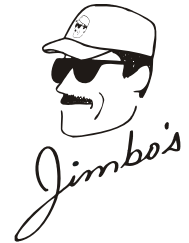


JIMBO'S CLUB AT THE POINT



TO EXCITE THE PALATE

FRENCH ONION SOUP GRATINÉE

traditional crock of Parisian onion soup with a melted cheese crust. 4.95

ZUPPA DE CLAMS

the freshest littleneck clams prepared our own tomato, garlic and herb broth and served with a slice of fresh roasted garlic crostini. 11.95

TEMPURA TUNA NORI ROLL

sushimi-grade ahi tuna and garden fresh vegetables wrapped in Japanese nori seaweed and fried in tempura batter. Served with a spicy horseradish slaw and teriyaki drizzle. 10.95

GRILLED SHRIMP ON FRESH TOMATO TARTARE

grilled jumbo wild shrimp served atop fresh red ripe tomato diced with minced garlic, extra virgin olive oil and fresh basil. 12.95

SPIEDINI A LA ROMANA

our signature golden fried layers of melted fresh mozzarella and hearty bread and served with a delicious lemon, caper butter sauce with hint of anchovy. 8.95

THAI CRISPY CALAMARI

fresh calamari lightly batter-dipped and crispy with a Thai lime chili dipping sauce. 10.95

HOMEMADE PEKING DUCK HANDROLLS WITH HOISIN DIPPING SAUCE

duck confit, strips of green onion and fresh cucumber with a delicious hoisin sauce rolled in Chinese rice paper. 9.95

BAKED CLAMS OREGANATE

little neck clams are prepared with bread crumbs, minced italian parsley, minced garlic and seasoning before broiling for just the perfect moment - served with lemon wedge. 9.95

OUR SALADS

CAESAR SALAD A LA JIMBO

fresh chilled romaine greens, grated parmigiano reggiano cheese, warm garlic croutons and our special home-made dressing all served in a crispy parmesan shell. 8.95

JIMBO'S CHOPPED ANTIPASTO SALAD

Crispy lettuce, radicchio, arugula, tomato, red onion, cucumber, roasted red pepper, black olive, italian salami and provolone cheese chopped and tossed in our classic french dijon, lemon, extra virgin olive oil vinaigrette dressing. 7.95

ARUGULA SALAD WITH RADICCHIO, CHIVES AND GORGONZOLA

the finest combination of red radicchio and green arugula enhanced with chopped chives and rich gorgonzola crumbles then tossed with our zesty lemon and extra virgin olive oil vinaigrette dressing. 8.95

THE CLASSICS

NEW YORK CUT BLACK ANGUS SIRLOIN STEAK

Traditional black angus strip steak cooked to your preference (for the heartiest appetite try our \$23.95 Adirondack size). 19.95

ALASKAN KING CRAB

a full pound, steamed to perfection and served with drawn butter and lots of lemon. 26.95

VEAL PARMIGIANA

the classic dish served with a side of pasta. 19.95

ROASTED RACK OF LAMB CHOPS

roasted with a dijon mustard crust and served with merlot or rosemary mint demi glace. 27.95

SPECIALTIES

PANKO-CRUSTED AHI TUNA

a generous portion of sashimi quality ahi tuna, panko dipped, flash finished rare, beautifully sliced and served on a bed of fresh salad greens and caramelized onion drizzled with wasabi soy. 19.95

CRISPY PEPPERCORN DUCK

pan seared twin breasts of duck prepared in our tangy peppercorn sauce. 19.95

OUR FAMOUS LEMON CHICKEN

tender chicken dusted with Japanese panko bread crumbs, sautéed in butter then splashed with white wine and lemon, served with pasta. 17.95

SEAFOOD CIOPPINO

shrimp, clams, mussels and scallops simmered in a tomato broth with fresh herbs, zesty italian sausage and baby spinach. 21.95

JUMBO SOFT SHELL CRABS

a pair of breaded jumbo soft shells with sweet mirin wine butter sauce and edamame and wild rice salad. 22.95

PAN-SEARED VEAL CHOP WITH MUSHROOMS AND CILANTRO

a thick cut chop sautéed with cremini mushrooms, garlic and finely chopped cilantro. 27.75

SEA BASS WITH GINGER AND GARLIC-BLACK BEAN SAUCE

fresh ginger, garlic and black bean sauce topped with chopped green onion and served with wakame seaweed and smoked calamari salad.. 22.95

SPICY BRAISED SHORT RIBS

short ribs slowly braised with seasonal root vegetables, spices and red wine. 18.95

CHINESE CHAR SIU LAMB CHOPS

a pair of double thick cut lamb chops prepared in a marinade of hoison sauce, soy, a bit of honey, five spice seasoning and Shaoxing wine. 27.95

VEAL OR CHICKEN SORRENTINO

medallions of tender veal or chicken sautéed in butter and white wine then topped with eggplant, prosciutto and fresh mozzarella. 19.95

SAUTÉED JUMBO SCALLOPS WITH BROWN BUTTER AND CAPERS

fresh jumbo scallops just perfectly sautéed in brown butter, lemon and capers served on a salad of tossed baby greens and vinaigrette. 18.95

ORECCHIETTE PASTA WITH LITTLE NECK CLAMS, BROCCOLI RABE AND HOT SAUSAGE

sautéed in extra virgin olive oil, roasted garlic with a hint of tomato. 18.95

**PLEASE ASK TO SEE OUR COMPLETE AWARD WINNING WINE LIST OR WE
WOULD BE PLEASED TO RECOMMEND A WINE FOR YOUR MEAL.**