

Gluten-Sensitive Lunch

Please be aware that Jimmy's is not a gluten-free kitchen and cross contamination from gluten, dairy and nuts may occur, therefore, we can not guarantee a 100% allergen free experience.

Starters

SESAME TUNA

Sushi grade served rare with wasabi and pickled ginger over Asian slaw. 13.95

ARTICHOKE SPINACH DIP

With fresh vegetables. 8.95

BURRATA

Heirloom tomato, prosciutto di parma, baby arugula. 11.95

WINGS

Buffalo or ginger. 11.95

Soups

JIMMY'S BOOYA

An all day simmering pot of various meats and vegetables. 4.75 / 6.75

SOUP OF THE DAY

4.75 / 6.75

CREAM OF TOMATO BASIL SOUP

4.75 / 6.75

Salads

NICE LITTLE SALAD

Baby spring greens, local heirloom tomatoes, sweet red onion, English cucumber, shaved fennel 5.95

ICEBERG WEDGE

Crisp iceberg lettuce, tomatoes, crumbled blue cheese, bacon and Maytag blue cheese dressing. 6.95 / 9.95

CAESAR SALAD

Homemade dressing and parmesan. 6.95 / 10.95
Add Grilled Chicken 4.00 Grilled Salmon 7.00

STRAWBERRY CHAMPAGNE SALAD

Baby spinach, grilled chicken, local Donnay Farms organic goat cheese, strawberries, dried cranberries, apple, toasted walnut, strawberry champagne vinaigrette. 12.95

AHI TUNA SALAD

Sesame crusted ahi tuna, baby spring greens, soba noodles, carrot, snap peas, scallions, cilantro, sesame vinaigrette, kalbi sauce. 19.95

GRILLED SCOTTISH SALMON

Ancho chili dusted, organic baby greens, roasted red peppers, toasted pine nuts, local Donnay Farms organic goat cheese, plum tomato vinaigrette. 16.95

✦ CHOP'T SALAD

Smoked turkey, bacon, egg, St. Petersburg AmaBlu cheese, artichoke hearts, heirloom cherry tomatoes, fresh basil, crisp romaine, garlic parmesan dressing. 12.95

BUFFALO CHICKEN SALAD

Romaine lettuce, crumbled blue cheese, tomatoes, celery and corn relish tossed in homemade buffalo blue cheese dressing and topped with buffalo grilled chicken breast. 12.95

FILET MIGNON SALAD

Thinly sliced filet mignon served with twin baby iceberg wedges, St. Petersburg AmaBlu cheese dressing, apple wood smoked bacon and fresh cut grape tomatoes. 19.95

Fish

GRILLED SCOTTISH SALMON

Lightly seasoned with salt and pepper, brushed with lemon butter and grilled. Served with mashed potatoes and roasted asparagus. 17.95

BROILED WALLEYE DINNER

Served with mashed potatoes, roasted asparagus and two-pepper tartar sauce. 15.95

CIOPPINO

Sautéed mussels, scallops, shrimp, calamari, ocean fish, saffron broth. 16.95

Burgers and Sandwiches

Served on wheat and gluten-free multi-grain bread.

Served with homemade pickles and cole slaw.

Substitute fresh fruit or a cup of soup for 1.95.

CERTIFIED ANGUS BURGER

Black Angus chuck griddled to sear in the flavor, topped with your choice of cheese. Served with vine ripened tomato, sweet red onion, iceberg lettuce and house made pickles. 13.50

BACON MUSHROOM SWISS BURGER

With mushrooms, melted Swiss, bacon and grilled onions. 13.95

✦ SHAVED RIBEYE SANDWICH

Topped with sauteed onions and melted mozzarella, served with beef jus and horseradish sauce. 14.95

ROAST TURKEY SANDWICH

Plain, simple and delicious. Hand carved roasted turkey breast with lettuce, tomato and mayo. 11.95

CHIPOTLE TURKEY SANDWICH

Carved turkey, jalapeño bacon, pepperjack cheese and chipotle mayo. 12.95

TURKEY B.L.A.S.T.

Roast turkey, honey-pepper bacon, lettuce, avocado, Swiss and tomato. 12.50

GRILLED CHICKEN CLUB

Grilled chicken breast topped with tavern ham, crisp bacon, melted Swiss and ranch dressing. 12.50

PRIME RIB SANDWICH

Shaved Prime Rib with beef jus and horseradish sauce. 13.95

BROILED WALLEYE SANDWICH

Served with shredded lettuce, red onion and tartar sauce. 14.50

MODERN HAM AND SWISS

Grilled tavern ham, topped with melted Swiss, caramelized onions and thinly sliced green apples. Served with a cup of any of our soups. 11.95

Sandwich Combo

Any sandwich can be served as a 1/2 sandwich with a Nice Little Salad, Caesar Salad or a cup of any of our soups of the day. 11.95

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STARTERS

SESAME TUNA

Sushi grade served rare with wasabi and pickled ginger over Asian slaw. 15

ARTICHOKE SPINACH DIP

With fresh vegetables. 9

BURRATA

Heirloom tomato, prosciutto di parma, baby arugula. 12

WINGS

Buffalo or ginger. 12

CHARCUTERIE BOARD

Assortment of artisan meats and house-made mustards. 15

OYSTERS

Selection of east and west coast oysters. MKT

SOUPS

JIMMY'S BOOYA

An all day simmering pot of various meats and vegetables. 5 / 7

SOUP OF THE DAY

5 / 7

SALADS

NICE LITTLE SALAD

Baby spring greens, local heirloom tomatoes, sweet red onion, English cucumber, shaved fennel 6

ICEBERG WEDGE

Crisp iceberg topped with Maytag blue cheese dressing, apple wood smoked bacon and fresh cut tomatoes. 6 / 8

CAESAR SALAD

Homemade dressing, parmesan. 11.95 Starter 6.50

STRAWBERRY CHAMPAGNE SALAD

Baby spinach, grilled chicken, local Donnay Farms organic goat cheese, strawberries, dried cranberries, apple, toasted walnut, strawberry champagne vinaigrette. 13

GRILLED SCOTTISH SALMON

Ancho chili dusted, organic baby greens, roasted red peppers, toasted pine nuts, local Donnay Farms organic goat cheese, plum tomato vinaigrette. 18

CHOP'T SALAD

Smoked turkey, bacon, egg, St. Petersburg AmaBlu cheese, artichoke hearts, heirloom cherry tomatoes, fresh basil, crisp romaine, garlic parmesan dressing. 8 / 14

FILET MIGNON SALAD

Thinly sliced filet mignon served with twin baby iceberg wedges, St. Petersburg AmaBlu cheese dressing, apple wood smoked bacon and fresh cut grape tomatoes. 20

FISH

ORGANIC SCOTTISH SALMON

Sautéed zucchini, balsamic marinated tomato, extra virgin olive oil, reduced balsamic. 27

PAN FRIED WALLEYE

Served with mashed potatoes, roasted asparagus and two-pepper tartar sauce. 6 oz. 25 10 oz. 28

THAI RED SNAPPER

Grilled baby bok choy, thai shrimp salsa, citrus reduction. 28

BURGERS AND SANDWICHES

Served on wheat and gluten-free multi-grain bread.

Served with homemade pickles and cole slaw.

Substitute fresh fruit or a cup of soup for 1.95

THE ORIGINAL BURGER

Black Angus ground chuck steak, vine ripened tomato, sweet red onion, iceberg lettuce and homemade pickles. 13

Add any one topping for 1.00. Two toppings 1.50

American, Tillamook Cheddar, Swiss, Blue Cheese, Pepper Jack, Apple Smoked Bacon, Sautéed Wild Mushrooms

TAVERN BURGER

Melted American cheese, Jimmy's barbecue sauce and thick sliced apple wood smoked bacon. 15

SHAVED RIBEYE SANDWICH

Topped with sautéed onions and melted mozzarella, served with beef jus and horseradish sauce. 15

GRILLED CHICKEN CLUB

Grilled chicken breast topped with tavern ham, crisp bacon, melted Swiss, tomato and ranch dressing. 13

BROILED WALLEYE SANDWICH

Served with shredded lettuce, red onion and tartar sauce. 15

1600°

We serve only the finest, dry aged all-natural certified angus beef steaks, broiled at 1600 degrees to seal in all the juices and flavor. All steaks are served with choice of au gratin potatoes or mashed potatoes, and a seasonal vegetable.

ON TOP

Blue Cheese 4 Atomic Horseradish 3 Grilled Shrimp 8 Crab Cake Oscar 14

FILET MIGNON (9 oz.) 38

PETITE FILET (6 oz.) 33

PRIME NEW YORK STRIP (14 oz.) 46

RIBEYE (14 oz.) 35

HANGER STEAK (8 oz.) 29

PRIME TOP SIRLOIN (8 oz.) 30

BONE IN RIBEYE (20 oz.) 44

ROAST PRIME RIB OF BEEF

Friday, Saturday, and Sunday only.
12 oz. 30 16 oz. 36

SIDE DISHES

for 2 / for 4

ASPARAGUS SPEARS 4 / 7

STEAMED BROCCOLI 4 / 7

ROASTED GREEN BEANS 4 / 7

AU GRATIN POTATOES 4 / 7

MASHED POTATOES 4 / 7