

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
OYSTERS ON THE HALF SHELL
SEASONAL AVAILABILITY
GARLIC BREAD
STUFFED MUSHROOMS

SOUPS

HOMEMADE SOUP DU JOUR
CUP BOWL
BAKED FRENCH ONION SOUP

SALADS

SMALL SALAD
FRESH TOSSED SALAD
MAURICE SALAD
PETITE MAURICE
SPINACH SALAD
CAESAR SALAD

ADD CHICKEN

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*

HORSESHOE

HAMBURGER HORSESHOE
TOPPED WITH FRIES

FRIDAY SPECIAL

OPEN FACE PRIME RIB SANDWICH
WITH SALAD AND FRENCH FRIES

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
CHEESE BURGER
BLEU BURGER
BACON BURGER
MUSHROOM BURGER
SWISS BURGER
CHEDDAR BURGER
PATTY MELT

ADDITIONAL TOPPINGS

GRILLED CHICKEN BREAST SANDWICH
*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*

NEW YORK STRIP STEAK SANDWICH
WITH TOSSED SALAD AND FRENCH FRIES

DELI SANDWICHES

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

PHILLY STEAK SANDWICH
CHICKEN OR TUNA SALAD
GRILLED REUBEN
FRENCH DIP
HAM-TURKEY CLUB
GRILLED HAM
WITH AMERICAN OR SWISS
BEEFEATER
BBQ BEEF
TURKEY, BACON & AVOCADO

MAKE ANY SANDWICH A WRAP

BEVERAGES

COFFEE
HOT OR ICED TEA
MILK

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, CREAMY GARLIC

APPETIZERS

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

SOUP & SALAD

FRENCH ONION SOUP
SOUP DU JOUR
SLICED TOMATOES & ONIONS
CAESAR SALAD
ICEBERG WEDGE SALAD

WHERE STEAK IS KING

MARINATED STRIP SIRLOIN
TOP SIRLOIN
T-BONE CENTER CUT
FILET MIGNON REG. LG.
NEW YORK CUT STEAK REG. LG.
RIB EYE REG. LG.
J.C. CUT
STEAK KABOB
GROUND SIRLOIN WRAPPED IN BACON

*(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
REGULAR CUT
LARGE CUT

SALAD SELECTIONS

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

PORK & LAMB

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

HOUSE SPECIALTIES

(AVAILABLE IN DINING ROOM ONLY - NOT ON BANQUETS)

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

SEAFOOD

DAILY SEAFOOD SELECTION
FLORIDA GOLDEN FRIED SHRIMP
FLORIDA STUFFED SHRIMP
AUSTRALIAN ORANGE ROUGHY
COLD WATER LOBSTER TAIL
(SMALL OR LARGE)
ALASKAN KING CRAB LEGS
THE BOOMER (STEAK & LOBSTER)

OPEN FACED SELECTIONS

SERVED WITH A SIDE OF OUR HOMEMADE FRIES OR BAKED POTATO

RIBEYE
NEW YORK

CHILDRENS MENU

CHEESE BURGER
CHICKEN TENDER
FRIED SHRIMP
GRILLED CHEESE

SIGNATURE SIDES

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

ASK ABOUT FRESH SEASONAL VEGETABLES

BEVERAGES

COFFEE OR TEA
MILK
ICED TEA

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

*PRICES AND ITEMS MAY VARY

(309) 663-4142 | WWW.JIMSSTEAKHOUSE.COM | 2307 E. WASHINGTON ST. BLOOMINGTON, IL

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