

DINNER

starters

GARDEN VEGETABLE SOUP	6.00
SOUP DU JOUR	7.00
SEARED PEPPER CRUSTED AHI TUNA STRIPS - with white beans, roasted corn, crispy wontons and sesame seeds over mixed baby greens	12.00
CRAB CAKES - served with triple citrus chardonnay reduction	13.00
JIMMY'S VEGETARIAN ROLLS - sautéed seasonal vegetables, shiitake & enoki mushrooms, wrapped in rice paper and served with lime-soy-ginger sauce	10.50
POT STICKERS - filled with chef's selection of the day	11.00
SEARED SCALLOPS - served with grilled shiitake mushrooms and lemon-soy-scallion glaze	13.00
CALAMARI FRITTE - served with dipping sauces	10.95
LITHUANIAN MEAT DUMPLINGS - served traditionally with crumbled bacon and sour cream	10.95/14.00

salads

HOUSE - mixed greens, roma tomato, cucumber, carrot, and daikon sprouts with balsamic vinaigrette	7.50
CAESAR SALAD - romaine lettuce, croutons, and shaved parmesan tossed in house made caesar dressing (anchovies on request) *caesar dressing contains raw egg	12.00
with chicken, add \$3.50 with shrimp, add \$7.00 salmon \$8.00 1/2 caesar salad \$9.00	
GRILLED VEGETABLE SALAD - mixed greens with grilled yam, carrot, eggplant, red bell pepper, zucchini, bermuda onion, and baby red potatoes, topped with feta cheese and served with creamy balsamic dressing	14.95
with chicken, add \$3.50 with shrimp, add \$7.00	
WARM GORGONZOLA SALAD - white asparagus, sun-dried cranberries, candied pecans, and warm gorgonzola cheese over baby greens with honey balsamic vinaigrette	14.95
CHICKEN BELLA - grilled chicken, roasted potatoes, asparagus, basil, pine nuts, shaved parmesan, and mixed greens tossed with pesto vinaigrette	15.95
VERONIQUE - grilled chicken, carrots, cucumber, tomatoes, toasted almonds and grapes served on a bed of mixed greens with lowfat lemon yogurt dressing	15.95
GRILLED SALMON SALAD - with marinated mushrooms, artichoke hearts, and tomatoes, mixed greens and dill vinaigrette	16.95
COBB SALAD - grilled chicken, tomatoes, roasted beets, cucumber, carrots, avocado, hard-boiled egg, bacon, and gorgonzola cheese served over mixed greens with homemade garlic ranch dressing	16.95

pasta

PUMPKIN RAVIOLI - sage & shallot butter sauce with candied walnuts	11.95/15.95
SEARED SCALLOPS WITH ANGEL HAIR - with fresh tomatoes and basil in a light lobster cream sauce	14.95/18.95
THREE MUSHROOM FARFALLE - with porcini, shiitake & crimini mushrooms, asparagus tips and light marsala cream sauce	11.95/16.95
PENNE - with house made tomato-basil sauce	11.95
with chicken, add \$3.50 with shrimp, add \$7.00 add vegetables \$3.50	
TORTELLI - house made mushroom & spinach pasta purses with spicy sun-dried tomato and basil sauce	16.50
PASTA PARPARDELLE - grilled chicken, kalamata olives, roasted bell peppers, tomatoes, fresh herbs, feta cheese, and garlic, olive oil & white wine sauce	17.00
FETTUCCINE WITH GRILLED CHICKEN - wild mushrooms, yellow & red bell peppers, red onion, cilantro, lime and roasted garlic	17.00
PAN-BLACKENED SHRIMP AND LEMON LINGUINI - sun-dried tomatoes, roasted garlic and basil butter sauce	18.00
LINGUINI WITH SAUTÉED SALMON - with artichoke hearts, capers, extra virgin olive oil, lemon, and champagne-dill sauce	18.00
FRUTTI DI MARE - bucatini pasta with calamari, scallops & shrimp in house made arrabiata sauce	24.00

entrees

served with fresh vegetables, mashed potatoes and sweet potato-parsnip puree unless noted differently

GRILLED MARINATED FREE-RANGE CHICKEN - brushed lightly with olive oil & herbs, served with beurre blanc	18.95
CHICKEN MARSALA - boneless chicken breasts sautéed with shiitake mushrooms in marsala wine sauce	18.95
CALF'S LIVER - sautéed with bermuda onions and rich demi-glaze	22.00
BLACKENED PRIME RIB - angus cut, dusted with cajun spice, served with mushroom demi-glaze and herbed horseradish	22.00
NEWYORK STEAK - all natural brawly beef, wild mushroom demi-glaze and gorgonzola cheese	26.00
GARLIC AND ROSEMARY LAMB CHOPS - with sun-dried tomatoes, artichoke hearts, feta cheese, and balsamic glaze	26.00
KOBE BEEF BURGER - with sautéed mushrooms & onions served with french fries	15.95
choice of gorgonzola, swiss, cheddar or jack cheese, add \$2.00	
GARLIC PRAWNS - grilled "scampi" marinated in roasted garlic and mediterranean herbs, served with rice and shiitake mushrooms	24.00
CHICKEN STIR FRY - fresh, seasonal vegetables and grilled chicken stir fried in a ginger-garlic-soy sauce, over lo mein noodles	17.95
JIMMY'S COUNTRY STACK - seasoned, grilled chicken breasts stacked between layers of fresh vegetables & mashed potatoes, topped with portabella mushroom and beurre blanc	19.95