

SMALL PLATES

Naked Wings 10

8 wings served with choice of buffalo, BBQ, chipotle BBQ, ranch or blue cheese

Buttermilk Tenders 10

House battered chicken tenders served with choice of two sauces

Dynamite Shrimp 12

Crispy shrimp, spicy aioli, pickled red cabbage served over seasoned pork rinds

Burrata 13

Mozzarella ball served with fire roasted tomato spread, arugula, fig preserves, and toast points
Add Prosciutto / 4

Bulgogi Lettuce Wraps 13

Korean BBQ marinated steak, green onion, sesame seeds served with pickled carrots and cucumbers

Pretzel Bites 10

Salted bite sized pretzels served with house cheese sauce and honey mustard

Stuffed Avocado 14

Halved Avocado stuffed with house made grilled chicken salad topped with pickled cabbage and feta served with romaine lettuce cups and grilled pita

Loaded Fries 10

House cheese sauce, bacon crisps, green onion, cilantro sour cream

• Priced Individually

Bistro Filet 5

Horseradish cream, caramelized cipollini onion

Angus 4

Signature sauce, pickle

Pulled Pork 4

Smokey BBQ sauce, dill pickle

Black Bean Veggie 4

Avocado, chipotle aioli

SALADS

Mayor's Buffalo Chicken 14

Crispy buffalo chicken, romaine, red onion, tomato, hard boiled egg, bacon, avocado, blue cheese crumbles, ranch dressing

Southwest Chicken 14

Chopped grilled chicken, black beans, avocado, tomato, red pepper, bacon, red onion, chipotle ranch, tortilla strips served over bibb lettuce

Chopped* 12

Romaine, blue cheese, bacon, egg, tomato, carrot, red onion, cucumber, white balsamic vinaigrette

PEARadise* 12

Field greens, pear, raisin, grape, pistachio, blue cheese, sherry vinaigrette

Steak* 14

Field greens, steak, red onion, candied walnut, avocado, asparagus, blue cheese, balsamic vinaigrette

Caesar or House Salad* 9

• Add chicken 5 / shrimp 6 / steak 6

SIDES

Fries 3

Seasoned Pork Rinds 4

Roasted Cauliflower with Parmesan* 4 Salad* 3

Vinegar chips 3

Chorizo Brussel Sprouts 5

Topped with blue cheese crumbles and garnished with pickled red onion

Cheese 1.5

American, cheddar, egmont, provolone, pepper jack, blue cheese

Sautéed Onion 1

Sautéed Mushrooms 1

Bacon 1.5

Fried Egg 1.5

Avocado 1.5

SANDWICHES

• All sandwiches served with choice of fries, vinegar chips, or side salad

• Sub Pretzel Bun 1

• Sub Gluten Free Bun 2

Signature Burger 14

Eight-ounce signature blend patty (Short Rib, Brisket, Chuck), egmont cheese, red wine braised onions, bibb lettuce, tomato
**prepared medium, warm pink center*

Classic Cheeseburger 12

Two four-ounce black angus patties, pickle, choice of cheese, lettuce, tomato, red onion

Impossible Burger 15

Impossible vegetarian burger topped with fire roasted tomato spread, bibb lettuce, red onion

Prosciutto Baguette 13

Thinly sliced prosciutto, brie cheese, fire roasted tomato spread, fig preserves, arugula drizzled with olive oil, served on a French baguette

Grilled Chicken 13

Cucumber, pickled red onion, avocado, bibb lettuce, stone ground mustard aioli

Prime Rib 15

Thinly sliced prime rib, house cheese sauce, mild giardiniera, served on a brioche bun

Shrimp Po Boy 14

Crispy shrimp, shredded lettuce, tomato, cajun remoulade

Pulled Pork 13

Smokey BBQ sauce, dill pickle, white onion

Salmon Burger 13

Cucumber, tomato, avocado, bibb lettuce, chipotle aioli

Turkey Burger 13

Cranberry, mayo, brie cheese, bibb lettuce

LARGE PLATES

Mahi Mahi Tacos* 16

Mango salsa, shredded cabbage, orange vinaigrette, avocado, cilantro, served with lime and cilantro lime crème

Jerk Chicken Tacos 13

Jerk chicken, black bean pineapple salsa, pickled red cabbage, cilantro, mango crème served on flour tortillas

Fish and Chips 14

Tangerine Wheat beer battered cod, tartar sauce, French fries, house slaw

Argentinian Steak Skewers* 16

Chimichurri marinated steak and onion skewers served over fries

Jimmy's Mac 14

House cheese sauce, steak bites, bacon, green onion

* Gluten Free Options

Jimmy's menu features sustainable and seasonal products. We offer a selection of house made items and source exceptional ingredients from local farms and suppliers who have the same passion for high-quality food.

We are pleased to offer a variety of gluten free options on both our food and beverage menu. **We are not a gluten-free restaurant** and cannot ensure that cross contamination will never occur. However, we have processes in place to minimize that happening.

Thank you in advance for your patience!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please advise your server to any food allergy you may have.

