

# JIMMY'S

## KITCHEN AND BAR

### STARTERS & SMALL PLATES

**FRENCH ONION SOUP**  
*melted gruyere and provolone cheese / cup 6/crock 8*

**TODAY'S SOUP** 5/7

**DEVEILED EGGS DU JOUR**  
*four of our chef's daily creations / 5*

**BRUSCHETTA**  
*pesto marinated tomato, mozzarella, balsamic reduction / 9*

**BRUSSELS SPROUTS**  
*parmesan reggiano, truffle oil, sea salt / 9*

**SPICY FRIED CALAMARI**  
*peppers, togarashi, sriracha aioli / 10/13*

**FRIED SHRIMP WITH ASPARAGUS**  
*with togarashi and sriracha aoli / 10/13*

**FILET MIGNON SKEWERS**  
*warm horseradish dip / 14*

**ARTICHOKE SPINACH DIP**  
*skillet baked, shaved parmesan, crostini / 9*

**SESAME CRUSTED AHI TUNA**  
*sushi tuna, napa cabbage slaw, ponzu, wasabi, pickled ginger / 14*

**CRAB CAKES**  
*pepper aioli, baby arugula, caramelized lemon / 14*

**LOUISIANA BBQ SHRIMP**  
*pan roasted tiger shrimp, louisiana bbq, crostini / 13*

**WINGS**  
*buffalo -or- asian dry rub with honey citrus buffalo dip / 10*

### FLATBREADS

**MARGHARITA**  
*tomato, mozzarella, basil / 11*

**JIMMY'S ORIGINAL**  
*chicken, sun-dried tomato, sage, onion, gruyere cheese / 12*

**MUSHROOM**  
*wild and tame mushrooms, sweet onion, melted fontina / 12*

**BAKED BRIE AND APPLE**  
*sliced green apples, brie, truffle oil, mozzarella, parmesan / 12*

### TO SHARE

*for 2 ppl / for 4 ppl*

**STEAMED BROCCOLI** / 4/7

**ROASTED GREEN BEANS** / 4/7

**BRUSSELS SPROUTS** / 5/9

**SAUTÉED SPINACH** / 4/7

**GRILLED BROCCOLINI** / 4/7

**AU GRATIN POTATOES** / 4/7

**MASHED POTATOES** / 4/7

**SALT & VINEGAR FRIES** / 3/6

**PARMESAN SOFT POLENTA** / 5

### SALADS BIG & SMALL

*add chicken 4 add shrimp 8 add salmon 13*

**NICE LITTLE SALAD** *baby spring greens, local heirloom cherry tomatoes, sweet red onion, english cucumber, shaved fennel / 6*

**ICEBERG WEDGE** *iceberg lettuce, maytag blue cheese dressing, heirloom cherry tomatoes, apple wood smoked bacon, green onion / 7/10*

**CHOP'T** *smoked turkey, bacon, egg, st. petersburg amablu cheese, artichoke hearts, heirloom cherry tomatoes, basil, romaine lettuce, garlic parmesan dressing / 8/14*

**CLASSIC CAESAR** *romaine lettuce, croutons, shaved parmesan reggiano, caesar dressing / 7/12*

**MEDITERRANEAN QUINOA SALAD** *heirloom tomatoes, red onion, cucumber, green onion, roasted peppers, red wine vinegar, feta cheese, olive oil / 8/14*

**FILET MIGNON SALAD** *thinly sliced filet mignon, iceberg wedge, st. petersburg amablu cheese, bacon, heirloom cherry tomatoes, maytag blue cheese dressing / 20*

### 1600°

*we serve only the finest, dry aged all-natural certified angus beef steaks, broiled at 1600 degrees to seal in all the juices and flavor all steaks are served with choice of au gratin potatoes or mashed potatoes, and a seasonal vegetable*

**FILET MIGNON 9oz** / 38

**PETITE FILET 6oz** / 33

**RIBEYE 14oz** / 35

**BONE IN RIBEYE 20oz** / 44

**PRIME NEW YORK STRIP 15oz** / 47

**SMALL PRIME NEW YORK STRIP 12oz** / 38

**PRIME TOP SIRLOIN 8oz** / 30

**ROAST PRIME RIB OF BEEF** *fri-sun only / 11oz 29 / 14oz 33*

### ADD ONS

*grilled shrimp 8 crab cake 12 6oz lobster tail 14 oscar style 5 blue cheese crust 3*

### MORE THAN STEAKS

**GRILLED PORK TENDERLOIN** *basil pesto, seasonal vegetable and parmesan soft polenta / 24*

**BABY BACK RIBS** *applewood smoked in-house, salt & vinegar fries, coleslaw / 24 1/2 rack 18*

**CHICKEN PICCATA** *mashed potatoes, green beans, lemon pepper caper beurre blanc / 18*

**CHICKEN MARSALA** *with mashed potato and seasonal vegetable / 18*

### FISH

**LOBSTER LINGUINE** *lobster tail, scallops, shrimp, sautéed mussels, fresh ocean fish, spicy saffron sauce / 32*

**MEDITERRANEAN SALMON** *grilled scottish salmon, mediterranean quinoa vegetable salad with feta cheese / 27*

**CRAB AND SHRIMP STUFFED WALLEYE** *mashed potatoes, seasonal vegetable, saffron aioli / 31*

**WALLEYE DINNER** *panko breading, mashed potatoes, tomato basil, two-pepper tartar sauce / 25/28*

**SEARED AHI TUNA** *served rare with sautéed asparagus, mushrooms, fingerling potatoes, garlic and white wine / 32*

**SEARED SCALLOPS AMATRICIANA** *sautéed bacon, onions, stewed tomato sauce and mashed potatoes / 32*

**JUMBO LUMP CRAB CAKES** *choice of potato, seasonal vegetable / 20/31*

**SHRIMP PUTTANESCA** *sautéed with kalamata olives, garlic, capers, red pepper, tomato and spinach / 25*

### PASTA

**BAKED FOUR CHEESE PENNE** *fontina, mozzarella, parmesan and white cheddar under a garlic crumb crust / 13/16 add chicken 2 add shrimp 4*

**FILET MIGNON FUSILLI** *beef tenderloin, mushrooms, sherry cream sauce, thyme / 20*

**SPAGHETTI BOLOGNESE** *italian sausage, beef, veal, tomato ragout / 15/18*

**BASIL PESTO PENNE** *tossed with grilled vegetables, heirloom tomato and goat cheese / 14/17*

### SANDWICHES

*served with house made dill pickle and your choice of salt & vinegar fries or cole slaw substitute french onion soup for 4 or fruit for 2*

**THE ORIGINAL BURGER** *black angus ground chuck steak, vine-ripe tomato, sweet red onion, lettuce, homemade dill pickle / 13 add for 1: cheese, bacon, caramelized onions or mushrooms*

**SHAVED RIBEYE SANDWICH** *caramelized onion, mozzarella, ciabatta bun, au jus, horseradish sauce / 16*

**FILET MIGNON SANDWICH** *beef tenderloin, roasted garlic, creamy horseradish sauce, sauteed onion, melted Mozzarella / 18*

**TAVERN BURGER** *american cheese, barbecue sauce, applewood smoked bacon / 15*

**PRIME RIB SANDWICH** *shaved prime rib, toasted ciabatta, au jus, horseradish sauce / 15*

**WALLEYE SANDWICH** *sourdough hoagie, shredded lettuce, sweet red onion, two pepper tartar sauce / 15*

**GRILLED CHICKEN CLUB** *herb grilled chicken, ham, apple wood smoked bacon, swiss cheese, tomato, ranch, toasted ciabatta bun / 13*