

## Lunch Menu

SERVED MONDAY - FRIDAY 11 AM - 2 PM

SOUPS &	Se S.	ALA	DS
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## SEASONAL SOUP

Du Jour

CUP **\$5** BOWL **\$9** 

**\$15** 

\$15

\$14

**\$**19

\$14

\$11

\$11 \$11

\$18

**\$**3

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF SMALL HOUSE SALAD, COLESLAW, PASTA SALAD OR POMME FRITTES.

EXTRA SIDE \$4.

CAPRESE BURRATA RED AND YELLOW TOMATOES, FRESH BASIL, MOZZARELLA,

BURRATA, PESTO, BALSAMIC VINAIGRETTE, CROSTINI

CHOPPED CAESAR SALAD \$14

Crisp romaine, Peruvian Peppers, Anchovies, Croutons, Parmesan Reggiano, Egg, Caesar Dressing

JIMMY'S HOUSE SALAD

Greens, Romaine, Cucumber, Red Onion, Pepperoncini. Sun Dried Tomatoes, Cherry Tomatoes, Asiago Parmesan CHESSE, TOASTED PINON NUTS, CRISPY PROSCIUTTO, RED WINE VINAIGRETTE, ARTICHOKE HEARTS, PERUVIAN PEPPERS

**\$**15 SEASONAL SALAD

MIXED GREENS, KALE, SPINACH, APPLES, WALNUTS, ROASTED BUTTERNUT SQUASH, MONTRACHET CHEESE, CREAMY Walnut Lemon Dressing

RED AND YELLOW BEET SALAD

RED AND YELLOW BEETS, BABY GREENS, ARUGULA, ROMAINE, FENNEL, PERUVIAN PEPPERS, CRUMBLED GOAT CHEESE, SLICED Almonds, Mandarin Orange Segments, Citrus Vinaigrette

\$19 AHI TUNA SALAD

Seared Tuna with Seasame, Field Greens, Crispy Wonton CHIPS, PICKLED GINGER, EDAMAME, CARROTS, MANDARIN Orange, Snap Peas, Sesame Teriyaki Ginger Dressing

ARUGULA SALAD

Fresh Arugula, Poached Pears, Pine Nuts, Parmesan REGGIANO RIBBONS, LEMON VINAIGRETTE

HONEY SMOKED SALMON

BED OF ARUGULA TOSSED WITH A LEMON VINAIGRETTE Dressing, Cipollini Onions, Peruvian Peppers, Dill, SWEET YELLOW TOMATOES

**ITALIAN** 

PARMA PROSCIUTTO, GENOA SALAMI, CAPICOLA, SOPRESATTA, Provolone, Arugula, Tomato, Pepperoncini, Red Wine VINAIGARETTE

\$15

**\$**16

**\$17** 

**\$**16

\$19

**\$19** SPICY

\$3.50

ROASTED CHICKEN CIABATTA

ARTICHOKE SPREAD, SUN DRIED TOMATO, CIABATTA BREAD,

ARUGULA

CHICKEN SALAD CONFIT

Walnuts, Red Grapes, Apple, Celery, Onions, Croissant or Italian Baguette, Half Avocado or Tomato

GROUND CHUCK BURGER

CHOICE OF BACON, AVOCADO, MUSHROOMS, GORGONZOLA,

Swiss, Cheddar or Provolone , Tomato and Lettuce

TENDERLOIN SANDWICH

Arugula, Caramelized Onion, Creamy Horseradish on

ITALIAN BAGUETTE OR TOASTED CIABATTA

SHRIMP SANDWICH

Lemon Pepper Aioli, Chilis, Arugula on Italian

BAGUETTE

Consuming Raw or undercooked meats, poultry, seafood, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ANY FOOD SELECTION CAN BE PREPARED GLUTEN FREE UPON REQUEST. 18% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE.

OUR TIP POOL ALLOCATION ALLOWS FOR 3% OF OUR

GROSS SALES TO BE ALLOCATED TO THE KITCHEN STAFF.

PASTA OF THE DAY

HOT CHOCOLATE

**\$18** ASK YOUR SERVER ABOUT OUR DAILY SPECIAL

SALAD ADDITIONS

LEMONADE

GRILLED CHICKEN BREAST SMOKED SALMON AHI TUNA GRILLED TENDERLOIN Shrimp GRILLED ATLANTIC SALMON

**BEVER AGES** 

**COFFEE** (NO CHARGE FOR REFILLS) \$3 CRANBERRY, APPLE, ORANGE, GRAPEFRUIT, PINEAPPLE HOT TEA **\$**3

\$2.75 COKE, DIET COKE, SPRITE, DR. PEPPER, GINGER ALE

LATTE, ESPRESSO, CAPPUCCINO \$4

FRESH BREWED ICED TEA \$2.50 ITALIAN SODAS \$3.50

MILK SMALL **\$3** LARGE **\$4** SEASONAL INGREDIENTS, FLAVORED SYRUPS, SPARKLING CARBONATED WATER. CHOICE OF STRAWBERRY, MANGO, BLUEBERRY OR PEACH PELLEGRINO 1/2 LITRE **\$4** LITRE **\$6** 

