All That Jazz Cafe  
Dinner Menu

**APPETIZERS**

**All That Jazz Garlic Bread** $4.95
Toped with: Melted Mozzarella $5.95 Melted Gorgonzola $6.95 Pesto & Mozzarella $7.95 BBQ Grilled Chicken Breast $7.95

Calamari & Shrimp Fra Diavolo...$7.95  Appetizer Special of the Day...$ 

**Entrée Salads**  (with Grilled Chicken Breast)...$12.95  with Salmon Fillet...$13.95

All Dinner Entrees include our Gorgonzola House Salad or our Soup of the Day.

**Dinner Entrees**

**Pasta with Tomato Sauce** or **Garlic and Olive Oil** $10.95
Plum tomatoes simmered with olive oil, fresh garlic and basil.

*Add Grilled Chicken Breast ● Shrimp ● Calamari ● Homemade Meatballs* ($2.00 per item)

**Chicken Parmigiana**  (A familiar favorite. Made fresh to order) served w/side of pasta...$12.95
Prepared the traditional way with breaded chicken breast (or gluten-free with grilled chicken breast)

**Chef Michael’s “Cookin’ with Jazz” Sauté Entrees**

**All Sauté Sauces** $11.95

You can add the following items to any of the sauces below...$2.00 per item

*Add Grilled Chicken Breast ● Shrimp ● Calamari ● Homemade Meatballs*

**Brazilian Sauce** A light, medium spicy sauce featuring coconut milk, diced jalapenos, cilantro, tomatoes, fresh ginger and a splash of fresh lime juice.

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

**Vodka Sauce**  Sun-dried tomatoes and fresh basil in a delicate vodka-tomato-cream sauce.

**Bolognese Sauce**  Our delicious, slow cooked meat sauce featuring tomatoes, onions & garlic.

**Brandy Sauce** A light cream sauce with fresh basil, sun-dried tomatoes and a touch of brandy.

**Calypso Caribbean Sauce**  Our medium spicy sauce with bell peppers, fresh ginger root, onions, garlic, curry and fresh cilantro simmered with tomatoes and a touch of brandy.

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

**Alfredo Sauce**  Creamy and delicious.

Above sauces served with your choice of:

Penne Pasta ● Linguine ● 100% Whole Wheat Spaghetti ● Steamed Jasmine Rice

*All sauté sauces above are 100% vegetarian ● Sauces prepared Fra Diavolo (Spicy) on request.*
Dinner Entrees continued

All dinner entrées below are served with our homemade rosemary mashed potatoes, pasta marinara or jasmine rice, and our sautéed vegetable of the day.

From the Sea

Fresh Salmon Fillet.............$16.95  Fresh Tilapia Fillet Oreganato...........$15.95

Your Choice of Preparation:

Baked: Baked with white wine.
Oreganato: Lightly topped with seasoned bread crumbs then broiled.
Livornese: Simmered with Kalamata olives, garlic, olive oil, tomatoes and capers.
Teriyaki Style: Smothered with bell peppers and onions.
Brazilian Style: Covered with our med-spicy Brazilian sauce. (Topped with baby shrimp: add $2.00)
Caribbean Style: Covered with our sweet & spicy Caribbean sauce. (Topped w/baby shrimp: add $2.00)

From the Grill

14 oz NY Strip Steak..............$19.95  Two 8 oz Pork Chops.................$15.95
Grilled Chicken Breast.............$14.95

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 Style: Smothered with bell pepper and onions.
Barbecued: Basted with our homemade, delicious BBQ sauce.
Pizzaiola: Covered with bell peppers, onions and mushrooms in a light tomato sauce.
Au Poivre: for steaks only (add $3.00). Seared in fresh cracked pepper then simmered in a light mushroom-brandy-cream sauce.

Nightly Specials

(When available and while they last)

Bluegrass Baby Back Ribs (full rack)..........................................................$18.95
   Slow cooked and basted with Chef Michael’s own homemade North Carolina BBQ Sauce.
   Tender, Sweet and Delicious!

Grandma Ida’s Shrimp Scampi.................................................................$18.95
   Our grandmother served this delicious dish to our family for as long as we can remember.
   Jumbo Shrimp with fresh garlic, butter, herbs and a touch of olive oil.
   Lightly breaded then broiled to perfection.
Kids Menu .......... $6.95

Spaghetti with Meatballs ● Pasta with Butter or Tomato Sauce
Chicken Parmigiana with side of pasta ● Chicken Nuggets with side of pasta.
Chef Michael’s “Cookin with Jazz” Saute Specialties: Kids 12 and under...$8.95 (kids portion)
Kids menu includes an Italian Ice Dessert.
Italian Ice Flavors: Red Cherry, Blue Raspberry or Green Sour Apple.

Beverages:
Can of Soda...1.95   Ice Tea...2.50 (free refills)
Cappuccino...4.50   Espresso...2.50   Coffee or Tea...1.95   Kids juice box...1.50

FROM OUR JAZZ BAKERY

All our desserts are prepared on premise using our own original recipes.
They are prepared totally from scratch and are 100% Natural.   All desserts... $4.95

Michael’s Original “Belgium Dark Chocolate” Cheesecake A chocolate lover’s dream.
Eliane’s Key Lime Pie
If you like Key Lime pie, you will love our recipe. A perfect balance of sweet and tart.
Tiramisu Prepared the authentic way using only the best, traditional ingredients. Delicious!

Our selection of wine and beers will be presented by your server.