

## BETWEEN THE BUNS "CRAFT BURGERS"

All burgers  
Served on Brioche Bun with L.T.O.P  
and choice of Shoestring Fries or Truffle Fries  
(Add Shaved Truffle \$15)



### US 41 BURGER 41

8oz Ground Wagyu Patty, Seared Foie Gras,  
Triple Cream Brie Cheese, Shaved Black Truffles, Demi-Glace

### WAGYU BURGER 20

8oz Ground Wagyu Patty

CHOOSE FROM THESE TOPPINGS:

#### NAKED BURGER

Plain Burger NAKED

#### BACON & CHEDDAR BURGER

Apple Wood Smoked Bacon & Cheddar Cheese

#### JALAPENO & JACK BURGER

Jalapeno & Pepper Jack Cheese

#### SMOTHERED BURGER

Mushrooms & Swiss Cheese

## CAST IRON SIDES 8

Potato, Bacon & Cheese Au Gratin  
Grilled Asparagus & Sea Salt  
Garlic Mashed Potatoes  
Confit Young Potatoes  
Boursin Creamed Spinach  
Cardamom Roasted Carrots

Truffled Wild Mushrooms  
Andouille & Jalapeno Charred Corn  
Shoestring or Truffle Fries  
Brussels, Bacon & Chimichurri  
House Chips with Sea Salt & Pepper

Add Shaved Truffles \$15

## BEER & WINE

Sip your wine by the glass or bottle,  
or choose your favorite craft or draft beer.



## SHIPPING

*Jimmy P's Butcher Shop* can ship anywhere within the U.S.  
**FL Residents** - Take advantage of our next day  
ground service to anywhere in Florida  
for a flat rate of **\$19.95**  
Any order (shipped within Florida) totaling over  
**\$250** qualifies for **FREE SHIPPING!**



## CATERING

In addition to offering pick up catered dinners,  
*Jimmy P's Charred* also offers full-service off-site  
catering allowing guests to choose the perfect venue  
- including their home - while still enjoying the amazing  
quality and service that you've come to expect from  
*Jimmy P's Charred*.

Our management, chef and catering team are available  
at your disposal to help plan events, design custom menus,  
and deliver an unforgettable evening of enjoyment.

From beach parties to rehearsal dinners,  
our team can help plan and execute the perfect  
event for all groups and party sizes.

**JIMMYPCHARRED.COM**  
**E-MAIL: INFO@JIMMYPCHARRED.COM**

# DINNER MENU



**239.643.2427 (CHAR)**  
**1833 TAMiami TRAIL NORTH**  
**NAPLES, FLORIDA 34102**



## APPETIZERS

### STUFFED MARROW BONES 16

Beef Short Rib, Melted Triple Cream Brie, Crispy Shallots & Sherry Demi

### CHICKEN FRIED LOBSTER 18

Blue Cheese Coleslaw, New Style Buffalo Sauce

### BLUE CRAB SAMOSA 18

Spicy Chow Chow Hoisin & Sriracha

### HERITAGE PORK BELLY 16

Fig-yuzu Marmalade, Red Cabbage Kraut, Pickled Asian Vegetables, Grain Mustard

### JUMBO SEA SCALLOPS 19

Avocado Corn Salsa, Cumin Crema

### CHARRED MEDITERRANEAN OCTOPUS 16

Kalamata Preserved Lemon Puree, Quinoa Tabouli

## SOUP & SALAD

### MAINE LOBSTER BISQUE 11

### THE WEDGE 9

Baby Iceberg, Candied Pork Lardons, Heirloom Tomatoes, Garlic Herb Croutons, Blue Cheese Dressing

### BERRIES AND BLUE CHEESE SALAD 14

Seasonal Berries, Dried Cherries, Maytag Blue Cheese, Candied Pecans, Pomegranate-Balsamic Dressing

### HOUSE SALAD 8

Baby Greens, Grape Tomato, Cucumber, Radish, Dried Cherries, Candied Pecans, Blueberry-Ice Wine Vinaigrette

### HEIRLOOM TOMATO & BUFFALO BURRATA 12

Pickled Red Onion, Prosciutto, Fire Roasted Red Pepper Vinaigrette

### CLASSIC CAESAR 9

Crisp Romaine Hearts, Garlic Herb Croutons, Shaved Parmesan

## HOUSE SPECIALTIES

### SURF & TURF 52

Petite Filet Mignon, Choice of 6 oz Lobster Tail or 2 scallops  
Grilled Asparagus & Garlic Mashed

### THE REAL COWBOY 76

Tomahawk Ribeye, Smoked Pearl Onions, Sauce Soubise, Grilled Asparagus & Confit Young Potatoes

### Sliced #4 N.Y. STRIP 48

Potato Au Gratin, Demi-Glace, Baby Vegetables

### THE CHARRED MANHATTAN CUT #7 STRIP 56

#7 N.Y. Strip, Truffled Goat Cheese Butter, Minus 8 Beer  
Gastrique, Grilled Asparagus & Garlic Mashed

### COQ AU VIN 28

Half Smoked Chicken, Bacon Lardons, Young Potatoes, Wild Mushrooms, Pearl Onions, Red Wine Velouté

### CHILEAN SEABASS VERACRUZ 46

Saffron Rice, Baby Heirloom Tomatoes & Castelvetro Olives

## FROM THE SEA

Twin 6 oz. Cold Water Lobster Tails 36

Organic Salmon 26

Jumbo Sea Scallops (4) 32

Snapper 32

Chilean Seabass 40

#### 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, especially if you have certain medical conditions.

A split charge of 10.00 will be applied to entrees that are split between guests.

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## A LA CARTE FROM THE LAND

All steaks are seasoned with Jimmy P's Seasoning

Baseball Sirloin 22

Petite Filet Mignon 39

Filet Mignon 62

#4 N.Y. Strip 39

Butcher's Cut Bone-In Ribeye 57

Kan Kan Berkshire Pork Chop 28

Tomahawk Ribeye 66

Manhattan Cut #7 New York Strip 45

#7 New York Strip 88

#7 Petite Filet 70

Colorado Frenched Lamb Chops 48

Japanese Wagyu A5 N.Y. Strip 100

### AVAILABLE TEMPERATURES

Our steaks are char-broiled at 1200+ degrees

**PITTSBURGH STYLE** - Charred Out-Side, Raw - Rare Center

**RARE** - Cooked Outside, Raw - Rare 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

### STYLES

**OSCAR** - Blue Crab, Béarnaise Sauce 12

**SMOTHERED** - Mushrooms, Demi-Glace 6

**SURF & TURF** - Choice of 6 oz Maine Lobster Tail  
or 2 Scallops 16

**FRENCH** - Seared Foie Gras, Black Truffle, Demi-Glace 25

### SAUCES 4

Demi Glace ~ Au Poivre ~ Blue Cheese Butter

Bearnaise ~ Truffle Goat Cheese Butter

Red Pepper Fondue ~ Beurre Blanc

Jimmy P's Charred proudly serves the finest Australian Wagyu Beef. Wagyu is a breed of cattle that is naturally predisposed to produce perfectly marbled beef. Every cut of steak served to our guests will surpass the marbling standard for American prime grade and be free of antibiotics and synthetic hormones.

Please enjoy the exquisitely tender texture and incomparable, luxurious taste of our exclusive Wagyu Beef.