

Saturday Lunch at Jimmy's—Oct 24

Salads

- Muffoletta Salad** 9.95
Our version of a chef's salad. We use the meats and cheeses found in the traditional Muffoletta sandwich — ham, mortadella and salami — along with Provolone, Jack cheese and olive salad mixed with fresh greens and dressed with our Creole vinaigrette.
- Cajun Cobb Salad** 9.95
Mixed greens topped with blackened chicken, avocado, artichoke hearts, cherry tomatoes and bacon.
- Salmon and Shrimp Salad** 9.95
Chunks of tender salmon and whole grilled shrimp along with tomatoes and ripe olives served over fresh greens dressed with our Creole vinaigrette.
- Godchaux Salad** 9.95
A New Orleans classic made famous at Galatoire's—this salad is tender grilled shrimp and lump crabmeat mixed with lettuce and dressed with our Creole mustard vinaigrette.
- Caesar Salad with Grilled or Blackened Chicken or Shrimp** 7.95

Soups & More

- Gumbo – The Real Thing** Cup 3.50 Bowl 4.95
Our own recipe for a Louisiana style gumbo with a rich mixture of seafood, chicken and pork, served over rice.
- Broccoli and Cheddar Soup** Cup 4.50 Bowl 5.95
Tender broccoli and sharp Cheddar in stock and cream.
- Jimmy's Soup and Salad Special** 7.95
A bowl of our Garden salad and a cup of Gumbo.
- Chicken and Waffles** 8.95
A large crisp Belgian waffle topped with our butter pecan syrup and fried chicken tenders—a real treat.
- Shrimp and Artichoke Beignets** 8.95
Our own specialty—tender shrimp and artichoke hearts mixed with our beignet batter and fried until golden. Served with Remoulade and a side salad.
- Shrimp and Grits** 8.95
Sautéed Andouille sausage and shrimp in a cream sauce over cheese grits. Served with fresh fruit.
- Catfish and Fried Green Tomatoes** 8.95
Two of Jimmy's favorites—fried catfish filets and fried green tomatoes served with our own tartar sauce.
- Grilled Chef's Fish** 12.95
Our chef's choice of grilled fish with a lemon-caper sauce with zucchini-tomato casserole and fresh fruit.
- Crab Claws** 13.95
Fresh Gulf crab claws fried or sautéed and served with Jimmy's Remoulade.
- Crab Cakes** 8.95
Lightly seasoned jumbo lump crabmeat formed into four mini crab cakes and served with our Remoulade and a side salad.
- Pasta Lunch** 8.95
Created just for you to order using bowties or fettuccine with ingredients and a sauce of your choice.
- Chef's Lunch** 10.95
Our chef will prepare you a special lunch using your selection of ingredients.

Beverages

- Soft Drinks** Coffee – Tea 1.75
- San Pellegrino and Panna Mineral Waters** 2.95
- Saturday Lunch Treat — House Chardonnay and Cabernet** 2.50
All other wine, beer and bar drinks are less 20% at Saturday Lunch

**Jimmy's is a proud recipient of Wine Spectator's Award of Excellence
And Wine Enthusiast Magazine's Award of Distinction.**

Sandwich Platters

All Sandwich Platters are served with a salad or side of your choice.

Turkey, Bacon and Cheese	9.95
Turkey, apple wood bacon and Cheddar on our Kaiser roll that's dressed with pesto mayo and served with lettuce, tomato and a pickle.	
Salmon BLT Po-boy	12.95
An herb-crusted salmon filet served with Remoulade, lettuce, tomato and crisp bacon.	
Oyster Po-boy	10.50
Fried oysters served with a Cajun spiced mayo, sliced tomatoes, shredded lettuce and pickle on bread from Gambino's Bakery in New Orleans.	
Shrimp Po-boy	10.50
Shrimp—fried, grilled or blackened—served with a Cajun spiced mayo, sliced tomatoes, shredded lettuce and pickle.	
Jimmy's Cheeseburger	9.95
Your first bite will send you back to the '50's. The buns are grilled and the burgers prepared using melted butter and grilled onions, then topped with real cheddar cheese, lettuce & tomato.	

Sides

Fries	Onions Rings	Fried Green Tomatoes	Fresh Fruit	2.50
--------------	---------------------	-----------------------------	--------------------	-------------

At Jimmy's

When asked how he learned so much about food, Jim Sikes always answers the same way, "I've been eating all my life."

In October 2005, Jim launched Jimmy's as homage to fine dining in the New Orleans tradition. Many of the dishes offered are inspired by dining experiences in New Orleans and the surrounding area while he was a graduate student at LSU and subsequent visits.

At Jimmy's, we take little things seriously. Our Po-boy buns come from Gambino's Bakery in New Orleans. So does the bread for our bread pudding. Our coffee is rich French roast that we purchase especially for us. The quality of tea we use to make iced tea is rare, which makes our offering quite unique.

We make our own sauces. We use real butter and sharp Cheddar cheese. Our gumbo is "the real thing." Don't miss it. The same is true for our bread and banana puddings. Our butter-baked crackers are very tasty. And Jimmy's Garlic Habanero Hot Sauce is available for you to take home or as a unusual gift from downtown Opelika.

Our wine list has won national awards. We pride ourselves on the finest selections.

Jimmy's menus can be found on our website—jimmysopelika.com. Each menu is updated weekly to bring you the best we can offer.

In short, you are the reason we are here. If you want some thing special, we'll try to make it for you. In every case, remember that good food takes time to prepare.

Jim welcomes guests as if in his own home. We hope you'll enjoy your visit and return again and again. *Laissez les bon temps rouler!!!*

If you would like weekly menus by email, please give your server your email address and we will send them to you or contact us at jimmysopelika@gmail.com.

Jimmy's
104 South Eighth Street
Opelika, Alabama 36801
334.745.2155
www.jimmysopelika.com

Catfish served at Jimmy's is a product of the USA.