with
sautéed spinach, onions, spices
and topped with Mornay sauce 10.99*

Broiled Seafood Combo

Stuffed shrimp and scrod 12.99



Chicken Parmigiana

*Boneless breast of chicken, melted
parmesan and mozzarella cheese 8.99*

Veal Cutlet Parmigiana

*Cut from tender leg of veal and
served with linguini 9.99*

Stuffed Chicken Messina

*Oven roasted chicken breast stuffed with Italian cheeses,
baby spinach and sundried tomatoes,
topped with a mushroom marsala sauce 9.79*

Chicken Cutlet and Eggplant Parmigiana

*Fresh cut Sicilian eggplant and tender boneless
chicken breast with melted parmesan
and mozzarella cheeses 8.99*

Veal Cutlet Dinner

*Served with choice of linguini with
meat sauce or French fries 9.29*

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.*



Charcoal
Broiled

Marinated Steak Tips*

*A Jimmy's original,
tender and juicy 10.99*

Broiled Ground Sirloin*

*With sauté of onions, mushrooms
and red bell peppers 8.99*

Kansas City Prime Rib*

*Slow roasted in our special rib oven
for no less than 5 hrs. to bring
out its full flavor 12.99*

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 9.59*

Chicken Breast Teriyaki

*We take the highest quality
fresh chicken breast and marinate
in our homemade teriyaki sauce 8.79*

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 10.49*

Grilled Salmon Salad

*Fresh Atlantic salmon, grilled and tossed with mesculin baby
greens, tomatoes and cucumbers with a lemon herb dressing 12.49*

Fresh Seasonal Vegetable 2.79

Lunch Salad (with entree) 3.39

Salad Dressings:

*Italian, Creamy Italian, Peppercorn Parmesan, Thousand Island
Blue Cheese*



Surf
&
Turf

Broiled Salmon and Chicken Teriyaki* 10.99

Baked Stuffed Shrimp and New York Sirloin* 12.99

Crabmeat Pie and Teriyaki Steak Tips* 13.99

*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.*



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

Ghirardelli Brownie 6.99

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 6.99

Molten Chocolate Lava Cake 7.99

With Richardson's vanilla ice cream