

JIMMY KELLY'S

STEAK HOUSE

COMMODORE DINNER MENU

APPETIZERS

(Tray Passed or Family Style)

BEEF TENDERLOIN SKEWERS

BEEF TENDERLOIN & GRILLED ONIONS & PEPPERS

JUMBO GULF SHRIMP

CAJUN REMOULADE SAUCE

SALADS

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, FRESH HERBS & EXTRA VIRGIN OLIVE OIL

THE ORIGINAL FAUCON SALAD

ICEBERG LETTUCE, BLEU CHEESE, HARD BOILED EGGS & BACON

HOUSE SPECIALTIES

(Served with an Idaho Baked Potato & our famous Corn Cakes)

FILET MIGNON

OUR MOST POPULAR

BLEU CHEESE FILET

WRAPPED IN ALAN BENTON'S SMOKED BACON & STUFFED WITH AGED MAYTAG BLEU CHEESE

COWBOY STEAK

BONE IN RIB EYE STEAK 20 OZ

SPRINGER MOUNTAIN ALL - NATURAL WHOLE CHICKEN

MARINATED IN FRESH HERBS & SPICES

DESSERTS

KEY LIME PIE

THE ORIGINAL RECIPE FROM THE KEYS... HOMEMADE WITH KEY LIMES

CHOCOLATE DECADENCE

BITTER SWEET CHOCOLATE, WHITE CHOCOLATE SAUCE & FRENCH VANILLA ICE CREAM

HOMEMADE TENNESSEE BLACKBERRY COBBLER

FRENCH VANILLA ICE CREAM

\$102.00 PER PERSON

PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY

FEATURED WINES

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER

MARKHAM MERLOT, NAPA

TINTERO BARBARESCO, ITALY