

Appetizers and more

All That Jazz **Garlic Bread**.....\$5.25

Our homemade garlic bread made with fresh garlic, extra virgin olive oil & fresh herbs. Delicious!

Garlic Bread topped with your choice of:

Melted Mozzarella Cheese.....\$6.25 **Pesto & Mozzarella Cheese**....\$7.25

Melted Gorgonzola....\$7.25

Gorgonzola House Salad or Soup of the Day..... \$4.95

Homemade Meatballs (3) Our delicious meatballs & tomato sauce. Served with garlic bread slices.....\$11.50

Bourbon Street BBQ Shrimp.....\$11.50

In New Orleans their BBQ shrimp are simmered in a unique spicy-peppery-butter sauce.

One bite and you will be hooked. Served with bread for soaking up the sauce.

Calamari & Shrimp 3 different styles. choose one below. Served w/garlic bread slices.....\$12.50

Italian Style Sauteed with garlic, tomatoes, onions, olive oil & fresh herbs.

Caribbean Style Sauteed with fresh ginger, cilantro, coconut milk, jalapenos & tomatoes.

Louisiana-Creole Style Sauteed w/tomatoes, onions, garlic, celery, bell peppers and Louisiana seasonings.

Entrée Salads

A Large version of our Crisp Gorgonzola House Salad....\$10.95

Topped with: Grilled Chicken Breast....\$15.95 Shrimp or Shrimp Remoulade....\$16.95

Fresh Salmon Fillet....\$17.95 Mahi Mahi....\$19.75

Add our gorgonzola house salad or soup of the day to our Tacos below....\$3.50

ALL THAT JAZZ **Tacos** (3 soft tacos)

All tacos topped with our fresh pico de gallo and lime-cilantro sauce.

Chicken Tacos Sliced grilled chicken breast.....\$12.95

Calypso-Caribbean Chicken Tacos Sliced grilled chicken with our mildly-spicy calypso sauce..... \$13.50

Shrimp Lime-Cilantro Tacos Flavorful shrimp served as delicious tacos..... \$13.95

Cajun Shrimp Tacos Shrimp seared in our spicy Cajun seasonings..... \$13.95

Our *Original* **“Rock & Roll” Garlic Bread Sandwiches**....\$14.95

Served on our homemade garlic bread or plain sub roll. Comes with a small salad or cup of soup.

Meatball Parmigiana Sandwich Homemade meatballs, tomato sauce, parmesan & melted mozzarella cheese.

Chicken Parmigiana Sandwich Breaded chicken breast, tomato sauce, parmesan & melted mozzarella cheese.

All That Jazz Entree Menu

Add our gorgonzola house salad or soup of the day to any entrée....\$3.50

Entrees

ALL THAT JAZZ

“CREATE YOUR OWN PASTA ENTRÉE”

(Choose your sauce, your added item(s), and type of pasta or rice)

All sauces below served over your choice of: **Penne Pasta • Linguine • Rice**

You can add the following items to any of the sauces below:

Sliced Grilled Chicken Breast...\$2.00 • Homemade Meatballs(3)...\$3.00

Shrimp...\$3.00 • Calamari...\$3.00 • Scallops...\$3.00

Tomato Sauce Plum tomatoes simmered with olive oil, fresh garlic and basil.....\$13.75

Garlic and Olive Oil Fresh garlic sautéed with olive oil.....\$13.75

Sauces below....\$15.25

Calypso Caribbean Sauce Our medium spicy sauce with bell peppers, fresh ginger root, onions, garlic, curry, and fresh cilantro simmered with tomatoes and coconut milk.

Louisiana Creole Sauce Our authentic medium-spicy Creole sauce with tomatoes, onions, garlic, celery, bell peppers and Louisiana seasonings, traditionally served with shrimp over rice.

Alfredo Sauce Creamy and delicious.

Sambuca Sauce Michael's original creation featuring Sambuca, fresh herbs and a touch of cream.

Vodka Sauce Our delicate vodka-tomato-cream sauce.

Pesto Sauce Fresh basil with garlic, pine nuts and parmesan.

All sauté sauces above are vegetarian or vegan.

Chicken Parmigiana (A familiar favorite. Made fresh to order) served with Linguine... \$16.95
Prepared the traditional way with breaded chicken breast (or gluten-free with grilled chicken breast)

New Orleans Pasta (with spicy Cajun sausage).....\$18.95
Shrimp, Scallops & Andouille sausage simmered with Cajun seasonings in a light cream sauce.

\$15 minimum per person (food or drink)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

(over)

Entrees continued

*All entrées below are served with our vegetable of the day
and your choice of pasta marinara, rice pilaf, or our potato of the day.*

From the Sea

Fresh Baked Salmon Fillet.....\$19.95 Mahi Mahi.....\$21.95

Your Choice of Preparation:

Oreganato: *Lightly topped with seasoned bread crumbs then broiled.*

Florentine: *Topped w/ fresh spinach in a light cream sauce with a touch of anisette liquor.*

Cajun Style: *Seasoned with Cajun Spices. Served w/our creamy Remoulade sauce.*

Livornese: *Simmered with Kalamata olives, garlic, olive oil, tomatoes and capers.*

Teriyaki Style: *Smothered with bell peppers and onions.*

Caribbean Style: *Covered with our Medium spicy Caribbean sauce.*

****From the Grill***

***NY Strip Steak.....Market Price Two 8 oz Pork Chops.....\$20.95**

Grilled Chicken Breast.....\$16.95

Your Choice of Preparation:

Flame Grilled: *Lightly seasoned then flamed grilled to perfection.*

Jamaican Grilled: *Seasoned and marinated in our spicy jerk seasoning then flamed grilled.*

Teriyaki: *Smothered with bell pepper and onions.*

Cajun Style: *Seasoned with Cajun Spices. Served w/our creamy Remoulade sauce.*

Pizzaiola: *Covered with bell peppers, onions and mushrooms in a light tomato sauce.*

House Specialties

Grandma Ida's Shrimp Oreganato.....\$22.95

Our grandmother served this delicious dish to our family for as long as we can remember.

6 Large Shrimp with fresh garlic, butter, herbs and a touch of olive oil.

Lightly breaded then broiled to perfection.

Steak Au Poivre.....Steak Market Price + \$3.00

Our NY Strip Steak seared in fresh cracked pepper then simmered in a

light brandy-mushroom-cream sauce.

Jambalaya.....\$20.95

Shrimp, scallops, sliced grilled chicken breast and Andouille sausage,

simmered with rice in a wonderful blend of Louisiana flavors.

(\$15 minimum per person, food or drink)

Beverages

Can of Soda....2.95 Coke • Diet Coke • Sprite • Root Beer • Ginger Ale • Club Soda
Perrier....3.00 Iced Tea....2.95 (free refills) Fresh Mint Iced Tea....2.95 (free refills)
Natural Spring Water (Acqua Panna) 1 Liter Bottle....5.00
Cappuccino....4.95 Espresso....2.95 Coffee or Hot Tea....2.95

WINE LIST

House Wine - Robert Mondavi Woodbridge Glass....\$7.50

Cabernet Sauvignon • Chardonnay • Merlot • Moscato • Pinot Noir

White Wines

Chardonnay, Red Diamond (Washington State).....	\$35
Moscato.....	\$24
Riesling, Chateau Ste. Michelle....(Glass....\$8.00)	Bottle.....\$25
Sauvignon Blanc, Oyster Bay.....(Glass....\$8.00)	Bottle.....\$25
Pinot Grigio, Citra.....(Glass....\$8.00)	Bottle.....\$25
Pinot Grigio, Antinori Christina....(Glass....\$9.00)	Bottle.....\$29

Red Wines

Cabernet, Josh Cellars.....(Glass....\$9.00)	Bottle.....\$28
Cabernet, Francis Coppola (Diamond Collection Claret).....	\$35
Merlot, Rodney Strong	\$35
Chianti, Gabbiano.....(Glass....\$8.00)	Bottle.....\$29
Pinot Noir, Mark West.....	\$29
Pinot, Noir, Kenwood Reserve....(Glass....\$9.50)	Bottle.....\$34

Sparkling Wine

Prosecco, Italy.....(Split....\$9)	Bottle.....\$32
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BEER: Yuengling Draft...\$4.50 Specialty Draft...\$6.00

**Bottle...3.95 Yuengling Budweiser Bud Lite Coors Light
O'douls Yuengling Black & Tan**

**Bottle...5.00 Heineken Blue Moon Stella Corona IPA of the month
Sam Adams (seasonal) Angry Orchard Hard Cider**

ALL THAT JAZZ

FROZEN DRINKS

\$6.50

**Strawberry Daquiri • Mango Margarita
Pina Colada**

Virgin....\$4.50



Port.....\$6.00

DESSERTS FROM OUR BAKERY

All our desserts are prepared on premise using *our own original recipes*.
They are prepared totally from scratch.

Brownie Ice Cream Sundae Explosion.....\$7.50

A giant square of our warm homemade brownie topped with 3 scoops of vanilla ice cream, chocolate-fudge sauce, caramel sauce and whipped cream.

Michael's Original "Dark Chocolate Cheesecake"...\$6.50

A chocolate lover's dream.

Eliane's Key Lime Pie...\$6.50

If you like Key Lime pie, you will love our recipe. A perfect balance of sweet and tart.

Tiramisu...\$6.50

Prepared the traditional way using only the best, authentic ingredients. Delicious!

Root Beer Float...\$4.50

Barg's root beer soda with vanilla ice cream and whipped cream.

ALL THAT JAZZ Café

**is available for your Private Parties and Special Events.
Contact us for more details.**

Join us **Thursdays** at *ALL THAT JAZZ CAFÉ* for

“TASTE OF NEW ORLEANS”

Enjoy Great Live Music and Delicious

BBQ, New Orleans & Southern Specialties!

Try our “Famous” **Homemade Bread Pudding Dessert**
(Topped with our own Sweet Whiskey Sauce)

Featured Thursday Specials:

Jambalaya • Shrimp Creole • Shrimp & Grits

Cajun Gumbo (Chicken, Andouille Sausage & Shrimp)

BBQ Pulled Pork • Blackened Mahi • Cajun Shrimp Tacos

Kentucky Whiskey Glazed NY Strip Steak

BBQ Grilled Pork Chops & Chicken Breast

Shrimp Remoulade Salad • Bourbon Street BBQ Shrimp

(Our regular full menu is also available)

ALL THAT JAZZ Café

Restaurant & Grill

“Dinner & Live Music”

Every Thursday, Friday & Saturday

Featuring

“THE ALL THAT JAZZ TRIO” and Guest Musicians

Performing **Classic Jazz • Swing • Bossa Nova**

Blues • 1970’s Pop Hits • Latin Rhythms and more...

Wonderful Food • Great Live Music

Open for dinner at 5:30 * Live Music 6:30 to 11:00

No Music Charge * No Cover Charge • 954-572-0821

Every Thursday "TASTE OF NEW ORLEANS"

ALL THAT JAZZ CAFE'S Thursday

BBQ, NEW ORLEANS & SOUTHERN Specials

Appetizers

- Bourbon Street BBQ Shrimp**.....\$11.50
In New Orleans their BBQ shrimp are simmered in a unique spicy-peppery-butter sauce. One bite and you will be hooked. Served with bread for soaking up the sauce.
- Calamari & Shrimp "Louisiana Creole Style"** Served w/garlic bread slices.....\$12.50
Sautéed w/tomatoes, onions, garlic, celery, bell peppers and Louisiana seasonings.

Entrees

- New Orleans Pasta (with spicy Cajun sausage)**.....\$18.95
Shrimp, Scallops & Andouille sausage simmered with Cajun seasonings in a light cream sauce.
- Shrimp & Grits (A low-country Southern favorite)**\$17.95
- Gumbo (Cajun Style) Served with rice**.....\$18.25
A Hearty Southern Louisiana Stew slow cooked with chicken, Andouille sausage & shrimp.
- Jambalaya**.....\$20.95
Shrimp, scallops, sliced grilled chicken breast and Andouille sausage, simmered with rice in a wonderful blend of Louisiana flavors.
- Shrimp Creole (New Orleans Style)**.....\$18.25
Our authentic medium-spicy creole sauce with tomatoes, onions, garlic, celery, bell peppers and Louisiana seasonings. Served over rice.
- Shrimp Caribbean (Our own original recipe)**.....\$18.25
A medium spicy sauce with bell peppers, fresh ginger root, onions, garlic, curry and fresh cilantro simmered with tomatoes and coconut milk. Served over rice.
- BBQ Pulled Pork Tacos**.....\$13.95
- Cajun Shrimp Tacos**.....\$13.95
- Shrimp Remoulade Large Entrée Salad**.....\$16.95

All entrees below served with 2 sides. **Side Choices:** Coleslaw, Potato Salad, Yellow Rice, Roasted Potatoes, Broccoli (sautéed with garlic & olive oil).

- Kentucky Whiskey Glazed NY Strip Steak**.....Market Price
Flame grilled while basted with our delicious sour-mash whiskey BBQ glaze.
- Cajun Blackened NY Strip Steak (served with our cream remoulade sauce on the side)**
- BBQ Grilled Chicken Breast (boneless/skinless)**.....\$16.95
Flame grilled with our sweet & tangy BBQ sauce.
- Kentucky Whiskey Glazed Flame Grilled Pork Chops**.....\$20.95
Flame grilled while basted with our delicious sour-mash whiskey BBQ glaze.
- BBQ Pulled Pork Sandwich**.....\$14.95
Served on our homemade garlic bread with melted mozzarella cheese. Topped with coleslaw (Memphis Style) on request.
- BBQ Pulled Pork Platter**.....\$16.95
Slow cooked center-cut pork loin simmered in our sweet & tangy BBQ sauce.
- Blackened Mahi Mahi (served with our creamy Remoulade sauce on the side)**.....\$21.95

Thursday Dessert Special

- Homemade Bread Pudding** (served with our whiskey sauce & vanilla ice cream).....\$8