



JIMMIE'S CAFÉ

Your Neighborhood Bistro
Continental Fare With A Latin Flair

148 N. Federal Hwy
Dania Beach, Florida

Serving Wednesday – Friday for Lunch & Dinner
Serving All Day On Saturday

Wed – Fri: Serving Lunch between 11:30 am and 2:00 pm AND Dinner from 5:30 pm 'Til Late
Serving All Day On Saturday from 12:30pm – 'Til Late

Twenty-Three Wines by the Glass
Specialty Coffees & Desserts
Intimate Upstairs-Interior Dining Room
Lush Patio Dining

(954) 921 – 0688 Café Line
(954) 525 – 8527 Office

Join Our E-Mail List and See Our Calendar of Upcoming Events at

www.JimmiesChocolates.com
info@jimmieschocolates.com

Call Ahead / Take Away & Catering Services Available
Private Parties are always welcomed
Ask About I.T.B Specials for the Hospitality & ASID/IIDA Trades
We do not accept reservations via e-mail

Crostinis & Breads

Black Bean & Avocado "Pansitos" are seasoned, toasted baguette slices with a light spread of sour cream and fresh sofrito, topped with black beans and avocado
\$ 8.50

Our take on Brushcetta Bread is made with fresh Ricotta Cheese tumbled with a hint of black olive & parsley, and crowned with a rich tomato topenade
\$ 8

Chef Rob's Creamed Brie & Herb's gently spread on toasted baguette slices and topped with sautéed apples & onions, then dusted with crushed almond
\$ 9

Ensaladas

The Mediterranean boasts a hearty flavor from its fresh greens, cucumber, red onion, bell pepper, black olive, feta cheese and pine nuts
\$ 9

The Latino is one of Mom's favorites. A mix of fresh greens, tomato, onion, red beans and avocado
\$ 8

The Sol takes its inspiration from the sweet nature of a tropical breeze. Juicy citrus fruit is nestled atop fresh greens, cucumber, tomato, and blue cheese
\$ 9.50

Small House Salads are always Chef's choice that are sure to please!
\$ 4.50

Add Grilled Meat To Your Salad

Chicken Breast	\$ 6
Grilled Pork Tenderloin	\$ 7
Black Angus NY Strip	\$ 9
Fresh Catch	\$ Market Priced

Our Homemade Salad Dressings

Balsamic Vinaigrette,
Zesty Citrus Vinaigrette,
Italian Styled Raspberry & Honey Vinaigrette,
Blue Cheese Dressing

*ASK ABOUT I.T.B SPECIALS FOR THE
HOSPITALITY & ASID/IIIDA TRADES*

*OUR KITCHEN COOKS FRESH & TO ORDER.
PATIENCE FOR GRILLED FOOD IS APPRECIATED.*

*CALL AHEAD & CATERING SERVICES AVAILABLE
PRIVATE PARTIES ARE ALWAYS WELCOMED*

Lighter Bites

Hummus served with sliced Baguette and drizzled with our balsamic vinaigrette
\$ 7.50

Albacore Tuna & Diced Avocado nestled atop chopped tomato and sofrito relish, then crowned with sour cream and cilantro
\$ 9.50

Organic Blue Corn Nacho Chips presented with freshly grilled chicken breast and melted cheddar topped with chopped greens, salsa, beans, and a dollop of sour cream
\$ 11

Petite Catch classically broiled and served over a bed of fresh greens then finished with an avocado salsa and a ground caper tarter sauce
\$ Market Priced

Sandwich

Our sandwiches are served on Italian styled hoagie rolls, with seasoned kettle cooked potato chips

Grilled Chicken Breast Sandwich created with fresh greens, tomatoes, Dijon Mustard & a splash of Vinaigrette
\$ 8.50

Grilled Pork Tenderloin Sandwich topped with grated cheese and served on a bed of fresh greens, onions & bell peppers with mayo and a splash of House Vinaigrette
\$ 9.50

Black Angus NY Strip Sandwich Sliced over a bed of fresh greens, sautéed vegetables with a light spread of mayo. Crowned with a creamy brie sauce
\$ 10

The Ben-Wich is Chef Ben's claim to fame: turkey, ham and three cheeses pressed on the grill
\$ 8

Old Fashioned Deli Sandwich: Your choice of Ham or Turkey with your choice of Swiss or Cheddar served on fresh greens and tomatoes with Dijon mustard and mayo
\$ 7.50

**** Be Sure To Ask About Today's
Filet Burger-Of-The-Day
(lunchtime special) ****

*IT IS CUSTOMARY TO LEAVE A MINIMUM OF 15%
OF YOUR CHECK AS A GRATUITY/TIP FOR
SATISFACTORY SERVICE. IF YOUR SERVICE WAS
LESS THAN SATISFACTORY PLEASE LET US KNOW.*

WE WANT YOU TO BE HAPPY!

House Entrees

All of our entrees are served with your choice of two (2) sides listed below. They are grilled to perfection and sliced over a savory blend of sautéed apples, onions & bell peppers.

Grilled Pork Tenderloin \$17
Savory Chicken Breast \$15
Black Angus NY Strip \$19

Side Dishes

Arroz con Gandules
(A Medley of Spanish Styled Rice & Pigeon Peas)
Papa con Queso
(White Bliss Potatoes, Herbs and Melted Romano Cheese)
Maduros Asado
(Baked Sweet Plantain)
Batata Americano
(Baked Sweet Potato served with softened butter)
Chayote, Red Cabbage & Blue Cheese Slaw
Small House Salad
Fresh Veggies of The Day

Side Dishes al la carte, \$4.50

House Specialty Dishes

Our "Cut Of The Day" is always grilled. Your meal will start with a house salad. With your entrée you'll enjoy seasoned new potatoes roasted in rosemary & butter and a homemade sauce for dipping.
\$ 29

Fresh Catch served on a bed of Arroz con Gandules and presented with our fresh avocado, tomato & red onion salsa.
Accompanied by homemade ground caper tarter sauce
\$ Market Priced

**** Be Sure To Ask About Today's
Chef's Dinner Special ****

Dessert

Homemade Dessert Selection
All of our desserts are made from fresh ingredients and served with JIMMIE'S very own chocolate, in one of many forms! Ask your server about today's offerings
\$ 8

The Ultimate
Chocolate & Wine Tasting Experience
You will enjoy three decadent courses of chocolate and wine hand selected by our Chefs. Each course will consist of a glass of wine or champagne paired with at least two varieties of JIMMIE'S handmade chocolates.

This is the perfect way to enjoy a decadent evening with that special someone or a group of friends,
\$ 39

*OUR KITCHEN COOKS FRESH & TO ORDER.
PATIENCE FOR GRILLED FOOD IS APPRECIATED.*

Café y Mas

All of our coffee products are roasted locally, and purchased from "responsible" coffee farms.

Most of our coffee & tea beverages are available in Decaf and/or Over Ice

Cappuccino or Café Con Leche
\$ 3

Double Espresso
Americano (our answer to brewed coffee)
Or Specialty Hot Tea,
\$ 2.50

Chocolate Cappuccino
\$ 4

Chocolate Coconut Cappuccino
\$ 4.50

JIMMIE'S HOT CHOCOLATE
Made with JIMMIE'S own pure chocolate
\$ 5

Soft Drinks:
Coke, Diet Coke, Sprite, Fresh Brewed Iced Tea,
And Crystal Light Sugar Free Lemonade,
includes eat-in refills
\$ 2

San Pellegrino Sparkling Water
\$ 3.50

WE ALSO OFFER AN ECLECTIC
WINE, BEER & CHAMPAGNE LIST

PLEASE ASK YOUR SERVER
TO SEE OUR SELECTIONS

White & Blush Wines / Homemade Sangria

Paraiso Chardonnay

Santa Lucia Highlands, California

A classic California Chardonnay

\$ 12 / \$ 39

The Crossings Sauvignon Blanc

Marlboro, New Zeland

\$ 10 / \$ 36

Menage A Trois Blanc

Napa, California

A blend of Moscato, Chardonnay & Chenin Blanc

\$ 8 / \$ 25

Villa Wolf Reisling from Dr. Loosen Estate Winery

Pfalz, Germany

\$ 9 / \$ 32

Voga, Pinot Grigio

Italy

\$ 7 / \$ 21

Robert Mondavi Pvt Select Chardonnay

Cntrl Coast, California

\$ 8 / \$ 25

House Chardonnay from Trinity Oaks Winery

Napa, California

\$ 7 / \$ 21

Pink Merlot from Luna Di Luna

Northeastern Italy

A great choice for White Zin lovers! Semi Sweet & Very Sassy!

\$ 8 / \$ 25

Menage A Trois Rose

Napa, California

A smooth blend of Merlot, Syrah & Gewurztraminer.

\$ 8 / \$ 25

Homemade Red Sangria (served cold)

\$ 9 / \$ 32 carafe

Red Wines

Menage A Trois Rouge

Napa, California

A blend of Zinfandel, Merlot and Cabernet

\$ 8 / \$ 25

Montinore Estate Pinot Noir

Willamette Valley, Oregon

\$ 15 / \$ 46

Old Vine Zinfandel from Renwood Winery

Sierra Foothills, California

\$ 13 / \$ 42

Rock River Cabernet Sauvignon

Lodi Region (Manteca), California

\$ 8 / \$ 25

Cotes Du Rhone, Rouge

J. Vidal Flurey Winery, France

\$ 10 / \$ 36

Gougenheim Malbec

Valle Escondido, Argentina

\$ 8 / \$ 25

Cusumano Syrah

Sicilia, Italy

\$ 10 / \$ 36

Le Crete Pretale Chianti Classico

Italy

\$ 12 / \$ 39

Wagtail Shiraz

Barossa Region, Australia

\$ 9 / \$ 32

House Merlot from Trinity Oaks Winery

Napa, California

\$ 7 / \$ 21

Aperitif, Port & Dessert Wines

**Chocolate Amore Chocolate Infused Port (Red) or
Viognier Port (White) from the Trentadue Winery
Sonoma, California**

\$ 12 / \$ 39 375 ml

**Liquid Love Late Harvest Zinfandel from Tobin James
Paso Robles, California**

\$ 10 / \$ 36

**Syrah Port Wine from Bernard Griffin Winery
Washington State**

\$ 11 / \$ 37

Sparkling Wines & Champagne

Perrier Jouet Grand Brut, Champagne France

\$ 19 split

Cordoniu Sparkling Pinot Noir, Spain

100% Cava

\$ 15 brut split / \$ 29 btl

Moet Chandon White Star, Champagne, France

\$ 90 btl

Cavit Lunetta Prosecco, Italy

This crisp wine is amazingly versatile and great with an array of foods!

\$ 24 btl

Beer & Ales

Chimay Pemiere Ale, Belgium

This all natural, unfiltered ale is made by Trappist Monks. Amazing!

Premier (A light amber ale) or

Grand Reserve (A bit darker brew, stronger ale)

\$15 25.4oz btl

Grolsch Ceramic Flip Top Pint \$ 6.00

Domestic Bottled Beer - Budweiser, Bud Light, Sam Adams Boston Lager, Mich Ultra \$ 3.75

Imported Bottled Beer - Guinness Stout, Stella Artois, Heineken, Heineken Light, Corona, Corona Light \$ 4.75

We always offer an
I.T.B Special to the
Hospitality Trade and
ASID, IIDA Members.
Ask your server for details.

Keep Up With All Our
Special Events & Tastings!

See Our Events Calendar

<http://www.jimmieschocolates.com/>

2-4-1 Beer & Wine 5:30pm 'til Close
For All The Ladies on Wednesday
For All The Guys on Thursday