



APPETIZERS

SHRIMP TEQUILA

Battered and deep fried shrimp with ancho, chipotle chili pepper tequila cream sauce, smashed avocado and pico de gallo **16**

CRAB CAKES



Two lump crab cakes with a buttery bread crumb finish, served with a fresh lemon aioli sauce **18**

ROASTED JALAPENO HUMMUS



Oven-roasted jalapeños with tahini, avocado oil, lime, and cilantro, served with carrots, celery, and cucumber **14**

FILET MINIS

Three of our signature 2 oz. filet mignon pretzel sliders topped with Boursin herb butter cheese **23**

BRUSCHETTA BURRATA BOWL

Spring mix, burrata cheese, traditional fresh tomato bruschetta, and balsamic glaze. Served with crostinis **15**

BANG BANG SHRIMP

Panko breaded butterfly shrimp served with bang bang sauce and scallions **16**

AHI TUNA TOSTADAS

Smashed avocado, raw ahi tuna marinated in poke sauce, served with sriracha aioli and sea weed **16**

PAN- SEARED BLACKENED AHI TUNA

3 oz ahi tuna, seaweed salad, Japanese pink pickled ginger, sriracha aioli **17**

SWEET & SPICY CALAMARI

Lightly fried calamari mixed with sweet cherry peppers, served with homemade sweet and spicy Asian sauce **16**

LOADED POTATO SKINS

Freshly cut potatoes smothered in cheddar cheese, smoked applewood bacon, green onion, and sour cream **13**

CRISPY “STICKY” RIBS

Five crispy baby back ribs tossed in sweet and spicy Asian BBQ sauce and sprinkled with sesame seed and scallions **14**

FRIED MOZZARELLA

Fresh triangle-cut mozzarella cheese lightly fried, sprinkled with green onions and served with house marinara sauce **13**

FRIED PICKLE CHIPS

10 oz of lightly breaded and deep fried pickles, served with a side of chipotle ranch for dipping. **11**

BURGER SLIDERS

Three mini-burgers, chipotle aioli, dill pickles and American cheese **15**

CRISPY GRILLED WINGS



Eight wings with your choice of Garlic Parmesan - BBQ - Buffalo - Honey Sriracha sauces **16**

CHICKEN BITES

Buttermilk-brined and lightly breaded, served with dill pickles and ranch with choice of Garlic Parmesan - BBQ - Buffalo - Honey Sriracha **14**

FLATBREADS

BBQ CHICKEN

Citrus BBQ chipotle chicken, pickled red onion, house blend four cheese **16**

WILD MUSHROOM



Herb-infused oil, cremini and button mushrooms, crumbled goat cheese finished with truffle oil **16**

MARGHERITA



Olive oil, Mozzarella cheese, tomatoes, garlic, and basil **15**

ENTREES

Served with your choice of soup du jour or garden salad.

French or sweet potato fries **+1** French onion soup **+1.50** Caesar Salad **+2**

FAROE ISLANDS` SALMON



Pan seared salmon, served with asparagus in a lemon-butter sauce **7 oz 27**

JAMBALAYA

Shrimp, chicken, andouille sausage, cajun creole sauce, Jasmine rice **25**

CREAMY MUSHROOM CHICKEN



Two seasoned grilled boneless chicken breasts with creamy mushroom sauce, served with whipped potatoes and green beans **25**

CRISPY JUMBO CHICKEN STRIPS

Six crispy hand breaded chicken strips served with honey mustard and handmade French fries **20**

CHICKEN FETTUCCINE ALFREDO

Fettuccini pasta tossed in our three-cheese creamy Alfredo sauce **23**

CHICKEN DIABLO

Fiery creamy tomato sauce with mushrooms, green bell pepper, onions, and tomatoes over fettuccine pasta **23**

STEAKS

BRAISED LAMB SHANK



Slow cooked lamb shank, rosemary demi-glaze served with mashed potatoes and roasted carrots **11 oz 30**

NEW YORK STRIP



Served with baked potato **14 oz 38**

RIBEYE



Served with baked potato **16 oz 38**

BRAISED SHORT RIB



Red Wine braised short rib served with whipped potatoes **8 oz 28**

JIMMY O'S SIGNATURE RIBS

Slow roasted baby back ribs smothered in homemade signature BBQ sauce, served with baked potato
Full order **27** Half order **18**

JIMMY O`S ULTIMATE PRIME RIB (FRIDAYS & SATURDAYS)

Slow roasted, thick-cut prime rib, served with au jus and creamy horseradish with baked potato **16 oz 35**



POTATOES & SIDES

HAND-CUT FRENCH FRIES 6

TRUFFLE FRENCH FRIES 8

SWEET POTATO FRIES 7

BAKED POTATO 5



FULLY LOADED 7



WHIPPED POTATOES 7



GREEN BEANS 6



ASPARAGUS 7



ROASTED CARROTS 7



SALADS

Dressing options: Buttermilk Ranch, Bleu Cheese, Italian Vinaigrette, Honey Mustard, Balsamic dressing, Chipotle Ranch, Caesar

Add chicken **+6**, steak (6 oz) or shrimp (9 oz) **+10**, salmon (7 oz) **+15**

BEET SALAD



Green mix, oven-toasted golden and red beets, red onion, goat cheese, candied walnuts with balsamic dressing **15**

CAESAR SALAD

Romaine lettuce tossed in Caesar dressing with parmesan and garlic croutons **12**

CHOPPED SALAD



Green mix with heirloom cherry tomatoes, red onion, cucumber, hard-boiled eggs, applewood bacon, bleu cheese, and avocado served with your choice of dressing **14**

APPLE WALNUT SALAD



Green mix, fresh apple slices, dried cranberries, candied walnuts, red onion, bleu cheese crumbles and grilled chicken **17**

STEAK SALAD



Green Mix, bleu cheese crumbles, diced tomatoes, red onion, roasted red pepper and grilled marinated steak **20**

SOUTHWEST CHICKEN SALAD



Roasted corn, tomatoes, bell peppers, green onions, black beans, cheddar shredded cheese with crunchy corn tortillas strips and blackened grilled chicken breast **17**

BURGERS & SANDWICHES

Served with hand-cut French fries or sub with sweet potato fries **+1**
Cheese options: American, Cheddar, Swiss, Provolone, Mozzarella and Bleu Cheese

CLASSIC SMASH BURGER

Two quarter pound angus beef smash patties, lettuce, tomato, onion, mayo, and American cheese **14**

WEST COAST SMASH

Two quarter pound angus beef smash patties topped with applewood bacon, fresh avocado, provolone cheese, lettuce, tomato, onion and mayo **16**

THE STACKHOUSE SMASH

Two quarter pound angus beef smash patties, cheddar cheese, thick-cut bacon, beer battered onion ring, lettuce, tomato, chipotle aioli and BBQ sauce **16**

BLACK & BLEU SMASH

Two quarter pound angus beef smash patties, topped with sautéed onions, lettuce, tomato and bleu cheese crumbles **15**

BIRRIA BEEF GRILLED CHEESE

12-hours braised beef with dried chili, house cheese blend, cilantro, onion, chipotle aioli and consommé **16**

PRIME RIB PHILLY SANDWICH

Slices of prime rib served on a toasted bun with mushrooms, onions and bell peppers all smothered in provolone cheese and Au jus **17**

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast topped with fresh avocado, applewood bacon, provolone cheese, lettuce, tomato, and honey mustard **16**

GRILLED RIBEYE STEAK SANDWICH

Grilled ribeye steak served on a garlic roll with mayo, lettuce, tomato and onion **19**

Add sautéed onions or sautéed mushrooms **+2**

Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We reserve the right to add 20% Service Charge added to all groups of 5 or more

Pay with cash and save! We will gladly accept your credit/debit card with a 3% service charge.

STREET TACOS

Served with three corn tortilla tacos

AL PASTOR



Guajillo-marinated grilled pork shoulder topped with grilled pineapple, salsa verde, onion & cilantro **15**

PRIME RIB



Tender slices of prime rib served with mushrooms, onions and bell peppers and chipotle crema **16**

BIRRIA



12-hours braised beef with dried chili, five-blend cheese, onion, cilantro, consommé **15**

BANG BANG SHRIMP

Panko breaded shrimp with bang bang sauce and Asian slaw **16**

PIZZA

SIZE	PRICE		TOPPINGS	PREMIUM TOPPINGS
GLUTEN FREE	12"	17	1.50	2.00
MEDIUM	12"	14	1.50	2.00
LARGE	16"	18	2.00	2.50
FAMILY	18"	22	2.50	3.00

TOPPINGS

Pepperoni ~ Sausage ~ Bell Pepper ~ Onion ~ Mushroom ~ Bacon ~ Black Olives ~ Tomato ~ Green Olives

PREMIUM TOPPINGS

Chicken ~ Giardiniera ~ Alfredo Sauce ~ Spinach

AFTER DINNER DRINKS & SWEETS

SEA SALTED CARAMEL CHEESECAKE

New York style cheesecake, covered in sea salt caramel sauce **10**

TRIPLE CHOCOLATE MOUSSE CAKE

Three layers of moist chocolate cake and three layers of smooth & creamy chocolate mousse **12**

CARROT CAKE

Sweet, moist, flavorful, and topped with cream cheese frosting **10**

COFFEE 3

45 & GROUNDED ICED COFFEE 6

BAILEYS & COFFEE. 8

IRISH COFFEE 8

ESPRESSO MARTINI 15

BANANA FOSTER MARTINI 15

CHOCOLATE MARTINI 15

SALTED CARAMEL MARTINI 15

FRENCH MARTINI 15

PISTACCHIO MARTINI 15

DIRTY CHAI MARTINI 15

PAY DAY BAR MARTINI 15

LA MARCA PROSECCO 9 34

CK MONDAVI MOSCATO WINE. 8 32

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Contact Jessica at 708-928-6315 for Banquet Inquiries