



APPETIZERS 8

Escargot

Broiled with homemade garlic butter and white wine

Shrimp Cocktail

(Four) Jumbo shrimp cooked fresh then chilled. Served with house made cocktail sauce

Homemade Fried Mozzarella

With homemade Marinara

Fried Calamari (For Two)

Lightly dusted and flash fried tender calamari, served with house made marinara sauce

Burrata

Fresh creamy mozzarella, fire roasted tomatoes, drizzled with balsamic glaze

Jimmy's Meatballs

(Two) House made with Italian seasoning, herbs, onion and breadcrumbs, baked in marinara and mozzarella

Jimmy's Crab Cake

Lump crab folded Aioli, Dijon Mustard with breadcrumbs, sauteed over spinach w/ cajun remoulade

Baked Oysters

Spinach, Bacon, Mushrooms in Pecorino Romano sauce

LITE FARE 7

French Onion Soup

Deep, rich onion beef broth, simmered for hours then served with a crispy crouton and melted cheese

Lobster Bisque

Available in Cup

Side Caesar Salad

House Salad

Caesar Salad

Fresh Crispy romaine tossed with Caesar dressing, pecorino romano and croutons

Jimmy's Salad

Spring Mix tossed with grilled pears, toasted almonds, sun-dried cranberries, homemade croutons and gorgonzola crumbles. Drizzled with homemade garlic herb vinaigrette

Jimmy's Wedge

Iceberg lettuce with diced tomato, red onion, cucumbers and crispy bacon over homemade gorgonzola

ITALIAN SPECIALTIES 10

Homemade Meat Lasagna

Homemade pasta layered with cheese, beef and marinara sauce, our house specialty

Eggplant Parmigiana

Fresh eggplant with a delicate egg batter and gently fried golden brown with homemade marinara and mozzarella with linguini

Linguini Marinara

Rigatoni a la Vodka

Lobster Ravioli

Sherry lobster sauce, red roasted peppers, mushrooms, basil

Fettuccine Alfredo

Linguini & Clams

Garlic white wine sauce

Linguini Bolognese

Homemade meat sauce

Parmigiana

Breaded cutlets topped with marinara sauce and mozzarella cheese over linguini. Available in Chicken, Veal

Portofino

Sauteed garden vegetables in pesto white wine sauce over homemade fettuccine pasta

ENTREES 9

Crispy Half Duckling ala Orange

Roasted and finished with grand marnier sauce, fresh potato and vegetable

Faroe Island Salmon

Premium 8oz salmon fillet with a touch of creamy citrus sauce with mashed potato and vegetable

Frutti di Mare

Lobster tail, shrimp, calamari, scallops, mussels and clams, served over linguini. Sautéed in a homemade marinara broth or garlic white wine sauce

Veal Sorrentino

Pan seared Veal cutlet with prosciutto ham, eggplant, touch of homemade marinara, in marsala wine sauce over linguini pasta

Marsala

Sauteed with fresh mushrooms, marsala wine over linguini. Available in Chicken, Veal

Scaloppini a la Jimmy's

Dipped in egg batter, sautéed and finished with mushrooms, roasted red peppers and white wine garlic sauce over linguini. Available in Chicken, Veal

Seafood Medley

North Atlantic Salmon, jumbo shrimp and scallops baked with white wine garlic lemon sauce

Sole Francaise

sauteed in a lemon white wine sauce with capers, served with mashed potato and vegetables

Shrimp Fradiavlo

Jumbo Gulf Shrimp, in a homemade spicy marinara over linguini pasta

STEAKS 6

8oz. Filet Mignon

Served with mashed potatoes and vegetables

12oz. Black Angus NY Strip Sirloin

Served with mashed potatoes and vegetables

Surf N Turf

8oz filet and a 5oz lobster tail in drawn butter Served with mashed potatoes and vegetables

Braised Short Rib

Slow braised boneless short rib topped with chef vegetable, savory pan gravy and crispy onions, served with mashed potatoes

Rack of Lamb

Grilled Mediterranean style with jimmy's garlic oil, mashed potatoes and vegetables

14oz. Ribeye

Sautéed mushrooms and crispy onions served with mashed potato and grilled asparagus

MAIN 7

Personal Cheese Pizza

topped with marinara sauce and cheese

Homemade Chicken Fingers

served with a side of French fries

8oz New York Strip Steak Sirloin

served with a side of French Fries

Hamburger or Cheeseburger

\$1.00

topped with lettuce, tomato served with a side of French Fries

Linguini Marinara with Homemade Meatball

Fettuccini Alfredo

In a light cream sauce

Linguini With Butter

SPARKLING WINES 1

Maschio Prosecco (Veneto, Italy)

WHITE WINES ~ ITALIAN 3

Pinot Grigio, Kettmeir (Alto Adige)

Dry flavor with pleasant golden apple aftertaste. Make by Santa Margarita

Pinot Grigio, Mezza Corona (Veneto)

A dry, medium-boiled white; fresh and attractive with a good backbone of acidity

Moscato, Bartenura (Italy)

Crisp and refreshing, semi-sweet, with pear, tangerine, nectar and melon flavors on the finish

WHITE WINES ~ DOMESTIC 7

Sauvignon Blanc, Markham (Napa, California)

Passion fruit, gooseberry aromas and juicy citrus flavors

Sauvignon Blanc, Loveblock by Kim Crawford (Marlborough, New Zealand)

Passion fruit, gooseberry aromas and juicy citrus flavors

Chardonnay, Bonterra (Mendocino)

Organically Grown Grapes - Bright, clean with aromas of honey and lightly toasted almonds

Chardonnay, Kendall-Jackson Vintner's Reserve (California)

Citrus flavors with notes of vanilla, butter and toasty oak

Chardonnay, Davis Bynum (Russian River, California)

Delivers the perfect balance of apple and pears with a kiss of toasty oak

Chardonnay, Toasted Head (California)

Fresh and crisp apple and lemon flavors meld to a long, smooth but fresh finish

Riesling, Glenora (New York)

Fresh, light, floral aromas and flavors reminiscent of nectarines and honey. Semi-sweet finish

ROSÉ WINES 1

Juliette Rose (Provence, France)

Lively, rich and dry with flavors of white peach and red berry

RED WINES ~ ITALIAN 8

Amarone Sartori "Corte Bra" (Veneto, Italy)

Hand selected grapes, dried for 3-4 months, pressed and fermented 4 years in oak casks, intense garnet color, a bouquet of ripe berry and plum, rich, velvety and full bodied

Valpolicella Ripasso, "Le Poiane" Bolla (Veneto, Italy)

Displays the flavors of Amarone but with a lighter style. Enjoy with red sauces and meat

Chianti, Da Vinci DOCG (Tuscany)

Fruity aromas of cherry with hints of vanilla and cinnamon

Chianti Classico, Ruffino Aziano (Tuscany)

Well balanced flavor of dried cherries & a velvety finish

Brunello di Montalcino, Castello Banfi (Tuscany)

A world class Italian wine-known around the world Rich and full flavored with aromas of violet and vanilla and hints of licorice-with a variety finish

Chianti Classico Riserva, Lamole di Lamole (Tuscany)

Structure, softness, acidity, extract and savouriness come together to perfection

Barolo "Tortoniano", Michelle Chiarlo (Piedmont)

A distinct bouquet of violets or rose petals, with seductively earthy, slightly musky undertones

Super Tuscan, Castello Banfi, Belnero Montalcino (Tuscany, Italy)

A blend of Sangiovese and a touch of Merlot; soft, well balanced tannins; hints of vanilla, tobacco and coffee. (90Pts. - Wine Spectator)

RED WINES ~ OTHERS 11

Pinot Noir, Rex Goliath (California)

Light, vibrant texture and a slightly dry finish

Merlot, St. Francis (Sonoma)

Ripe and versatile with notes of spice and dark fruit

Malbec, Don Miguel Gascon (Argentina)

Lush concentrations of black cherry, plum and boysenberry

Malbec Blend, Trivento Golden Malbec (Argentina)

A bouquet of berry fruits, plum jam, coffee; elegant and powerful on the palate with velvety tannins. (90Pts. - Wine Spectator)

Cabernet Sauvignon, Reserve, Gerard Bertrand (France)

Rich notes of black plum, cherry and boysenberry that are spiced by notes of licorice and minty pepper

Cabernet Sauvignon, Chateau St. Jean (Sonoma)

Aromas and flavors of blackberries, tobacco and allspice

Cabernet Sauvignon, Earthquake (Lodi)

Full-bodied and filled with decadent black fruit flavors

Cabernet Sauvignon, Caymus Vineyards (Napa Valley)

Black cherry, plum and cassis fruit offset by notes of chocolate, herbs and cedar with a supple texture

Cabernet Sauvignon, Tangle Oaks (Napa)

Exhibits blackberry and black cherry flavors along with hints of mocha and spice

Red Blend, Hess Trio (Napa Valley, California)

Merlot, Syrah and Petite Sirah, with juicy flavors of cranberry, pomegranate and black cherry

Saint Estephe, Chateau de Paz (Bordeaux, France)

A classic Bordeaux blend of Cabernet France, Cabernet Sauvignon, Merlot, Malbec and Petit Verdot, Powerful delicious with ripe red berry flavors.
Excellent with meats

HOUSE WINES 7

Estrella, Cabernet Sauvignon

Estrella, Chardonnay

Estrella, Merlot

Estrella, White Zinfandel

Riunite, Lambrusco

Placido, Chianti

Placido, Pinot Grigio

DESSERT 7

Homemade Tiramisu

Homemade Vanilla Bean Crème Brulee

Chocolate Chip Cannoli

3 Layer Chocolate Mousse Cake

New York Deli Cheesecake

Tartuffo-Pistachio Ice Cream, and a Chocolate Shell

Vanilla Ice Cream

DESSERT MARTINIS 3

Espresso Martini

Limoncello Martini

Apple Martini

BOURBON & WHISKEY 16

Makers Mark

Angels Envy

Basil Hayden

Widow Jane

- Bullet
- Knob Creek
- Eagles Rare
- Woodford Reserve
- Great Jones
- Buffalo Trace
- Jack Daniels Whiskey
- Jameson Irish Whiskey
- Proper 12 Irish Whiskey
- Irish Mist Whiskey
- Crown Royal Canadian Whiskey
- Local Woodchopper Maple Whiskey

SCOTCH 10

- Glenlivet 12 Year Single
- Glenfiddich 12 Year Single
- Glenmorangie Highland Single Malt
- Oban 14 Year
- Dewars 12 Year
- McCallan 12 Year
- Johnny Walker Red
- Johnny Walker Black
- Johnny Walker Blue
- Johnny Walker High Rye

CORDIALS 14

- Anisette
- B & B
- Baileys
- Campari

- Chamboard
- Drambuie
- Frangelico
- Kahlua
- Limoncello
- Romano Sambuca Clear
- Romano Sambuca Black
- Grand Marnier
- Amaretto Disaronno
- Banfi Grappa

- TEQUILA** 10
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- Casamigos Blanco
 - Casamigos Reposado
 - Don Julio 1942
 - Clase Azul Reposado
 - Don Julio Blanco
 - Don Julio Anejo
 - Don Julio Reposado
 - Milagro Silver
 - Espolon Silver
 - Deleon Reposado

- PORT AND BRANDY** 4
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- Taylor Fladgate 10 Year
 - Taylor Fladgate 20 Year
 - Hennessey V.S.
 - Remy Martin VSOP

- COFFEE** 2
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Irish

B52

Kahlua, Bailey's, grand marnier