



JIM'S PLACE EAST

Easter Sunday Luncheon

All entrees below are served with your choice of two side items.

Norwegian Salmon

Basted with Lemon-Oregano Sauce
17.75

Ribeye Steak (10 oz)

A flavorful Center Cut from the Eye of the Rib
22.95

Soufflma

An original family recipe.
Skewered pieces of succulent Pork slowly charcoaled
en rotisserie served over Rice with Grecian Tomato Sauce
16.75

Roast Leg of Lamb

Slowly roasted with a special blend
of Grecian Seasonings
18.95

Fresh Vegetable Plate

Choice of Four items
12.75

Low Country Crawfish & Shrimp

Blended in a Cream Sauce and
served over Parmesan cheese grits
17.95

Tilapia

A Light White Fish from the Pacific
broiled in Lemon-Garlic Butter Sauce
17.75

Mississippi Pecan Crusted Catfish

Served with Lemon-Butter Sauce
17.50

Batter Dipped Veal Cutlet

Golden Fried, with Grecian Tomato Sauce or Brown Gravy
16.75

Gulf "Extra Select" Oysters

Cornmeal battered and deep fried
Tartar Sauce
16.25

Chicken Parmesan

Chicken Breast tossed in a mixture of breadcrumbs
seasoned with herbs and Parmesan cheese
16.95

Mousaka

Sliced Roasted Eggplant layered with Spiced Ground
Beef and baked with a creamy Bechamel Sauce
16.25

DRESSING CHOICES

Jim's House Dressing—A blend of tangy spices in tomato-based dressing,
Italian Herb, Blue Cheese, Grecian Oil & Vinegar, and Honey Mustard



Kid's Menu - Chicken Tenders

With Crisp Fries
7.75



18% GRATUITY ADDED TO GROUPS OF 6 OR MORE.