



Steaks * Chops * Pork * Game * Shellfish * Seafood

We offer Homemade Steak Sauce, Port Wine Demi Glace and Peppercorn Sauce by request

Filet Mignon 32

Shell Steak 35

Butcher Cut Sirloin Served on the Bone

Big Rib-Eye on the Bone Dry Aged 44

Beef Porterhouse for Two 62

Porcini Encrusted Rack of Lamb 34/62

Truffled Sweet Pea Mashed Potatoes

Pork Tenderloin 28

*Pancetta Grits * Baby Beets * Carrots*

Port Wine Demi

Filet and Alaskan King Crab Legs 48

*6 oz. Petit Filet * 1/2 Lb. Crab Legs * Herbed Rice*

Cioppino Seafood Stew 28

*Maine Mussels * Shrimp * Fresh Fish * Tomato Broth*

Crab Cakes 34

Jumbo Lump Blue Crab

*Vegetables * Herbed Rice*

Alaskan King Crab Legs 40

*Herbed Rice * Vegetables * Drawn Butter*

Pan Seared Diver Scallops 32

Mushroom Corn Pancetta Grits

Orange Butter Sauce

Herb Marinated Ahi Tuna 28

*Artichokes * White Beans * Fingerling Potatoes*

Pistachio Romesco Sauce

Rainbow Trout 24

*Roasted Corn Succotash * Crispy Pancetta*

Citrus Broth

Almond Encrusted Salmon 28

*Fingerling Potatoes * Lemon Saffron Sauce*

Sides 6

Mac & Cheese

French Fries

Mashed Potatoes

Mashed Sweet Potatoes

Roasted Marshmallows

Fingerling Potatoes

Herbed Rice

Summer Vegetables

Roasted Corn Succotash

Also:

Chef's Nightly Rotisserie 24

Chef's Veg 22

Fish Tacos (3) 18

BBQ Chicken Breast 18

Mad Dog Ranch BBQ Sauce

Streetsmart Surf & Turf 18

Filet Tips and Ahi Tuna

Jimmy's Meatloaf 18

Mad Dog Ranch BBQ Sauce

Traditional Hamburger 12½

Buffalo Burger 14½

Served with French Fries

Sides 8

Jimmy Mac

*Bacon * Jalapeño * Crispy*

Jimmy's Creamed Spinach

Garlicky Sautéed Spinach

Jalapeño Creamed Corn

Roquefort Vidalia Onions

with Bacon

Sautéed Mushrooms

Pancetta Grits

Sides 12

Lobster

Mashed Potatoes

Sides 12

Truffled Sweet Pea

Mashed Potatoes

Choice of: Cheese, Bacon & Caramelized Onions

Summer 2008

Since opening in June 1997, Jimmy and his family of Waiters, Hosts, Bartenders, Cooks, Dishwashers and Managers have taken great pride in offering the finest in American Cuisine accompanied by award-winning Wine and Spirit menus. Our goal is to provide you with an exceptional dining and bar experience and welcome you to Jimmy's.

Appetizers

- | | |
|--|--|
| Baby Lamb Chops 15
<i>Mint Honey * Basil Oil</i> | Jumbo Shrimp Cocktail
<i>Small (3 pieces) 10 / Large (5 Pieces) 16</i> |
| Steak Tartar 16
<i>Quail Egg * Shallots * Capers * Country Mustard</i> | Oysters on the Half Shell MP |
| Chicken Quesadilla 10 | Jimmy's Famous Crab Cake 14
<i>Jumbo Lump Blue Crab * Julienne Vegetables</i> |
| Artichoke and Spinach Dip Au Gratin 10
<i>With Jumbo Lump Crab 14</i> | Jumbo Lump Crab Cocktail 14
<i>Hearts of Palm * Corn Relish * Avocado * Tomato</i> |
| Steamed Maine Mussels 12
<i>White Wine Garlic Broth or Spicy Tomato Broth</i> | Pan Seared Diver Scallops 16
<i>Mushroom Pancetta Grits * Asparagus
Orange Butter Sauce</i> |

Proprietors

*Jimmy Yeager
&
Grayson Stover*

Chef

Manny Lopez

General Manager

Jessica Lombardo

Big Party Platters to Share

- | | |
|---|---|
| Jumbo Lump Blue Crab *
<i>Half Dozen Mini Cakes</i> | Alaskan King Crab Legs 48
<i>Half Pound Served Hot</i> |
| Oysters *
<i>Half Dozen</i> | Alaskan King Crab Legs *
<i>Half Pound Chilled</i> |
| | Shrimp Cocktail 56
<i>Half Dozen</i> |
| One Dozen Baby Lamb Chops 60
<i>Mint Honey * Basil Oil</i> | |

Soups & Salads

- | | |
|---|--|
| Nightly Gazpacho Soup 8
<i>With Alaskan King Crab 14</i> | Mad Dog Ranch Salad 8 ½
<i>Bacon * Tomato * Romaine * Slightly Spicy Ranch Dressing</i> |
| Jalapeño Roasted Corn Soup 8
<i>With Alaskan King Crab 14</i> | Classic Caesar Salad 8 ½ |
| Tomato Mozzarella Salad 12
<i>Red Onion * Basil Oil * Balsamic Reduction</i> | Panzanella Salad 12
<i>Cucumbers * Red Peppers * Olive Bread Croutons
Crispy Capers * Lemon Champagne Vinaigrette</i> |
| Southwest Ahi Tuna Salad 12/24
<i>Tomato * Avocado * Corn Salsa * Butter Lettuce</i> | |

*Add to your Salad: Grilled Chicken 10 * Spicy Garlic Shrimp or Grilled Salmon 14*

Please be advised that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, particularly to the elderly, young children under age 4, pregnant women and individuals with compromised immune systems.

Split Charge \$2 First Course / \$4 Main Course * Gratuity (18%) May Be Added