

Jim's Steakhouse

LUNCH MENU

MONDAY - FRIDAY 11AM - 3PM
ASK YOUR SERVER ABOUT OUR DAILY SPECIAL
& OUR HOMEMADE SOUP AND SANDWICH SPECIAL

APPETIZERS

COLOSSAL SHRIMP COCKTAIL	11.95
OYSTERS ON THE HALF SHELL <i>SEASONAL AVAILABILITY</i>	11.95
GARLIC BREAD	3.50
STUFFED MUSHROOMS	7.95

SOUPS

HOMEMADE SOUP DU JOUR CUP 2.75, BOWL 3.95	
BAKED FRENCH ONION SOUP	4.50

SALADS

SMALL SALAD	2.95
FRESH TOSSED SALAD	3.95
MAURICE SALAD	8.25
PETITE MAURICE	6.25
SPINACH SALAD	7.95
CAESAR SALAD	7.50

ADD CHICKEN \$4.00

CHEF'S SEAFOOD SALAD DU JOUR (ASK ABOUT TODAY'S SEAFOOD SELECTION)

ABOVE SALADS SERVED WITH YOUR CHOICE OF VINEGAR & OIL, 1000 ISLAND, FRENCH DRESSING OR BRITTANY DRESSING, BLUE CHEESE OR CREAMED GARLIC .75 EXTRA

HORSESHOE

HAMBURGER HORSESHOE <i>TOPPED WITH FRIES</i>	8.95
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FRIDAY SPECIAL

OPEN FACE PRIME RIB SANDWICH <i>WITH SALAD AND FRENCH FRIES</i>	16.50
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JIM'S BURGERS

ALL BURGERS AND CHICKEN BREASTS INCLUDE YOUR CHOICE OF POTATO SALAD, HOMEMADE CHIPS OR HOMEMADE FRIES AND ARE PREPARED TO YOUR LIKING!

KING BURGER	6.75
CHEESE BURGER	7.25
BLEU BURGER	7.95
BACON BURGER	7.95
MUSHROOM BURGER	7.25
SWISS BURGER	7.25
CHEDDAR BURGER	7.25
PATTY MELT	7.95

ADDITIONAL TOPPINGS .75

GRILLED CHICKEN BREAST SANDWICH <i>PREPARED THE WAY YOU WANT WITH YOUR CHOICE OF TOPPINGS: AVOCADO & BACON WITH SPICY MAYO, CORDON BLUE WITH HONEY DIJON, BLACKENED AND BLUE CHEESE, GRILLED WITH LETTUCE, TOMATO & MAYO</i>	8.95
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NEW YORK STRIP STEAK SANDWICH <i>WITH TOSSED SALAD AND FRENCH FRIES</i>	16.50
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DELI SANDWICHES

ALL SERVED WITH YOUR CHOICE OF POTATO SALAD, HOMEMADE CHIPS OR HOMEMADE FRIES

PHILLY STEAK SANDWICH	7.50
CHICKEN OR TUNA SALAD	5.75
GRILLED REUBEN	7.25
FRENCH DIP	7.50
HAM-TURKEY CLUB	7.50
GRILLED HAM <i>WITH AMERICAN OR SWISS</i>	5.95
BEEFEATER	7.25
BBQ BEEF	7.25
TURKEY, BACON & AVOCADO	7.50

MAKE ANY SANDWICH A WRAP FOR \$1.00

BEVERAGES

COFFEE	2.00
HOT OR ICED TEA	2.00
MILK	2.00

Jim's Steakhouse

DINNER MENU

MONDAY 4PM - 9PM | TUESDAY - THURSDAY 4PM - 10PM
FRIDAY & SATURDAY 4PM - 11PM | SUNDAY 4PM - 9PM
LIVE ENTERTAINMENT TUESDAY - SATURDAY

ENTRÉES INCLUDE SOUP DU JOUR OR GARDEN FRESH SALAD WITH YOUR CHOICE OF DRESSING, BAKED POTATO OR FRENCH FRIES & FRESH HOMEMADE BREAD
DRESSING CHOICES: VINEGAR & OIL, FRENCH, 1000 ISLAND OR BRITTANY DRESSING, FAT FREE HONEY DIJON, BLUE CHEESE DRESSING \$2.75 CREAMY GARLIC \$1.00

APPETIZERS

SHRIMP COCKTAIL	10.95
OYSTERS ON THE HALF SHELL <small>SEASONAL AVAILABILITY</small>	12.95
OYSTERS ROCKEFELLER <small>SEASONAL AVAILABILITY</small>	12.95
SHRIMP DIJON	11.95
CALAMARI	9.95
SMOKED SALMON & RYE TOAST	10.95
BBQ SHRIMP WRAPPED IN BACON	10.95
BLACKENED SEA SCALLOPS	12.95
STUFFED MUSHROOMS <small>WITH CRABMEAT STUFFING</small>	7.95
SALMON PINWHEELS <small>SMOKED SALMON, HERBED CREAM CHEESE AND CAPERS, WRAPPED WITH A FLOUR TORTILLA</small>	10.95
SPINACH ARTICHOKE DIP & TORTILLA CHIPS	8.95
STUFFED PORTOBELLO MUSHROOMS <small>SMOKED WITH CRAB AND ARTICHOKE, SERVED WITH ARTICHOKE SAUCE</small>	10.95

SOUP & SALAD

FRENCH ONION SOUP	4.95
SOUP DU JOUR	3.95
SLICED TOMATOES & ONIONS	7.50
CAESAR SALAD	7.50
ICEBERG WEDGE SALAD	6.95

WHERE STEAK IS KING

MARINATED STRIP SIRLOIN	22.95
TOP SIRLOIN	23.95
T-BONE CENTER CUT	37.95
FILET MIGNON	REG. 30.95, LG. 38.95
NEW YORK CUT STEAK	REG. 30.95, LG. 39.50
RIB EYE	REG. 23.95, LG. 33.95
J.C. CUT	24 OZ. 51.95
STEAK KABOB	18.95
GROUND SIRLOIN WRAPPED IN BACON	16.75

(DUE TO OUR AGING PROCEDURE - STEAKS HAVE A
TENDENCY TO CHAR) WE DO NOT RECOMMEND WELL DONE COOKING
TEMPERATURE FOR STEAKS OR PRIME RIB

ROAST PRIME RIB OF BEEF AU JUS

(LIMITED QUANTITY AVAILABLE PER DAY)

SMALL CUT	20.95
REGULAR CUT	27.95
LARGE CUT	36.95

SALAD SELECTIONS

THE STEAKHOUSE BEEF & BLEU SALAD <small>ICEBERG AND ROMAINE TOSSED IN JIM'S VINAIGRETTE WITH DICED TOMATO, MUSHROOMS, RED ONION, BLACK OLIVES AND BLEU CHEESE CRUMBLES. TOPPED WITH BROILED BEEF.</small>	14.95
BLACKENED SALMON SALAD <small>BLACKENED SALMON ATOP MIXED GREENS AND DICED TOMATO AND MUSHROOMS. SERVED WITH YOUR CHOICE OF DRESSING.</small>	15.95

PORK & LAMB

ROAST LOIN OF PORK CHOP	19.50
BARBEQUED BABY BACK RIBS	22.95
SPRING LAMB CHOPS	36.95

HOUSE SPECIALTIES

(AVAILABLE IN DINING ROOM ONLY - NOT ON BANQUETS)

YANKEE POT ROAST <small>TENDER BRAISED BEEF SERVED IN ITS OWN JUICES WITH MASHED POTATOES</small>	16.95
HOMESTYLE ROAST BEEF <small>SERVED OVER MASHED POTATOES, BROWN SAUCE WITH WHITE BREAD</small>	14.95
STUFFED CHICKEN BREAST <small>SAGE DRESSING, CHICKEN GRAVY, AND MASHED POTATOES</small>	16.95
CHICKEN ROLANTINE <small>BONELESS BREAST OF CHICKEN, STUFFED WITH PROSCIUTTO, MOZZARELLA AND RICOTTA. SAUTÉED IN SHERRY WINE AND MUSHROOMS IN BROWN SAUCE</small>	17.95
CHICKEN ITALIANO <small>BONELESS BREAST OF CHICKEN, SAUTÉED IN WHITE WINE WITH MARINARA AND MOZZARELLA CHEESE</small>	17.95
CHICKEN GREGORY <small>CHICKEN BREAST, ARTICHOKE AND BROCCOLI SAUTÉED IN SWEET VERMOUTH</small>	17.95

SEAFOOD

DAILY SEAFOOD SELECTION	MARKET PRICE
FLORIDA GOLDEN FRIED SHRIMP	16.50
FLORIDA STUFFED SHRIMP	19.50
AUSTRALIAN ORANGE ROUGHY	17.95
COLD WATER LOBSTER TAIL <small>(SMALL OR LARGE)</small>	MARKET PRICE
ALASKAN KING CRAB LEGS	MARKET PRICE
THE BOOMER (STEAK & LOBSTER)	MARKET PRICE

OPEN FACED SELECTIONS

SERVED WITH A SIDE OF OUR HOMEMADE FRIES OR BAKED POTATO

RIBEYE	15.95
NEW YORK	15.95

CHILDRENS MENU

CHEESE BURGER	8.95
CHICKEN TENDER	8.95
FRIED SHRIMP	10.95
GRILLED CHEESE	6.50

SIGNATURE SIDES

ORIGINAL GARLIC BREAD	3.50
AU GRATIN	4.95
COTTAGE FRIES	4.95
LIONNAISE	4.95
MAC & CHEESE	4.95
SAUTÉED MUSHROOMS	5.95

ASK ABOUT FRESH SEASONAL VEGETABLES

BEVERAGES

COFFEE OR TEA	2.25
MILK	2.50
ICED TEA	2.25

ASK ABOUT OUR GIFT CERTIFICATES. MAJOR CREDIT CARDS ACCEPTED - SORRY, NO CHECKS.

*PRICES AND ITEMS MAY VARY

Jim's Steakhouse

DESSERT MENU

NEW YORK CHEESECAKE

A HOUSE MADE CLASSIC

CHOCOLATE LOVING SPOON

LAYERS OF DENSE CHOCOLATE MOUSSE AND CHOCOLATE CAKE

BANANAS FOSTER CAKE

LAYERS OF BANANA SPONGE CAKE AND RUM CARAMEL

MILE HIGH PEANUT BUTTER CHOCOLATE CAKE

LAYERS OF CHOCOLATE CAKE AND PEANUT BUTTER ICING
WITH BROWNIE CHUNKS

DEEP DISH KEY LIME PIE

GRAHAM CRACKER CRUST, NELLIE & JOE'S LIME JUICE,
AND FRESH WHIPPED CREAM

GRANNY SMITH CARAMEL APPLE PIE

CARAMEL AND TOFFEE COATED GRANNY SMITH APPLES
ON A SHORTBREAD CRUST

TIRAMISU

ESPRESSO SPONGE CAKE, LADYFINGERS, MARSCAPONE,
WHIPPED CREAM, CHOCOLATE SHAVINGS

CARAMEL FUDGE PECAN CAKE

CHOCOLATE CAKE, CARAMEL CHOCOLATE MOUSSE, TOFFEE,
CARAMEL, PECANS

CLASSIC CARROT CAKE

CARROT WALNUT SPONGE CAKE, CREAM CHEESE ICING

MAKE ANY DESSERT À LA MODE FOR \$1.50