

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

JIMMY'S BOOYA / 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, sea salt / 9

SPICY FRIED CALAMARI
chile batter, crispy lemon wheels and jalapeños, lemon basil aioli / 10/13

CHICKEN SATAY
soba noodle salad, plum glaze, thai peanut sauce / 10

FILET MIGNON SKEWERS
horseradish cream, salsa tomatillo / 14

BAKED ARTICHOKE SPINACH DIP
parmesan, crostini / 9

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

JUMBO LUMP CRAB CAKES
pepper aioli, baby arugula, caramelized lemon / 14

LOUISIANA BBQ SHRIMP
tiger shrimp, cayenne bbq cream, crostini / 14

CHICKEN WINGS
classic buffalo or five spice dry rub / 11

FLATBREADS

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, balsamic drizzle / 12

TO SHARE

for 2 ppl / for 4 ppl

BRUSSELS SPROUTS / 6/9

AU GRATIN POTATOES / 4/7

MASHED POTATOES / 4/7

SALT & VINEGAR FRIES / 3/5

BUTTERED ASPARAGUS / 5/8

ROASTED FINGERLING POTATOES / 5/8

SALADS BIG & SMALL

add chicken 4 add shrimp 7 add salmon 13

NICE LITTLE SALAD salad greens, heirloom cherry tomatoes, onion cucumber fennel / 6

BABY ICEBERG WEDGE caves of faribault blue cheese crumbles, bacon, heirloom tomatoes, caves of faribault blue cheese dressing / 7/10

CHOP'T roasted turkey breast, bacon, egg, caves of faribault blue, artichoke heart, heirloom tomatoes, fresh basil, romaine, 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, caves of faribault blue cheese crumbles, bacon, heirloom cherry tomatoes, caves of faribault 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 vegetable du jour

FILET MIGNON 9oz / 39

SMALL FILET 6oz / 34

RIBEYE 14oz / 36

BONE-IN RIBEYE 20oz / 44

PRIME TOP SIRLOIN 7oz / 29

PRIME NEW YORK STRIP 14oz / 47

SMALL PRIME NEW YORK STRIP 11oz / 38

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

ADD ONS

grilled shrimp 8 jumbo lump crab cake 12
oscar style (crab, asparagus, béarnaise) 10 blue cheese crust 3

MORE THAN STEAKS

PRIME STEAKHOUSE MEATLOAF with prime ground beef, chuck brisket, short rib, pork, mashed potatoes and vegetable du jour, side of two-pepper sauce / 20

14 OZ DOUBLE THICK PORK RIB CHOP served with choice of potato and vegetable du jour / 25

CHICKEN PICCATA caper pan sauce, mashed potatoes, butter roasted green beans / 18

BABY BACK RIBS creamy coleslaw, salt & vinegar fries / 26 1/2 rack 19

FISH

SEAFOOD LINGUINI saffron tomato broth, tiger shrimp, ahi, ocean fish, calamari, mussels, rouille toast / 28

SALMON CAPRESE with buffalo mozzarella, heirloom tomato, basil pesto, roasted fingerling potatoes / 27

SALMON PICCATA with white wine butter caper sauce, mashed potatoes and broccolini / 27

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

PAN FRIED WALLEYE panko breading, mashed potatoes, broccolini, two-pepper tartar / 25/28

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

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

PASTA

BAKED FOUR CHEESE PENNE fontina, mozzarella, parmesan and white cheddar under a garlic crumb crust / 13/17 add chicken 3 add shrimp 4

FILET MIGNON FETTUCCINI beef tenderloin, mushrooms, sherry cream sauce, thyme / 19/23

PAPPARDELLE BOLOGNESE fresh egg pasta, beef and pork meat sauce, parmigiano / 15/18

RIGATONI ROSA house-made spicy fennel sausage, marinara and cream / 15/18

CAPELLINI CAPRESE house-made milk mozzarella, marinara, fresh basil / 13/17 add chicken 3 add shrimp 4

SANDWICHES

served with house made dill pickle and your choice of salt & vinegar fries or coleslaw substitute fruit for 2

THE CHEESEBURGER 33rd grind (brisket, short rib, chuck), choose the cheese, lettuce, tomato, onion, house-made pickles / 14

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

FILET MIGNON SANDWICH beef tenderloin, roasted garlic, creamy horseradish sauce, sautéed onion, melted mozzarella / 18

TAVERN BURGER 33rd grind, Jimmy's bbq, american cheese, thick sliced bacon, house-made pickles / 15

PRIME RIB FRENCH DIP shaved prime rib, toasted ciabatta, au jus, horseradish sauce / 15

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

NATURAL CHICKEN SANDWICH herb grilled chicken, ham, apple wood smoked bacon, swiss cheese, tomato, ranch, toasted ciabatta bun / 13