



JIM'S PLACE

est. 1921

GRILLE

STARTERS

- Louisiana Style Calamari** Fried Green Tomatoes, House Rémooulade 13.95
Jim's Gulf Oysters Charcoal Grilled or Golden Fried 16.95
Char-grilled Shrimp Cocktail Grecian Seasoned, Homemade Cocktail Sauce 18.95
Souflima Charcoal Grilled Prime Pork Tenderloin, Lemon-Oregano Marinade 12.95
Phyllo Pastry Puffs Four Delicately hand rolled Tiropetakia (Feta Cheese Blend), Spanakopetakia (Spinach Blend), or Combo 9.95
Saganaki Brandy Flamed "Kasseri" Cheese, Pita Bread, Lemon 12.95

SOUP & SALAD

- New Orleans Style Seafood Gumbo** Cup 6.95 • Bowl 10.95 **Soup du Jour** Cup 3.95 • Bowl 7.95
Ahi Tuna Salad Seared Rare with Baby Greens, Shaved Cucumber, Red Onion, Avocado, Champagne Ginger Vinaigrette 17.95
Chicken Salad Plate Our Homemade Chicken Salad with Seasonal Fresh Fruit 11.95
Cobb Salad Mixed Greens, Grilled Chicken, Gorgonzola, Avocado, Bacon, Egg, Tomato 15.95
Living Lettuce Salad Bibb Lettuce, Cranberry, Almond, Gorgonzola, Bacon, Red Onion, Apple Cider Vinaigrette 10.95
Apple Walnut Romaine Salad Fuji Apple, Walnut, Gorgonzola, Bacon, Tangy Honey Mustard 10.95
Greek Salad Feta, Bell Pepper, Kalamata Olive, Red Onion, Cucumber, Grecian Vinaigrette 10.95
Iceberg Wedge Seasoned House Croutons, Bleu Cheese Crumbles, Tomato, Applewood Bacon, Signature Bleu Cheese Dressing 10.95
Spinach Salad Goat Cheese, Candied Pecans, Strawberries, Balsamic Dressing 10.95
Caesar Salad Romaine, Grana Padano, House Croutons, Jim's Caesar Dressing 10.95
—Salad Additions: Fried or Grilled Chicken 6.95 • Salmon 8.95 • Grilled Gulf Shrimp 9.95

GOURMET SANDWICHES

Sandwiches served with choice of one side item.

- Jim's Grille Burger** Ground Fresh Daily 13.95
—Cheeses: Cheddar • American • Swiss
—Add: Applewood Bacon 1.00 • Avocado 1.00 • Fried Egg 1.00
Blackened Chicken Club Lettuce, Tomato, Onion, Bacon, Swiss, House Dressing 13.95
Fish Sandwich Daily Seasonal Fresh Catch, Grilled or Blackened, Lettuce, Tomato, Onion, House Tartar 17.95
Shrimp Po' Boy Lettuce, Tomato, Red Onion, House Rémooulade, French Baguette 11.95
Chicken Gyro Lettuce, Tomato, Tzatziki 11.95
Greek Veggie Pita Squash, Zucchini, Roasted Red Pepper, Eggplant, Tomato, Swiss, Tzatziki 10.95
Jim's Country Club Rendezvous Ham & Smoked Turkey, Lettuce, Tomato, Bacon, Mayo, Tangy Honey Mustard 14.95

SPECIALTIES

Served with choice of two side items

- Moussaka** Jim's Classic—Slow Simmered Ground Beef, Layered Eggplant, Kasseri Béchamel 15.95
Souflima Char-grilled Prime Pork Tenderloin with Lemon Oregano Marinade 16.95
Parmesan Chicken Baked with Herb Breadcrumbs, Grana Padano, Grecian Marinade 13.95
Calf Liver Southern: Gravy Jus and Sautéed Onion —or— Grecian: Lemon-Oregano Sauce 17.95
Chopped Steak Ground Fresh, Sautéed Onions, Gravy Jus 15.95
Jim's Mississippi Catfish Pecan Encrusted —or— Blackened —or— Southern Fried 14.95
North Atlantic Salmon Grilled, Broiled, or Blackened—Lemon-Garlic —or— Apricot-Shallot Sauce 16.95
Dimitri's Gulf Shrimp Grilled with Lemon-Oregano Sauce —or— Golden Fried 15.95
Jumbo Lump Crab Cakes Pan Seared, Lemon Beurre Blanc Sauce 19.95
Daily Fresh Catch Grilled, Broiled or Blackened—Lemon-Garlic Sauce 18.95

- SIDE SELECTIONS** Grecian Rice • Russet Mashed Potatoes • Hash Browns
 Italian Spinach • Fresh Turnip Greens • Veggie of the Day • House Cut Fries • Cup of Soup du Jour

- ADD 4.00 FOR THESE SIDE SELECTIONS** Cup of Seafood Gumbo • Grilled Asparagus
 Living Lettuce Salad • Apple Walnut Salad • Spinach Salad
 Greek Salad • Caesar Salad • Iceberg Wedge