



Appetizers and more

All That Jazz Garlic Bread.....6

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

Garlic Bread topped with your choice of: Melted Mozzarella Cheese.....7

Pesto & Mozzarella Cheese...8 Spicy Jalapenos & Melted Mozzarella...8 Melted Gorgonzola...8

Soup of the Day (Bowl).....6

Homemade Meatballs (3) Our delicious meatballs & tomato sauce. Served with garlic bread slices..... 12

Bourbon Street BBQ Shrimp..... 12

In the New Orleans style, our BBQ shrimp are simmered in a unique spicy-peppery-butter sauce.
Served with 2 garlic bread slices for soaking up the sauce.

Calamari & Shrimp 3 different styles. choose one below. Served with 2 garlic bread slices.....13.50

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

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

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

Entrée Salads A large version of our crisp gorgonzola house salad.....13

Topped with: Grilled Chicken Breast....17 Shrimp or Shrimp Remoulade....19

Fresh Salmon Fillet....21 Fish of the Day....Market Price

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

Enjoy our homemade salad dressings: Lemon Basil • Balsamic Vinaigrette • Ranch

Our Original Garlic Bread Sandwiches

Meatball Parmigiana Homemade meatballs, tomato sauce, parmesan & melted mozzarella cheese.....17

Chicken Parmigiana Breaded chicken breast, tomato sauce, parmesan & melted mozzarella cheese.....17

Fresh Fish of the Day Cajun Style or Oreganato (lightly breaded). Served with lettuce & Remoulade.... 20

“CREATE YOUR OWN PASTA ENTRÉE”

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

Penne Pasta • Linguine • Rice

All sauces below are vegetarian or vegan.

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

Sliced Grilled Chicken Breast...2 • Meatballs or Italian Sausage(3)...3

Shrimp...3 • Calamari...3 • Scallops (bay)...3 • Primavera...3

Tomato Sauce Plum tomatoes simmered with olive oil, fresh garlic and basil..... 16

Garlic and Olive Oil Fresh garlic sautéed with olive oil.....16

Sauces below....17

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.

Puttanesca Sauce A zesty, flavorful tomato sauce w/kalamata olives, capers & a touch of spice.

Vodka or Sambuca Sauce Delicate vodka-tomato-cream sauce or our own sambuca sauce.

Alfredo Sauce Creamy and Delicious. Cream, Butter and Parmesan.

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

Entrees continued

- Chicken Parmigiana** Served with Linguine.....18
Prepared the traditional way with breaded chicken breast (or gluten-free with grilled chicken breast)
- Meat Lovers Italian Dinner!**.....24
*2 of our homemade meatballs, 2 fresh Italian sausage & 1 grilled pork chop.
Served with pasta in our delicious slow cooked tomato sauce.*
- New Orleans Pasta (with spicy Cajun sausage)**.....23
Shrimp, Scallops & Andouille sausage simmered with Cajun seasonings in a light cream sauce.
- GUMBO (Homemade - Cajun Style) *A True Taste of New Orleans!*** 23
Slow Cooked Louisiana Style. Chicken, Andouille Sausage, & Shrimp. Served with rice.
- Jambalaya** (A Louisiana Favorite. Naturally Gluten Free)..... 23
*Shrimp, scallops, sliced grilled chicken breast and Andouille sausage,
simmered with rice in a wonderful blend of Louisiana flavors.*
- Vegetable Jambalaya** (Our Original 100% Vegan Jambalaya. Gluten Free).....20
Fresh vegetables and mushrooms simmered with rice in a wonderful blend of Louisiana flavors.

All entrées below are served with our vegetable of the day and your choice of pasta marinara, rice, or rosemary roasted potatoes.

- - - - - *From the Sea* - - - - -

- Salmon Fillet** (Baked and served with our homemade dill sauce on the side).....24
- Fish of the Day**..... Market Price

Fresh fish preparation options below...add \$2

- 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 Flame Grill* - - - - -

- *NY Strip Steak**.....Market Price **Two 8 oz Pork Chops**.....24
- Grilled Chicken Breast**.....18

Grill preparation options below...add \$2

- Jamaican Grilled:** *Seasoned and marinated in our spicy jerk seasoning then flamed grilled.*
- Teriyaki:** *Covered 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.*
- Gorgonzola:** *Topped with lightly melted gorgonzola cheese.*

- - - - - **House Specialties** - - - - -

- Grandma Ida's Shrimp Oreganato**.....27
*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 + \$5
Our NY Strip Steak seared in fresh cracked pepper then simmered in a light brandy-mushroom-cream sauce.



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.....\$8.50

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"...\$7

A chocolate lover's dream.

Eliane's Key Lime Pie Martini Style (served in a wine glass)....\$7

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

Tiramisu...\$7

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.

Our "Famous" Homemade Bread Pudding (when available).....\$9.50

Served with our own sweet whiskey sauce, vanilla ice cream and whipped cream.

AFTER DINNER DRINKS

Grand Marnier 11

Frangelico 10

Godiva Chocolate Liqueur 10

Sambuca Romano 10

Hennessy V.S. 11

Port Wine 7

Specialty Cappuccinos

All That Jazz Cappuccino 12

(Frangelico & Godiva)

Swiss Cappuccino 12

(Godiva & Crème de Cacao)

Jamaican Cappuccino 12

(Kahlua & Crème de Cacao)

Coffee Drinks

French Coffee (Grand Marnier) 9.50

Italian Coffee (Amaretto) 9.50

Irish Coffee (Irish Whiskey) 9.50

Cappuccino....4.95 Espresso....3.50 Coffee or Hot Tea....2.95

ALL THAT JAZZ

Available for your Private Parties and Special Events.

Contact us for more details.



Wonderful Food • Great Live Music

Beverages

Can of Soda...2.95 Coke • Diet Coke • Sprite • Root Beer • Ginger Ale • Club Soda
Perrier...3.50 Iced Tea...2.95 (free refills) Iced Tea with Fresh Mint...2.95 (free refills)
Lemonade...2.95 Arnold Palmer...2.95
Bottled Water, ACQUA PANNA Toscana Italy (33oz)...\$5

WINE LIST

House Wine - Robert Mondavi Woodbridge Glass...\$8

Cabernet Sauvignon • Chardonnay • Merlot
Moscato • Pinot Noir • Sauvignon Blanc • Chianti

White Wines

Chardonnay, Kendall Jackson Vintner's Reserve....(Glass....\$10)	Bottle.....	\$37
Chardonnay, Kim Crawford (New Zealand).....		\$37
Moscato.....		\$24
Riesling, Chateau Ste. Michelle....(Glass....\$8.50)	Bottle.....	\$27
Sauvignon Blanc, Kim Crawford..(Glass....\$9.50)	Bottle.....	\$37
Pinot Grigio, Antinori Christina....(Glass....\$9)	Bottle.....	\$29
White Zinfandel.....(Glass....\$7.50)	Bottle.....	\$25
Rose, Bertrand Cote Des Roses (French)...(Glass....\$10.50)	Bottle.....	\$35

Red Wines

Cabernet, Josh Cellars.....(Glass....\$9)	Bottle.....	\$28
Cabernet, Francis Coppola (Diamond Collection Claret).....		\$35
Cabernet, Charles Krug (Napa Valley).....		\$53
Merlot, Rodney Strong.....(Glass....\$10)	Bottle.....	\$35
Chianti, Ruffino (Italy).....		\$33
Malbec, Los Cardos (Argentina)...(Glass....\$8.50)	Bottle.....	\$30
Malbec, Terrazas Reserva (Argentina).....		\$42
Pinot Noir, Mark West.....(Glass....\$8.50)	Bottle.....	\$29
Pinot Noir, Erath (Oregon).....		\$39
Bordeaux, Legende (France).....		\$34

Sparkling Wine

Prosecco, Italy.....(Split....\$9) Bottle.....\$32

Frozen Drinks...\$8 Strawberry Daquiri • Pina Colada Virgin...\$5

BEER: Draft...\$6 Specialty Draft...\$7

Bottle...5 Yuengling Budweiser Bud Lite Coors Light
O'douls Yuengling Black & Tan

Bottle...6 Heineken Blue Moon Stella Corona IPA of the month
Sam Adams (seasonal) Angry Orchard Hard Cider