

Here at Jimmy's, we will make it easy for you to enjoy an authentic Mediterranean culinary experience using only fresh ingredients and traditional family recipes.

Starters

Shrimp Fra Diavolo 14

Fried shrimp served with a spicy cherry pepper tomato & basil sauce.

Insalate Caprese 11

Roma tomatoes, fresh mozzarella, and fresh basil, with sea salt, black pepper, balsamic vinegar and extra virgin olive oil.

Fried Calamari 14

Falafel with Tzatziki 11

Spanakopita 12

Saganaki 12

Pan-fried kefalograviera cheese.

Steamed Clams 16

In extra virgin olive oil, garlic, white wine & fresh parsley.

Shrimp Saganaki 14

Jumbo shrimp baked in a tomato, garlic, feta cheese & Ouzo sauce.

Dolmades Yialantzi 8

Dolmades Avgolemono 13

Grape leaves filled with rice and ground beef, fresh aromatic herbs, topped with hot avgolemono sauce.

Orektika 15

A plate of assorted Greek dips: Tzatziki, Tyrokafteri, Melitzanosalata and Hummus, pita bread, baby carrots and celery.

Pita & Choice of Dip

Tzatziki or Hummus 5

Tyrokafteri (spicy feta dip) 6

Melitzanosalata (Baba Ghanoush) 7

Greek Specialties

Sandwiches

French fries or a cup of avgolemono soup +3

Lamb Doner 12

Beef Gyro 9

Chicken Souvlaki 9

Pork Souvlaki 9

Falafel 9

All the above served wrapped in a pita bread with lettuce, tomato, onions, and our homemade tzatziki sauce.

Veggie Souvlaki 9

Grilled portobello mushrooms, fire-roasted eggplant, zucchini, florina red peppers, red onions, and cherry tomatoes, wrapped in a pita bread with our homemade tzatziki sauce.

Entrees *All entrees served with a Greek dinner salad.*

Lamb Iskender 22

A Turkish twist on lamb. Slices of marinated lamb, grilled and served over pita bread, topped with Iskender sauce (a spicy tomato sauce). Served with rice garnished with a chili pepper and roasted tomato, and tzatziki sauce.

Rina's Gemista 19

Red peppers stuffed with rice, sauteed ground beef, chopped spring vegetables & aromatic fresh herbs seasoned and baked to perfection. Served with lemon potatoes.

Spanakopita 17

Sauteed spinach with scallions, fresh seasonings, eggs & feta cheese wrapped in layers of filo dough and baked.

Mousaka 20

Potatoes, layers of grilled eggplant, sauteed ground beef perfectly seasoned and all topped with a thick layer of bechamel sauce.

Dolmades Avgolemono 22

Stuffed grape leaves filled with rice and ground beef & fresh aromatic herbs, topped with hot avgolemono sauce.

Platters

Lamb Doner Platter 20

Beef Gyro Platter 17

Chicken Souvlaki Platter 17

Pork Souvlaki Platter 17

Falafel Platter 17

All the above served with a Greek dinner salad and your choice of french fries, rice, Greek potato salad or beets.

Specialty Entrees

All specialty entrees served with a garden dinner salad.

Chicken

Chicken Parmesan 19

Home-breaded chicken cutlet. Served with a side of spaghetti or angel hair.

Chicken Marsala 20

Pan-seared, chicken breast cooked in a marsala wine mushroom sauce. Served over your choice of spaghetti or rice.

Chicken Picatta 19

Pan-seared chicken breast cooked in a white wine, lemon caper sauce. Served over your choice of spaghetti or rice.

Chicken Azel 22

Chicken breast encrusted in parmesan cheese and sauteed in a white wine lemon sauce. Served with lemon potatoes & broccoli.

Veal, Beef & Lamb

Veal Parmesan 23

Home-breaded, milk-fed veal cutlet. Served with a side of spaghetti or angel hair.

Veal Picatta 23

Pan-seared, milk-fed veal cutlet and cooked in a white wine, lemon caper sauce. Served over your choice of spaghetti or rice.

***NY Strip Steak (14oz)** *MKT

14 oz Angus New York Strip steak pan-seared with butter and rosemary. Served with parmesan asparagus & lemon potatoes.

***Rack of Baby Lamb** *MKT

Served with lemon potatoes & parmesan asparagus.

Fish

Salmon 23

Served over a bed of asparagus and rice in a lemon dill sauce.

Tilapia 19

Sauteed in a light white wine lemon sauce and served with sauteed baby spinach & rice.

Pasta

Pasta Choices: Spaghetti, Angel Hair, Penne, Fresh Linguini, Fresh Whole Wheat Linguini, Fresh Fettucini

Fresh Gnocchi, Fresh Cheese Ravioli +2

Gluten-Free Penne or Spaghetti +3

Classics

Tomato Sauce, Butter, or Garlic & EVOO 11

Meatballs or Meat Sauce 16

Signature Dishes

All dishes served as listed or substitute choice of pasta. All served with a garden dinner salad.

Penne Vodka 17

Penne tossed in a pink vodka sauce.

Fettuccini Alfredo 17

Fresh fettuccini tossed in a white creamy alfredo sauce.

Clam Sauce - White or Red 20

Prepared with fresh littleneck clams and fresh linguini in your choice of a white or red sauce.

Linguini Frutti Di Mare *MKT

Homemade linguini tossed with jumbo shrimp, fresh littleneck clams and seared scallops with extra virgin olive oil, garlic and fresh basil in your choice of a red or white sauce.

Baked Ziti 16

Baked Ziti w/ Meatballs 18

Lasagna 18

Eggplant Parmesan 19

Served with spaghetti or angel hair.

Appetizers

Buffalo Wings 9

Home seasoned, baked, and fried. Served with celery and bleu cheese.

Chicken Tenders 8

Served with our homemade sauce.

Fried Zucchini 8

Served with garlic aioli.

Fried Mozzarella 8

Served with marinara sauce.

Garlic Bread 4

Garlic Bread with Cheese 5

Soups

Chicken Avgolemono (cup) 5 / (bowl) 6

Greek chicken soup with egg and lemon.

Stracciatella - / (bowl) 5

A Roman style spinach & egg drop soup.

Sides

French Fries 5

Sauteed Spinach 7

Sauteed Broccoli 7

Rice 5

Parmesan Asparagus 9

Greek Potato Salad 7

Lemon Potatoes 7

Spanakorizo 8

Salads

Garden 6

Mix of romaine, iceberg, baby greens, onions, peppers, carrots, red radishes, blue cabbage, english cucumbers and grape tomatoes.

Greek 10

Our garden salad topped with feta cheese, Kalamata olives, pepperoncini peppers, stuffed grape leaves and anchovies.

Caesar 9

Heart of romaine lettuce, Pecorino Romano cheese and croutons, tossed in our own caesar dressing.

Loribella 15

A bed of baby spinach & arugula, topped with grilled jumbo shrimp and avocado, in a lemon dill dressing.

Athenian 14

Mixed green salad with shaved beets, goat cheese, avocado, walnuts, and a honey dill vinaigrette dressing.

Macedonian 14

Fire-roasted vegetables of eggplant, florina red peppers, zucchini, bermuda onions and grilled chicken breast, served over mixed greens with our house dressing.

Cretan 13

Our garden salad topped with thinly sliced marinated and grilled portobello mushrooms, fire-roasted florina red peppers and bermuda onions, feta cheese, and grape tomatoes served with our house dressing.

Salad Add-ons:

Feta +3

Mozzarella +3

Gorgonzola +3

Goat Cheese +4

Avocado +3

Gyro +5

Grilled Chicken +5

Angus NY Strip +9

Pan-seared Salmon +9

Jumbo Shrimp +9

Pizza

A family pizza recipe that has remained unchanged since 1977.

Greek Pan (10" / 16") 9 / 15
Rustic Thin Crust (12" / 18") 10 / 17
Gluten-Free* (10" only) +2
**Prepared in a NON Gluten-Free facility*
Each traditional topping +1.5 / +2.5
Each gourmet topping +2.5 / +3.5
Extra cheese +2.5 / +4
Cheese Calzone 11

Traditional Toppings

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes
• Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli
• Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers •
Mushrooms • Black Olives

Gourmet Toppings

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts
• Ricotta • Kalamata Olives • Gorgonzola • Prosciutto •
Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Gyro •
Feta Cheese • Caramelized Onions

Signature Pizzas

Rustic Thin Crust Hot Oil Pizza 12 / 21

Rustic Thin Crust white pizza with plum tomatoes, fresh basil, Pecorino Romano cheese, mozzarella and a touch of hot oil.

Tuscana 13 / 23

Greek Pan white pizza with plum tomatoes, Italian sweet sausage, prosciutto, fresh basil, fresh rosemary, extra virgin olive oil and mozzarella, cheddar & Pecorino Romano cheeses.

Athens Special 13 / 23

Greek Pan cheese pizza with meatball, sausage, pepperoni, caramelized onions, peppers & anchovies (optional).

Vegetarian 13 / 23

Greek Pan cheese pizza with caramelized onions, peppers, eggplant, mushrooms, black olives & fresh tomatoes.

George's Salad Pizza 15 / 25

Finely chopped Greek salad over a Greek Pan cheese pizza. Served with our house dressing on the side.

Basic White 11 / 20

Greek Pan white pizza with fresh tomatoes, oregano, extra virgin olive oil & mozzarella, cheddar & feta cheeses.

Margherita 12 / 21

Greek Pan white pizza with plum tomatoes, fresh basil, extra virgin olive oil & fresh mozzarella.

Medici 14 / 24

Our Margherita pizza topped with prosciutto and arugula.

Laconia 15 / 25

Rustic Thin Crust white pizza with plum tomatoes, fresh oregano, Kalamata olives, bacon, EVOO a mix of feta, Pecorino Romano, mozzarella and cheddar cheeses.

Roma 15 / 25

Rustic Thin Crust white pizza with plum tomatoes, fresh basil, mushrooms, sausage, pepperoni, EVOO and a mix of Pecorino Romano, mozzarella and cheddar cheeses.

The FDA advises consuming raw or uncooked meats, poultry, seafood or eggs increases your risk of foodborne illness.