

Appetizers

CALAMARI 19

Lightly Fried, Red & Green Bell Peppers Served
With A Sweet & Spicy Aioli

ESCARGOT 18

Large Escargot, Red Wine Garlic Butter,
Served With Garlic Crostini

WAGYU FILET CARPACCIO 18

Arugula, Burrata Cheese, Aged Balsamic,
Horseradish Cream, Black Truffle Sauce &
Balsamic Pearls. Served With Herbed Crostini's

CRISPY GLAZED BERKSHIRE PORK 15

Heritage Berkshire Pork, Thai BBQ Glaze,
Cabbage Slaw, Served Over Cheddar Grits

LOBSTER & CRAB CAKE 24

Lobster, Lump Crab, Lemon Aioli,
Sweet Thai Chili Sauce, Truffle Mayo

AHI TUNA STACK 16

Tuna, Peaches, Cucumber, Avocado, Red Onion
& Sweet Thai Chili Aioli. Served With
Crispy Wontons

Soup & Salad

FRENCH ONION SOUP 12

Baked With Gruyere,
Provolone & Parmesan Cheese

CAESAR SALAD 12

Crisp Romaine Hearts,
Parmesan, Steakhouse Croutons,
Bacon Lardons & Tomato

CLASSIC CAPRESE SALAD 14

Sliced Tomato, Sliced Mozzarella Cheese,
Fresh Basil, Basil Pesto, Balsamic Glaze,
Olive Oil, Salt & Pepper

ROASTED BEET & AVOCADO SALAD 14

Arugula, Goat Cheese,
Mandarin Oranges &
Honey Mustard Vinaigrette

WEDGE SALAD 12

Iceberg Lettuce, Bacon Lardons,
Blue Cheese Crumbles,
Heirloom Tomato, Steakhouse
Croutons, Aged Balsamic
& Blue Cheese Dressing

Entrées

WAGYU TERES MAJOR 14 OZ 48

Sliced & Topped with Cowboy Crust, Garlic
Mashed Potatoes & Grilled Asparagus

STEAK FRITES 65

Sliced Wagyu 8 OZ #7 NY Strip &
Parmesan Truffle Steak Fries

WAGYU FLANK STEAK 48

Sliced & Topped With A Fresh
Chimichurri Sauce, Served With A
Twice-Baked Potato &
Garlic Roasted Green Beans

HERITAGE BERKSHIRE BOURBON 34

GLAZED PORK RIB CHOP 10 OZ
Caramelized Onions & Cheddar Grits

BRAISED SHORT RIBS 36

Wagyu Beef Short Ribs Served On A
Bed Of Garlic Mashed Potatoes
Choice of Mushroom Marsala Sauce
Or Shallot Demi Sauce

JIMMY P'S SIGNATURE SALMON 38

Pan Seared Fresh Salmon, Avocado,
Tomato, Mango, Cucumber & Cilantro
Topping Over A Bed Of Coconut Rice &
Siracha Aioli

A la Carte Land

ALL STEAKS GARNISHED WITH DEMI SAUCE
ADD ONE PERSONAL SIDE 6

10 OZ WAGYU BASEBALL CUT SIRLOIN 30

8 OZ WAGYU #5 FILET 60

14 OZ WAGYU #5 N.Y. STRIP 68

8 OZ WAGYU #7 N.Y. STRIP 58

6 OZ A-5 JAPANESE WAGYU N.Y. STRIP (SLICED) 90

16 OZ #7 WAGYU RIBEYE 70

WAGYU TOMAHAWK RIBEYE 135

16 OZ WAGYU #7 N.Y. STRIP 95

10 OZ. HERITAGE BERKSHIRE PORK RIB CHOP 26

A La Carte Sea

ATLANTIC SALMON 28

U/10 SCALLOPS (5) 36

TWIN LOBSTER TAILS 42

Extras

BLUE CHEESE CRUST 5

AU POIVRE SAUCE 5

GARLIC & HERB COMPOUND BUTTER 4

COWBOY CRUST 4

CHIMICHURRI SAUCE 5

SHALLOT DEMI SAUCE 5

MUSHROOM MARSALA SAUCE 5

BÉARNAISE SAUCE 4

LOBSTER TAIL 21

FOIE GRAS 15

Shareable Cast Iron Sides 12

BACON & CHEDDAR TWICE BAKED POTATOES

GARLIC MASHED POTATOES

AU GRATIN POTATOES

BOURSIN CREAM SPINACH

CHARRED CORN & ANDOUILLE

HONEY BUTTER BACON BRUSSEL SPROUTS

GRILLED ASPARAGUS

FRENCH FRIES OR STEAK FRIES

TRUFFLE STEAK FRIES (+2)

BEER BATTERED ONION RINGS

STEAKHOUSE MUSHROOMS

GARLIC ROASTED GREEN BEANS

MAC & CHEESE

LOBSTER MAC & CHEESE (+10)

Wagyu Steakhouse Burgers*

SERVED WITH L.T.O.P &
A SIDE OF FRENCH FRIES OR STEAK FRIES

ORIGINAL WAGYU PATTY OR

WAGYU JALAPEÑO SMASH PATTY 23

WITH AMERICAN, CHEDDAR, SWISS,
OR PEPPER JACK CHEESE

ADD BACON .99

ADD GRILLED ONIONS .99

ADD SAUTEED MUSHROOMS .99

PARMESAN TRUFFLE FRIES +2

Temperatures

OUR STEAKS ARE CHAR-BROILED AT 1200 + DEGREES
& SEASONED WITH JIMMY P'S SEASONING

PITTSBURGH STYLE

CHARRED OUTSIDE, COOL RED CENTER

RARE

COOKED OUTSIDE, COOL, RED CENTER

MEDIUM RARE

JUICY, WARM RED CENTER

MEDIUM

JUICY, WARM PINK CENTER

MEDIUM WELL

JUICES ARE DRYING UP,
SLIGHT PINK CENTER

WELL DONE

COOKED THROUGH

A split charge of 10.00 will be applied to entrees that are split between guests. 20% gratuity added to parties of 6 or more.

jimmypsteaks.com

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
Our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.

*Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish,
eggs or unpasteurized milk products may increase your risk of food borne illnesses.