

jm ITALIAN STEAK HOUSE

JM Italian Steak House is inspired by Owner and renowned Chef, Jimmy Maddin. The inspiration came from experiences he had at a young age. He was 7 years old when he always looked forward to carrying his Father's horn to all the gigs! Jimmy had the opportunity to meet incredible folks and did not know who they really were and what a profound effect they would have on his life. When he grew older, he understood they were Louie Armstrong, Frank Sinatra, Bob Hope, Benny Carter, Dick Clark, Glen Campbell, the list of incredibly talented individuals is endless.

Jimmy did not realize at the time that all of these experiences were stimulating him to pursue a career as a Chef. His love of cooking came natural from hanging around all his Father's places; watching the kitchen staff cook and the guests enjoy the entire experience! At this young age, he witnessed everyone enjoying delicious food, great entertainment, and the camaraderie among the guests, musicians and entire staff. As young as 10 years old he had the opportunity to be the Chef a few times. Jimmy was making Pizza, different types of homemade pasta and whatever was on the menu. Grand Mother Bella taught Jimmy all of her pasta recipes. He has been using those same recipes for over 40 years. All pasta is made from scratch, and flour from Italy.

As Executive Chef at Caesars Palace, Jimmy had the opportunity to cook for all the people he met as a kid. He also had the golden opportunities to always share with his Dad who was currently performing and what he prepared for them. JM Italian Steak House is a time in history for Jimmy Maddin. He is so proud to surround the restaurant with photos of his Dad, his Dad's friends, and showcase the original Sax his Dad bought in the late 1940s. A Selma Sax from France.

Thank you for sharing in the Jimmie/Jimmy lifetime story, a story of food, entertainment, and family! Jimmy and the entire staff welcome you and hope you enjoy your entire experience.

BOWLS + GREENS

SOUP OF THE DAY \$10.25

Ask your waiter for the soup of the day

WEDGE \$12.25

Crispy pancetta | Blue cheese dressing
Blue cheese crumbles | Cherry tomatoes

CAPRESE \$15.99

Fresh mozzarella | Tomatoes | Basil |
Extra virgin olive oil | Balsamic reduction

HOUSE SALAD \$10.95

Mix greens | Tomatoes | Cucumber | Croutons
House italian dressing

CAESAR \$9.99

Crispy romaine | Grana padano | Jimmy's fricco
Creamy caesar's dressing

JM SALAD \$11.99

Spinach | Sliced apples | Mushrooms | Red onion
Red wine dressing.

Add chicken \$6 | Grilled Shrimp \$10

FAMOUS GARLIC LOAF \$9.99

Infused butter | Mozzarella

APPETIZERS

CHIVALINI SAUSAGE WHEEL \$18.99

Grilled peppers | Onions | Marinara sauce

BEEF CARPACCIO \$21.95

Capers | Mustard sauce | Red onion

FRIED CALAMARI \$16.99

Lightly breaded | Spicy marinara sauce

CRAB CAKES \$23.99

Super lump blue crab | Remoulade

OYSTERS ROCKEFELLER

6 pz \$22.99 | 12 pz \$44.99

ABALONE \$18.99

Sauteed portobello | Fresh garlic |
Burned butter brandy sauce.

BELLA PORTOBELLO \$15.99

Stuffed with 3 cheeses | Caramelized onions
Balsamic reduction

MEATBALLS \$14.99

Marinara sauce | topped with parmesan cheese.

GNOCCHI \$15.95

Truffle Oil | Burned butter

All prices USD dollars, include 16% IVA Tax.



CLASSIC PASTAS

LINGUINE & MEATBALLS \$23.99

Pork and Wagyu beef balls | Sautéed baked
Classic marinara sauce

LINGUINE & CLAMS \$24.99

Chopped clams | Red or white sauce

LINGUINE BOLOGNESE \$23.99

Wagyu beef marinara sauce

SPICY RIGATONI \$23.99

Italian sausage | Pepperoni | Peppers | Spicy diavolo sauce

FETTUCCINE PRIMAVERA \$21.99

Sautéed seasonal veggies | Extra virgin olive oil
Grana Padano Cheese

FETTUCCINE CARBONARA \$23.99

Pancetta | Fresh mint | Light cream
Pecorino Romano cheese

CLASSIC LASAGNA \$26.99

Layers of sausage and beef | Ricotta | Mozzarella
Grana Padano cheese | Meat sauce

SEAFOOD FRA DIAVOLO \$31.99

Shrimp | Mussels | Clams | Calamari
Over a bed of linguine spicy red sauce

MARY'S ORGANIC CHICKEN

Served with side of pasta

CLASSIC MARSALA \$26.99

Sauteed breast with mushrooms
Marsala wine sauce

PARMIGIANA \$26.99

Lightly breaded | Baked topped with marinara sauce
Fresh mozzarella

CHICKEN PICCATA \$26.99

White wine | Lemon | Capers | garlic | fresh pasta.

JIMMY'S FAVORITES

STEAK SINATRA \$42.99

Sered filet strips | Green peppers | Artichoke hearts
Tomatoes | Burgundy wine | Linguine olio

BAKED ZITI \$26.99

Meatball slices | Pepperoni | Italian sausage
Ricotta and mozzarella | Marinara Sauce | Baked 25 min

POPS FAVORITE \$45.99

Lobster and shrip mesquite grilled
Fetuccine pasta | Pesto cream sauce

CIOPPINO \$43.95

*Please allow 30 min. to prepare
Clams | Mussels | Shrimp | Scallops | Calamari
Fish | Lobster | Wine | Tomato sauce

| Split plate charge \$7 |

FROM THE GRILL

Always Fresh Sterling Silver Meats,
Served with grilled asparagus

SLOW ROASTED PRIME RIB \$59.99

RIB EYE 16oz \$49.99

FILET 8oz \$51.99

NEW YORK 12oz \$44.99

SURF AND TURF \$68.99

Filet and 6oz tail

JM BURGER \$23.95

8 oz Wagyu beef patty | Filled with provolone cheese
Fresh mozzarella | Fresh basil | Balsamic reduction

STEAK COMPANIONS

Lobster Tail \$20.95 | Jumbo Shrimp \$16.95

SIDE BY SIDE \$7.25

Grilled asparagus | Grilled veggies | Potatoes au gratin
Steak potatoes | Baked potatoes | Side pasta

FRESH SEAFOOD

All specially flown in for us.
Served with side of pasta and seasonal veggies

BRANZINO \$39.99

Sicily's seabass | Pan seared | Lemon
Capers white wine sauce

FRESH LOCAL SEA BASS \$32.99

Seared | Sauted rippini | Cherry tomatoes |
Olive oil | White whine

PAN SEARED BACON WRAPPED SCALLOPS \$35.99

Seared rare | Togarashi | Soy reduction

LOBSTER FRA DIAVLO \$38.95

Butter poached lobster tail | Spicy marinara sauce

JUMBO SHRIMP PARMESAN \$38.95

Flash fried jumbo shrimp lightly breaded | Marinara sauce
Side of linguine olio

SHRIMP SCAMPI \$30.95

Classic scampi sauce

SEAFOOD PLATTER \$87.95

Butter poached lobster tails | Jumbo shrimp scampi
Crab cakes | Branzino | Grilled asparagus | Potates au gratin

All prices USD dollars, include 16% IVA Tax.