



APPETIZERS

Louisiana Style Calamari

Fried Green Tomatoes, House Rémoûlade 13.95

Char-grilled Shrimp Cocktail

Grecian Seasoned, Homemade Cocktail Sauce 18.95

Jumbo Lump Crab Cakes

Pan Seared, Lemon Beurre Blanc Sauce 19.95

Seared Ahi Tuna

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy 18.95

Sliced Beef Tenderloin

Charcoal Grilled with Jim's Signature Chimichurri Sauce
and Toasted Pita Bread 17.95

Jim's Gulf Oysters

Charcoal Grilled | Golden Fried
Raw "On the Half Shell" (when available) 16.95

Souflima

Charcoal Grilled Prime Pork Tenderloin,
Lemon-Oregano Marinade 12.95

Phyllo Puffs

Four Delicately hand rolled Tiropetakia (Feta Cheese Blend),
Spanakopetakia (Spinach Blend), or Combo 9.95

Saganaki

Brandy Flamed "Kasser" Cheese, Pita Bread, Lemon 12.95

SOUPS & SALADS

New Orleans Style Seafood Gumbo

Cup 6.95 Bowl 10.95

Soup du Jour

Cup 4.95 Bowl 8.95

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

Iceberg Wedge

Seasoned House Croutons, Bleu Cheese Crumbles, Tomato,
Applewood Bacon, Signature Bleu Cheese Dressing 10.95

Steak Salad

Beef Tenderloin, Bibb Lettuce, Rice Noodles with Cilantro,
Mint, Julienned Peppers, Sesame Seed and Ginger Dressing 19.95

Greek Salad

Feta Cheese, Bell Pepper, Kalamata Olive,
Red Onion, Cucumber, Grecian Vinaigrette 10.95

Caesar Salad

Romaine, Grana Padano, House Croutons,
Jim's Caesar Dressing 10.95

Salad Additions:

Grilled or Fried Chicken 6.95

Grilled Salmon 8.95

Grilled Gulf Shrimp 9.95

SANDWICHES

—Sandwiches served with choice of one side item—

Jim's Grille Burger

Fresh Ground Daily, Seasoned and Charcoal-grilled 15.95

Cheeses: Cheddar, American, Swiss

Add: Applewood Bacon 1.00 Avocado 1.00 Fried Egg 1.00

Fish Sandwich

Daily Seasonal Fresh Catch, Grilled or Blackened,
Lettuce, Tomato, Onion, House Tartar or Rémoûlade 19.95

We are not responsible for the appearance or taste of medium-well or well-done steaks. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added on parties of 6 or more adults. Please make us aware of any food allergies.



Colorado Lamb Chops – 15 oz.

French Bone Loin Chops, Charcoal Grilled,
Basted in Grecian Marinade
49.95

Filet – 8 oz.

Specially Seasoned and Charcoal Grilled
38.95

Ribeye – 16 oz.

USDA Prime,
Specially Seasoned and Charcoal Grilled
44.95

Steak Accompaniments

Grilled Gulf Shrimp 10 Alaskan King Crab Oscar 13
Gorgonzola Cheese 4 Béarnaise Sauce 4 Chimichurri Sauce 4

Serving the Finest Hand Cut Steaks grilled over Oak and Hickory Charcoal, since 1921



SEAFOOD

Daily Fresh Catch

The Grille's 5 Signature Preparations

- **Char-grilled, Broiled, or Blackened**—Lemon Garlic Sauce 31.95
- **Creole Parmesan**—Shallot, Tangy Remoulade, Grana Padano Cheese 33.95
- **Mediterranean**—Feta, Tomato, Red Onion, Bacon, Light Hollandaise 34.95

Jumbo Stuffed Shrimp

Blue Lump Crab, Lemon Garlic
Butter Sauce 35.95

Dimitri's Charcoal Shrimp

Basted with Lemon-Oregano Sauce 24.95

Jumbo Fried Gulf Shrimp

Golden Fried with In-House Cocktail
or Tartar Sauce 25.95

Yellowfin Ahi Tuna

Sashimi Grade, Ginger Cilantro Glaze,
Wasabi, Soy Sauce 37.95

Norwegian Salmon

Grilled, Broiled, or Blackened—Apricot Shallot
Sauce or Lemon Garlic Sauce 24.95

Jim's Mississippi Catfish

Pecan Encrusted, Blackened,
or Southern Fried 18.95

JIM'S GRILLE

Parmesan Chicken

Herb Breadcrumbs, Grana Padano, Grecian Marinara 19.95

Souflima

Original Family Recipe—Prime Pork Tenderloin,
Lemon-Oregano Marinade 19.95

Charcoal-Grilled Kabobs

Beef Tenderloin 29.95
Chicken 17.95 Vegetable 14.95

Calf Liver

Southern Style: Sautéed Onion and Gravy -or-
Grecian Style: Lemon-Oregano Sauce 19.95

Linguini Scampi

Freshly Sautéed with Spinach, Tomato,
Mushrooms, Grana Padano, Basil, Scampi Sauce
Chicken Scampi 18.95 Jumbo Shrimp Scampi 23.95

Moussaka

Slow Simmered Ground Beef, Layered Eggplant,
Kasseri Bechamel 19.95

— All entrées are served with your choice of two side selections —

Idaho Baked Potato — Russet Mashed Potatoes — Hash Browns — Fresh Turnip Greens — Italian Spinach
Grecian Rice — Veggie of the Day — House Cut Fries — House Salad — Cup of Soup du Jour

—Add 4.00 for these side selections—

Cup of Seafood Gumbo — Grilled Asparagus
Living Lettuce Salad — Apple Walnut Salad — Greek Salad — Caesar Salad — Iceberg Wedge

We are not responsible for the appearance or taste of medium-well or well-done steaks. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added on parties of 6 or more adults. Please make us aware of any food allergies.