

Jim's Place Grille

3660 S Houston Levee Rd Ste 112 38017-9146 · +19018615000 · Updated: Jan 14, 2026

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STARTERS 6

Louisiana Style Calamari **\$13.95**

Fried Green Tomatoes, House Rémoûlade

Seared Ahi Tuna **\$18.95**

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy

Sliced Beef Tenderloin **\$17.95**

Charcoal Grilled with Jim's Signature Chimichurri Sauce and Toasted Pita Points

Souflima **\$14.95**

Charcoal Grilled Prime Pork Tenderloin, Lemon-Oregano Marinade

Saganaki **\$12.95**

Brandy Flamed Kasserli Cheese, Toasted Pita Points, Lemon

Phyllo Puffs **\$9.95**

Four Delicately hand rolled Tiropetakia (Feta Cheese Blend), Spanakopetakia (Spinach Blend), or Combo

FROM THE SHELL 2

Char-Grilled Shrimp Cocktail **\$18.95**

Grecian Seasoned, House Made Cocktail Sauce

Jumbo Lump Crab Cakes **\$23.95**

Pan Seared, Lemon Beurre Blanc Sauce

JIM'S OYSTERS 3

Cornmeal Fried **\$17.95**

Char-Grilled **\$17.95**

On the Half Shell **\$16.95**

CHEF'S SOUPS 2

New Orleans Style Seafood Gumbo

AVAILABLE OPTIONS

Cup: \$6.95

Bowl: \$10.95

Soup du Jour

AVAILABLE OPTIONS

Cup: \$5.95

Bowl: \$9.95

SALADS 6

Traditional Greek \$10.95

Feta Cheese, Bell Pepper, Kalamata Olive, Red Onion, Cucumber, Grecian Vinaigrette

Living Lettuce \$10.95

Bibb Lettuce, Cranberry, Almond Slices, Gorgonzola, Bacon, Red Onion, Apple Cider Vinaigrette

Caesar \$10.95

Romaine, Grana Padano Cheese, House Croutons, Jim's Signature Caesar Dressing

Steak Salad \$19.95

Beef Tenderloin, Bibb Lettuce, Rice Noodles with Cilantro, Mint, Julienned Peppers, Sesame Seed and Ginger Dressing

Apple Walnut \$10.95

Romaine, Fuji Apple, Walnut, Gorgonzola, Bacon, Tangy Honey Mustard

The Wedge \$10.95

Iceberg, House Croutons, Bleu Cheese Crumbles, Tomato, Crisp Applewood Bacon, House Made Bleu Cheese Dressing

SALAD ADDITIONS 3

Grilled or Fried Chicken Breast \$6.95

Grilled Salmon \$8.95

Grilled Gulf Shrimp \$9.95

SANDWICHES 3

Fish Sandwich \$19.95

Daily Seasonal Fresh Catch, Grilled or Blackened, Lettuce, Tomato, Onion, House Tartar or Rémo-lade

Jim's Grille Burger

Fresh Ground Daily, Seasoned and Charcoal Grilled. Cheeses: Cheddar, American, Swiss

AVAILABLE OPTIONS

\$15.95

Add: Applewood Bacon: \$1.00

Add: Avocado: \$1.00

Add: Fried Egg: \$1.00

Crab Cake Sandwich \$19.95

Lump Blue Crab, Pan Seared, Rémo-lade, Lettuce, Tomato

FROM THE SHORES 4

Jumbo Gulf Shrimp

AVAILABLE OPTIONS

Lump Crab Stuffed: \$35.95

Dimitri's Charcoal Grilled: \$26.95

Golden Fried: \$26.95

Whole Carolina Flounder

\$35.95

Fresh Caught, Broiled in Lemon Garlic Caper Sauce —or— Flash Fried with Apricot Shallot Glaze

Norwegian Salmon

\$25.95

Grilled, Broiled, or Blackened— Apricot Shallot Sauce or Lemon Garlic Sauce

Jim's Mississippi Catfish

\$19.95

Pecan Encrusted, Blackened, or Southern Fried

DAILY FRESH SELECTION ³

Char-Grilled, Broiled, or Blackened

\$32.95

Lemon Garlic Sauce

Creole Parmesan

\$35.95

Shallot, Tangy Remoulade, Grana Padano Cheese

Mediterranean

\$35.95

Feta, Tomato, Red Onion, Bacon, Light Hollandaise

HAND CUTS ⁴

Filet

\$40.95

Specially Seasoned, Charcoal Grilled

Ribeye

\$47.95

21-Day Aged USDA Prime, Specially Seasoned and Charcoal Grilled

Grecian Lamb Chops

\$51.95

French Bone Loin Chops, Charcoal Grilled, Basted in Grecian Marinade

Tomahawk Pork Chop

\$37.95

Kurobuta Farmed, Apricot Demi-Glace

ACCOMPANIMENTS ⁵

Jumbo Lump Crab Béarnaise

\$14.00

Gulf Shrimp

\$10.00

Mushroom Demi-Glace

\$5.00

Chimichurri Sauce

\$4.00

Gorgonzola

\$4.00

TRADITIONS ⁴

Charcoal-Grilled Kabobs

AVAILABLE OPTIONS

Beef Tenderloin: \$29.95

Chicken: \$18.95

Vegetable: \$14.95

Calf Liver

\$20.95

Southern Style: Sautéed Onion and Gravy -or Grecian Style: Lemon-Oregano Sauce

Souflima

\$21.95

Original Family Recipe—Prime Pork Tenderloin, Lemon-Oregano Marinade

Moussaka

\$20.95

Slow Simmered Ground Beef, Layered Eggplant, Kasserli Bechamel

PASTAS 2

Santorini Seafood Linguini

\$28.95

Aegean Mussels, Scallops, Shrimp, White Wine, Tangy Grecian Tomato, Fennel, Linguini

Parmesan Chicken

\$19.95

Pesto Linguini, Grana Padano, Grecian Marinara

SIDES 8

Idaho Baked Potato

Russet Mashed Potatoes

Crispy Hash Browns

Fresh Turnip Greens

Italian Spinach

Grecian Rice

House Cut Fries

House Salad

SIDES ADDITION 4

Glazed

Brussels Sprouts

Sautéed

Wild Mushrooms

SOUP & SALAD 11

New Orleans Style Seafood Gumbo

AVAILABLE OPTIONS

Cup: \$6.95

Bowl: \$10.95

Soup du Jour

AVAILABLE OPTIONS

Cup: \$3.95

Bowl: \$7.95

Ahi Tuna Salad

\$16.95

Seared Rare with Baby Greens, Shaved Cucumber, Red Onion, Avocado, Champagne Ginger Vinaigrette

Chicken Salad Plate

\$10.95

Our Homemade Chicken Salad with Seasonal Fresh Fruit

Cobb Salad

\$14.95

Mixed Greens, Grilled Chicken, Gorgonzola, Avocado, Bacon, Egg, Tomato

Living Lettuce Salad

\$9.95

Bibb Lettuce, Cranberry, Almond, Gorgonzola, Bacon, Red Onion, Apple Cider Vinaigrette

Apple Walnut Romaine Salad

\$9.95

Fuji Apple, Walnut, Gorgonzola, Bacon, Tangy Honey Mustard

Greek Salad

\$9.95

Feta, Bell Pepper, Kalamata Olive, Red Onion, Cucumber, Grecian Vinaigrette

Iceberg Wedge

\$9.95

Seasoned House Croutons, Bleu Cheese Crumbles, Tomato, Applewood Bacon, Signature Bleu Cheese Dressing

Spinach Salad

\$9.95

Goat Cheese, Candied Pecans, Strawberries, Balsamic Dressing

Caesar Salad

\$9.95

Romaine, Grana Padano, House Croutons, Jim's Caesar Dressing

GOURMET SANDWICHES 7

Jim's Grille burger

AVAILABLE OPTIONS

Ground Fresh Daily. Cheeses: Cheddar, American, Swiss

\$12.95

Add Applewood Bacon: \$1.00

Add Avocado: \$1.00

Add Fried Egg: \$1.00

Blackened Chicken Club

\$12.95

Lettuce, Tomato, Onion, Bacon, Swiss, House Dressing

Fish Sandwich

Daily Seasonal Fresh Catch, Grilled or Blackened, Lettuce, Tomato, Onion, House Tartar

Shrimp Po' Boy

\$10.95

Lettuce, Tomato, Red Onion, House Rémoûlade, French Baguette

Chicken Gyro	\$9.95
Lettuce, Tomato, Tzatziki	
Greek Veggie Pita	\$9.95
Squash, Zucchini, Roasted Red Pepper, Eggplant, Tomato, Swiss, Tzatziki	
Jim's Country Club	\$13.95
Rendezvous Ham & Smoked Turkey, Lettuce, Tomato, Bacon, Mayo, Tangy Honey Mustard	

SPECIALTIES 9

Moussaka	\$14.95
Jim's Classic—Slow Simmered Ground Beef, Layered Eggplant, Kasserli Béchamel	
Souflima	\$14.95
Char-grilled Prime Pork Tenderloin with Lemon Oregano Marinade	
Parmesan Chicken	\$11.95
Baked with Herb Breadcrumbs, Grana Padano, Grecian Marinade	
Calf Liver	\$15.95
Southern: Gravy Jus and Sautéed Onion –or– Grecian: Lemon-Oregano Sauce	
Chopped Steak	\$14.95
Ground Fresh, Sautéed Onions, Gravy Jus	
Jim's Mississippi Catfish	\$12.95
Pecan Encrusted –or– Blackened –or– Southern Fried	
North Atlantic Salmon	\$15.95
Grilled, Broiled, or Blackened—Lemon-Garlic –or– Apricot-Shallot Sauce	
Dimitri's Gulf Shrimp	\$14.95
Grilled with Lemon-Oregano Sauce –or– Golden Fried	
Daily Fresh Catch	
Grilled, Broiled or Blackened—Lemon-Garlic Sauce	

SIDE SELECTIONS 16

Grecian Rice
Russet Mashed Potatoes
Hash Browns
Italian Spinach
Fresh Turnip Greens
Veggie of the Day

House Cut Fries

Cup of Soup du Jour

Greek Salad

Add \$3

Caesar Salad

Add \$3

Iceberg Wedge

Add \$3

Cup of Seafood Gumbo

Add \$4

Living Lettuce Salad

Add \$4

Apple Walnut Salad

Add \$4

Spinach Salad

Add \$4

Grilled Asparagus

Add \$4

ENTREES 7

Parmesan Chicken

\$11.99

Tossed in breadcrumbs, herbs, and parmesan cheese topped with grecian tomato sauce

North Atlantic Salmon

\$11.99

Lightly blackened & grilled and served with our lemon-garlic butter sauce

Mississippi Fresh Farm Catfish

\$11.99

Broiled or blackened and served with our lemon-garlic butter sauce

Souflima

\$11.99

Original Family Recipe- Prime pork tenderloin charcoal-grilled in lemon-oregano sauce

Chicken Kabob

\$11.99

Grecian marinated chicken and grilled vegetables, lemon-oregano sauce

Charcoal Grilled Beef Kabob

\$12.99

Garlic marinated choice beef tenderloin and fresh vegetables, lemon-oregano sauce

Charcoal Grilled Guld Shrimp

\$12.99

Basted with lemon-oregano sauce

SIGNATURE PASTAS 4

Smoked Chicken Linguini Carbonara	\$50.00
<small>(serves 10) Linguini, garlic wine sauce, diced asparagus, rendezvous ham, mushrooms</small>	
Smoked Chicken Linguini Carbonara	\$95.00
<small>(serves 20) Linguini, garlic wine sauce, diced asparagus, rendezvous ham, mushrooms</small>	
Vegetarian Linguini Primavera	\$40.00
<small>(serves 10) Garlic wine sauce, sweet peppers, tomatoes, mushrooms, asparagus, squash, zucchini</small>	
Vegetarian Linguini Primavera	\$75.00
<small>(serves 20) Garlic wine sauce, sweet peppers, tomatoes, mushrooms, asparagus, squash, zucchini</small>	

JIM'S PLACE SIDES 5

Mixed Greens Salad	\$25.00
Grecian-Style Green Beans	\$21.00
Sautéed Green Beans	\$19.00
Jim's Signature Spinach	\$19.00
Yukon Gold Mashed Potatoes	\$19.00

ADD ONS 1

Fresh Roles	\$0.50
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BEVERAGES 3

Gallon Sweet Tea	\$7.99
Gallon Unsweet Tea	\$7.99
Bottled Water	\$1.50

DESSERTS 3

Chocolate Chip Cookies	\$12.00
<small>dozen</small>	
Petit Four Cupcakes	\$18.00
<small>dozen</small>	
Chocolate Chip Brownies	\$18.00
<small>dozen</small>	

SPARKLING 3

Louis Pedrier, Brut, France

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$31.00

Banfi Maschio Proseco, Italy

\$9.00

Moet Chandon "White Star" Champagne

AVAILABLE OPTIONS

Half Bottle: \$54.00

Bottle: \$96.00

INTERESTING WHITES 6

Beringer Zinfandel, California

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$29.00

Pinot Grigio Belle Ambiance, California

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Reisling Relax, Germany

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Sauvignon Blanc, Brancott, New Zealand

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Sauvignon Blanc, Cliff Lede, Napa

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

Rose, Hecht & Banner, France

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

CHARDONNAY 6

Oak Vineyards, California

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$25.00

J. Lohr "Riverstone"

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Simi, Sonoma Coast

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Kendall Jackson Vintner's Reserve, California**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

Rombauer, Napa**\$62.00****Cakebread Cellars, Napa****\$75.00****PINOT NOIR** 5**Mark West, California****AVAILABLE OPTIONS**

Glass: \$8.50

Bottle: \$32.00

A to Z, Oregon**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$42.00

Meiomi, California**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$42.00

Adelsheim, Willamette Valley**\$59.00****Belle Glos Las Alturas, Russian River Valley****\$87.00****INTERESTING REDS** 8**Malbec, Alta Vista Mendoza****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$35.00

Merlot, Oak Vineyards, California**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

Merlot, "Velvet Devil," Washington**AVAILABLE OPTIONS**

Glass: \$9.50

Bottle: \$36.00

Zinfandel, Four Vines Lodi**AVAILABLE OPTIONS**

Glass: \$9.50

Bottle: \$37.00

Craggy Range, "Te Kahu" Blend, New Zealand**AVAILABLE OPTIONS**

Glass: \$11.50

Bottle: \$42.00

Bordeaux Superieur, Château Grand Francais**\$53.00****Proprietary Red Paradoxx, Napa****\$59.00**

Prisoner Red, Napa

\$67.00

CABERNET & CABERNET BLENDS 14

Uppercut, California

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Oak Vineyards, California

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Silver Palm, North Coast

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

St. Michelle Cold Creek, Columbia Valley

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Justin, Paso Robles

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$49.00

Beaulieu, "BV" Napa

\$57.00

Mi Sueño "El Llano" Napa

\$60.00

Raymond Reserve, Napa

\$70.00

Hall, Napa

\$89.00

Stags Leap Artemis, Napa

\$97.00

Cornerstone, Napa

\$115.00

Silver Oak, Alexander Valley

\$130.00

Cade Estate, Howell Mountain, Napa

\$190.00

Silver Oak, Napa

\$220.00

COCKTAIL CLASSICS 8

Buffalo Trace Old Fashioned

\$10.00

Fresh Muddled Cherry & Orange, Cube Sugar, Fee Brothers Orange Bitters

MK's Peach Martini

\$10.00

Deep Eddy Vodka, Sour Apple Schnapps, Peach Schnapps, Fresh Orange Juice, Cranberry Juice

Cucumber Martini

\$10.00

Hendrix Gin, Muddled Cucumber, Triple Sec, Splash of Lime Juice & Soda

Aperol Spritz	\$10.00
Aperol, Banfi Maschio Proseco, Fever Tree Soda	
Santorini Island-Tini	\$10.00
Three Olives Pomegranate Vodka, Pama Liqueur, Orange Juice, Splash of Sour & Cranberry	
C'ville Country Club Mimosa	\$10.00
Wheatley Vodka, Sparkling Wine, St. Germaine Elderflower, Orange Juice	
Larceny Manhattan	\$10.00
Michter's Bourbon, Dolin Sweet Vermouth, Cherry	
Whoa Mule	\$10.00
Tito's Vodka, Ginger Beer, Fresh Lime	

BOTTLED BEER 12

Budweiser	\$4.00
Bud Light	\$4.00
Michelob Ultra	\$4.00
Miller Lite	\$4.00
Coors Light	\$4.00
Blue Moon Belgium White	\$4.75
Heineken	\$4.75
Fat Tire Amber	\$4.75
Yuengling	\$4.75
Corona Light	\$4.75
Dogfish Head IPA	\$4.75
Buckler, Non-Alcohol	\$4.75

DRAFT BEER 4

Stella Artois	\$5.50
Sierra Nevada Pale Ale	\$5.50
Wiseacre Tiny Bomb	\$5.50
Seasonal Special	\$5.50

HAPPY HOUR SPECIALS 3

Monday: Half Price Oak Vineyards California Wines

Tuesday: Half Price Vodka & Gin Martinis

Wednesday: Half Price Draft Beers

DESSERT 5

Skillet Cookie **\$9.00**

Warm Chocolate Chip or Peanut Butter Cookie, French Vanilla Ice Cream, Chocolate and Caramel Glaze. Please allow 10-15 minutes

Homemade Key Lime Pie **\$8.00**

Graham Cracker Crust, Whipped Cream, Fresh Lime Zest

Cheesecake Du jour **\$9.00**

Chef's made-in-house selection

Flourless Chocolate Cake **\$8.00**

Rich dark chocolate, gluten free

Daily Dessert Feature **\$9.00**

Chef's made-in-house selection

SINGLE MALT SCOTCHES 11

Balvenie DoubleWood 12yr **\$14.00**

Balvenie Caribbean Cask 14yr **\$16.00**

Glenfiddich 12yr **\$10.00**

Dalwhinnie 15yr **\$13.00**

Glenfiddich 15yr **\$16.00**

Glenlivet 12yr **\$10.00**

Macallan 12yr **\$15.00**

Macallan 18yr **\$28.00**

Oban 14yr **\$17.00**

Oban "Little Bay" **\$18.00**

Laphoraig 10yr **\$11.00**

BOURBONS & WHISKEYS 20

Angel's Envy **\$12.00**

Blanton's **\$14.00**

Bernheim	\$10.00
Bulleit	\$9.00
Bulleit Rye	\$9.00
Gentleman Jack	\$10.00
Jack Daniel's Sgl. Barrel Select	\$15.00
Jameson	\$9.00
Old Charter 8yr	\$9.00
W.L. Weller Special Reserve	\$9.00
Basil Hayden's	\$13.00
1792 Small Batch	\$10.00
Buffalo Trace	\$9.00
Eagle Rare	\$9.00
Four Roses Small Batch	\$9.00
Knob Creek	\$9.00
Maker's Mark	\$9.00
Michter's Small Batch	\$12.00
Woodford Reserve	\$10.00
Wild Turkey Rare Breed	\$10.00
PORTS 2	
Graham's "Six Grapes, " Reserve	\$10.00
Taylor 20yr Tawny Porto	\$14.00
COGNACS 2	
Hennessy	\$10.00
Remy Martin VSOP	\$14.00
RARE & LIMITED SELECTIONS 20	
Eagle Rare 17yr	\$30.00
Thomas H Handy	\$30.00

George T Stagg	\$30.00
William Larue Weller	\$30.00
W. L. Weller 12yr	\$12.00
W. L. Weller Antique	\$9.00
Stagg Jr.	\$14.00
Bowman Bros. Small Batch	\$9.00
Glenfiddich 14yr Bourbon Barrel Reserve	\$14.00
John J. Bowman Sgl. Barrel	\$14.00
Sazerac Rye	\$9.00
Elijah Craig 18yr	\$24.00
Elijah Craig Small Batch	\$9.00
Pappy Van Winkle 10yr	
Pappy Van Winkle 12yr	
Pappy Van Winkle 15yr	
Pappy Van Winkle 20yr	
Four Roses Small Batch Limited Edition	\$30.00
Elmer T Lee	\$10.00
Rock Hill Farms	\$15.00

FIRST COURSE 3

Caesar Salad

romaine, Grana Padano Parmesan, house made croutons

House Salad

mixed greens, tomato, Jim's house dressing

Soup of the Day

Chef's Selection

ENTRÉE 5

Souflima

pork tenderloin grilled 'en rotisserie', Grecian rice

Parmesan Chicken

herb crusted chicken breast, Grana Padano Parmesan, Grecian tomato coulis, Grecian rice

Apple Walnut Romaine Salad

grilled chicken, Fuji apples, walnuts, bacon, bleu cheese, honey mustard vinaigrette

Norwegian Salmon

lemon garlic butter sauce, Grecian rice

Charcoal Grilled Chopped Sirloin

sautéed onions, homemade brown gravy, Yukon Gold mashed potatoes

ENTREE 4

Charcoal Grilled Filet Mignon

Russet Mashed Potatoes

Norwegian Salmon

Lightly blackened, lemon garlic butter sauce, Russet Mashed potatoes

Charcoal Grilled Chicken Kabob

Fresh Seasonal Vegetables, served with Grecian Rice

Souflima

Charcoal Grilled Prime Pork tenderloin, Lemon-Oregano marinade, Grecian rice
