

J I M M Y ' S

FRIES TO CAVIAR

G A R D E N B I S T R O & B A R

STARTERS

P.E.I. Mussels \$15

White Wine, Tomato, Basil, and Garlic Crouton

House Stuffed Dates \$12

Bacon Wrapped and Blue Cheese Stuffed, Local Arugula

Tuna & Watermelon Sashimi \$17

Avocado, Cilantro, Sesame Seeds, Asian Glaze

Housemade Meatballs \$12

Pork, Beef, Ricotta, Fresh Tomato

Baby Wedge \$12

Baby Iceberg, Nueske Bacon, Classic Blue Cheese, Heirloom Tomato, Red Onion

House Smoked Local Fish Dip \$14

Pickled Vegetable Escabeche

Pineapple Shrimp \$16

Crispy Sweet & Spicy Shrimp, Fresh Pineapple

Mediterranean Octopus \$16

Hummus, Garbanzo Bean Relish, Roasted Tomato Vinaigrette

Housemade Mozzarella & Tomato \$14

Local Heirloom Tomato & Basil, EVOO, Aged Balsamic

Garden Bistro Salad \$12

Heirloom Tomato, Beet, Little Gem Lettuce, Cucumber, Pickled Cauliflower and Carrots, With House Vinaigrette

CAVIAR

Fries & Caviar \$21

Salmon Caviar
Smoked Trout Caviar
Fresh Dill Buerre Blanc
Black Pepper Creme Fraiche

Smoked Salmon & Caviar Toast \$26

American White Sturgeon Osetra Caviar
Hackleback Sturgeon Caviar
Salmon Caviar
Smoked Trout Caviar
Dill Creme Fraiche

Caviar Eggs on Eggs \$26

Housemade Deviled Eggs
American White Sturgeon Osetra Caviar
Hackleback Sturgeon Caviar
Salmon Caviar
Smoked Trout Caviar

Traditional Caviar Service \$125

Classic Siberian Royal Imperial Caviar • Chopped Eggs • Red Onion • Chives • Creme Fraiche • Bellini

Any above presentation served with all American White Sturgeon Osetra Caviar \$80

All Entrees Served as Composed Dishes - No Substitutions PLEASE

~ PASTA ~

House-Made Squid Ink Fettuccine \$28

Shrimp, Calamari, Toasted Garlic, Fresh Herbs, Tomato

Rigatoni Bolognese \$21

Pork and Beef Served in a Rich Tomato and Herb Sauce

Chicken Parmesan \$24

Served with House-made Fettuccini in a Fresh Tomato Sauce

Four Cheese & Pear Sacchetti \$26

Truffle Cream Sauce

~ LAND ~

Chicken Schnitzel \$25

Cognac Mushroom Gravy, Mashed Potatoes, Asparagus

Chicken Milanese \$21

Local Arugula, Heirloom Cherry Tomato

Jimmy's Cheeseburger \$17

Lettuce, Tomato, Grilled Onion, American Cheese

Vegan Vegetable Curry \$21

Lemongrass, Cilantro, Thai Curry

Slow Cooked Short Rib \$28

Served with Mashed Potatoes and French Beans

Center Cut Filet Mignon \$36

Green Peppercorn Sauce, Mashed Potato, Asparagus

Crispy Roast Half Duck \$36

Raspberry Sweet Chile Glaze, Basmati Rice, Asparagus

~ SEA ~

Pan Seared Atlantic Salmon \$36

Lump Crab, Lemon Butter, French Beans

Island Coconut Fish Curry \$32

Capt. Clay's Catch, Fresh Herbs, Basmati Rice

Pan Seared Local Catch \$32

Roasted Corn Buerre Blanc, Julienne Zucchini

Wasabi Pea Crusted Ahi Tuna Loin \$32

Teriyaki Glaze, Avocado Mousse

Pan Seared Diver Scallops \$36

Parsnip Puree, Cauliflower, Champagne & Heirloom Tomato Vinaigrette

SIDES

Roasted Cauliflower \$6 • Steamed Asparagus \$6 • French Fries \$6 • Julienne Zucchini and Squash \$6
French Beans \$6 • Parmesean Fries with Mushroom Gravy \$8 • House-made Fettuccine With Tomato Sauce \$12

20% gratuity added to parties of 8 or more • Bread service unavailable • Chef Chad Ford and the kitchen staff thank you for your support

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions including illness of the liver, stomach, and blood or have immune disorder. If unsure of the risk, consult a physician