



Happy Valentine's from Jim's Place.

Phyllo Puff

Delicate triangles of light pastry sheets filled with choice of:
"Tiropetakia" – Feta Goat Cheese
"Spanokopetakia" – Fresh Spinach
Combination Assortment
8.50

Stuffed Mushrooms

Large stuffed mushrooms sauteed with Lump Crabmeat and
finished off with Beurre Blanc Sauce
11.95

"New Orleans" Seafood Gumbo

Bowl 7.95

"Dimitri's" Charcoal Grilled Jumbo Shrimp

Basted with Grecian Lemon-Oregano Sauce
11.95

Main Courses

All entrees below are served with your choice of two side items.

Dressing Choices

(Jim's House Dressing, Italian Herb, Bleu Cheese, Honey Mustard or Grecian Olive Oil and Wine Vinegar)

Halibut

Broiled in Lemon-Garlic Butter Sauce or
charcoal grilled with Lemon-Oregano Sauce
28.75

16 oz. New York Strip Sirloin

A superb cut of choice beef
33.75

Tilapia Parmesan

Fresh filet of Tilapia with diced onions, topped with
Rémoulade Sauce and sprinkled with Parmesan Cheese
23.95

Batter Dipped Veal Cutlets

Crisp Fried – Grecian Tomato Sauce or Brown Gravy
21.50

Norwegian Salmon

Broiled in Lemon-Garlic Butter Sauce or
charcoal grilled with Lemon-Oregano Sauce
28.75

8 oz. Filet Bearnaise

Filet of Tenderloin topped with Jumbo Lump Crabmeat
and finished with Bearnaise Sauce
36.75

Stuffed Shrimp with Lump Crabmeat

Broiled in Lemon Garlic Butter Sauce
31.75

8 oz. Jim's Special Filet Mignon

The most tender of all steaks
31.75

Souffliza

An original family recipe.
Skewered pieces of succulent Pork slowly charcoaled
en rotisserie served with Rice with Grecian Tomato Sauce
21.95

14 oz. Ribeye Steak

A flavorful Center Cut from the Eye of the Rib
32.75

Parmesan Chicken

Chicken Breast tossed in mixture of Breadcrumbs
Seasoned with Herbs and Parmesan Cheese
21.50

Chopped Sirloin

Southern Style – smothered with Sautéed Onions
and Brown Gravy
21.50

Low Country Shrimp & Crawfish

Served over Parmesan Grits
24.50

An 18% gratuity will be added on parties of 6 or more.