

Tapas / Appetizers & Starters

Empanada Tart: A baked pastry tart filled with empanada styled beef. Served nestled on a bed of tropical fruit salsa with a dollop of crème fraîche.	8.50
Grilled Shrimp served Ceviché Style: Four (4) large shrimp grilled to perfection and presented on a classic ceviché relish.	14.00
Bruschetta Bread: Made with fresh ricotta cheese tumbled with a hint of black olive and parsley. Served as a spread that's crowned with house made tomato tapenade. Served with toasted baguette.	8.00
Creamed Brie & Herb: Chef Rob's gentle spread creation on toasted baguette crowned with sautéed apples & onion, then dusted with crushed almond.	9.00
Tilapia Flatbread: Grilled baguette topped with broiled tilapia, capers, tomatoes and onions. Drizzled with our house made ground caper tarter sauce	10.00
Blue Corn Nachos: Grilled chicken breast and melted cheddar cheese finished with greens, salsa, beans and a dollop of sour cream.	11.00
Plantain Cake & Pernil: A flavorful, gently spiced cake of plantain, scallion & parsley supports succulent pernil (braised pork shoulder).	9.50
Roasted Red Pepper Hummus: Served with toasted baguette and a drizzle of balsamic vinaigrette.	7.50

Apartes / Small Plates & Side Dishes

Arroz Con Gandules / Caribbean Styled Rice with Pigeon Peas	
Arroz Blanco con Sabor / Lime & Cilantro infused White Rice	
Arroz Classico / Spanish Styled Rice with Olive, Caper & Pimento	
Papas con Queso / White Bliss potatoes, herbs and melted romano cheese	
Batata Americano / Baked Sweet Potato	
Maduros / Sautéed Sweet Plantain	
Chayote, Red Cabbage & Blue Cheese Slaw	
Verdura Fresca / Fresh Veggies-Of-The-Day	
Ensalada Pequeña / Small House Salad	4.50 ea, ala carte

Ensaladas / Artisanal Salads

Mediterranean Salad: Boasts hearty flavors from fresh greens, cucumber, red onion, bell pepper, black olives, feta cheese, pine nuts, and sundried tomato.	9.50
Latino Salad: Mom's favorites; Fresh greens, tomato, red onion, beans and avocado.	8.50
Sol Salad: Inspired by a tropical breeze. Juicy fresh citrus fruit is nestled atop a bed of fresh greens, tomato, cucumber and blue cheese.	9.50
Ensalada Pequeña / Small House Salad: Always Chef's choice. Sure to please.	4.50
Burger* Salad: Freshly ground Black Angus filet & sirloin. Unique burger offering each day. Presented on fresh greens, Served with a dressing of your choice OR Ketchup, Mayo & Dijon. Ask your server about today's burger selection. <i>Sorry, this item is only available during lunch service</i>	12.00

Vinaigrettes and Dressings

Balsamic Vinaigrette, Italian Vinaigrette with Raspberry & Honey, Classic Blue Cheese, Fresh Mango & Honey Dijon

Add Grilled Meat to Your Salad

Grilled Pork Tenderloin*	6.00
Savory Grilled Chicken Breast	5.00
Black Angus NY Strip*	8.50
Large Grilled Shrimp* (3)	9.00
Fresh Catch*	Mkt Price

** The consumption of undercooked or raw animal proteins may increase your risk of food-borne illness.*



Caribbean Fusion Cuisine Serving Wed – Sat
 Lunch Begins at 11:45 am / Dinner Begins at 6:00 pm
 148 N. Federal Highway, Dania Beach, FL
 954.921.0688 reservation suggested
 www.jimmieschocolates.com

Almuerzo / Lunch

Especiales de la Casa / House Specialties

- Open Faced Tripleta:** Slow roasted pork shoulder, smoked ham and grilled strip steak* smothered in melted swiss cheese over fresh bread. Served with grape tomato & red onion tossed in vinaigrette and presented on fresh greens. 9.50
- Camarones Tropical:** Four (4) succulent large grilled shrimp nestled on a bed of lime & cilantro infused white rice that's been topped with tropical fruit salsa. 16.00
- Today's Fresh Catch*** nested atop a bed of Caribbean rice and crowned with gently roasted grape tomato, capers and onions. Mkt Price
- Burger-of-the-Day*:** Freshly ground Black Angus filet & sirloin. Unique burger offering each day. Presented on a toasted Kaiser roll with fresh greens, Dijon, Mayo & Ketchup. Served with seasoned kettle chips. 12.00

San-Wishes / Sandwiches

All sandwiches are served on a traditional hoagie roll with seasoned kettle cooked chips.

- Grilled Chicken Breast Sandwich:** Created with fresh greens, tomato, Dijon Mustard and a splash of vinaigrette. 9.00
- Grilled Pork Tenderloin* Sandwich:** Topped with grated cheese fresh greens, onions and bell peppers with mayo and a splash of vinaigrette. 10.00
- Black Angus NY Strip* Sandwich:** Grilled-to-order and served with greens and a light spread of mayo. Its crowned with sautéed vegetables and our homemade creamy brie sauce. 11.50
- Ben-Wich:** Chef Ben's claim to fame. Boar's Head turkey, ham, cheddar, baby swiss and romano cheese pressed on the grill. 8.50
- Old Fashion Deli Sandwich:** Your choice of turkey or ham with your choice of swiss or cheddar cheese served with fresh greens and tomato, Dijon mustard and mayo. 7.50

Postres / Desserts

- Dessert:** Please ask your server for today's dessert selection. All of our desserts are freshly made and have at least one component of chocolate from JIMMIE'S Chocolates! 8.00
- Three Course Chocolate & Wine Pairing:** Chef's choice of three wines, each paired with at least two flavors of chocolate in each course. Served in three decadent courses. Ask your server for more details. 39.00 per guest

We also offer an eclectic array of dessert & specialty coffees as well as wine, beer and other adult beverages. Please ask your server to see our wine and beverage lists.

Ask your server about our "ITB Program " for Hospitality Professionals as well as ASID and IIDA Members

Ours is a specialized kitchen. Your food will be cooked to order. Please, be patient when ordering grilled items and refrain from requesting substitutions.

A minimum gratuity of 18% will be added to checks of 8 guests or more, including when splitting the check.

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Cena / Dinner

Especiales de la Casa / House Specialties

Paella Deconstruida: Our version of deconstructed paella is a luscious, creamy medley of Spanish styled rice with olive, pimento and capers sautéed crowned by cooked-to-perfection, gently spiced shellfish & seafood. 25.00

Cut-of-the-Day*: Fresh from the butcher and grilled to perfection. It's served with seasoned new potatoes roasted in rosemary & butter. Ask your server about this evening's selection. 29.00

Shrimp con Habichuelas: Eight (8) succulent grilled shrimp served with a red bean & chorizo sauce and lime & cilantro infused white rice. 26.00

Tripleta*: Puerto Rican Soul Food. Pernil (slow roasted pork shoulder), diced Smoked Ham and grilled NY Strip layered on a bed of savory sautéed relish and served with Spanish Styled Rice. 24.00

Fresh Catch*: Offered on a bed of Caribbean styled rice and presented with a fresh relish of avocado, tomato and red onion. Accompanied by our homemade tarter-styled ground caper sauce. Mkt Priced

Chuletas (pork chops*) con Funche (polenta): Two (2) chops set atop funche (polenta) with sautéed red beans in a flavorful sauce. 21.00
This menu item may take up to 25 minutes to prepare.

Platos Principales / House Entrees

These following grilled meat selections are freshly cooked to order and presented on a savory bed of sautéed apples, onions & bell peppers.

Grilled Pork Tenderloin* with a Gastrique styled sauce 19.00
Grilled Chicken Breast with a Tropical Fruit BBQ sauce 17.50
Black Angus NY Strip* with a creamy Brie & Herb sauce 22.00

Above "House Entrees" are accompanied by 2 side dishes of your choice...

Apartes / Side Dishes

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Chayote, Red Cabbage & Blue Cheese Slaw
Verdura Fresca / Fresh Veggies-Of-The-Day
Ensalada Pequeña / Small House Salad 4.50 ea, ala carte

Postres / Desserts

Dessert: Please ask your server for today's dessert selection. All will have a component of JIMMIE'S Chocolate! 8.00

Three Course Chocolate & Wine Pairing: Chef's choice of three wines, each paired with at least two flavors of chocolate. Served in three (3) courses. Ask your server for more details. 39.00 per guest

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