

## Appetizers

**Jumbo Lump Crab Cocktail** \$9.95

**Calamari** \$8.95

lightly breaded and flash fried, served with Petal Sauce

**Black and Bleu Bites** \$9.95

blackened tender Beef Tips with Bleu Cheese Crumbles and Sweet Red Peppers

**Sesame Encrusted Ahi Tuna** \$8.95

served rare with Soy Dipping Sauce and Wasabi

**Portabella Mushroom Caps** \$9.95

stuffed with our wonderful Crab Imperial and topped with Hollandaise

**PEI Mussels** \$9.95

a dozen of fresh Prince Edward Island Mussels sautéed with Butter, Garlic, White Wine, Red Peppers, and Scallions

**Rumaki** \$8.95

select Scallops wrapped in Bacon, finished with a Teriyaki Sauce

**Coconut Battered Shrimp** \$8.95

with a Tangy Marmalade Dijon Sauce

**Shrimp Cocktail** \$8.95

**Spicy Buffalo Shrimp** \$8.95

tempura battered Jumbo Shrimp with our mild wing sauce

**Bruschetta** \$5.95

fresh Tomatoes, Basil, and Mozzarella Cheese drizzled with Olive Oil and Balsamic Vinegar

**Smoked Salmon Bruschetta** \$7.95

smoked Salmon, Cucumbers and Capers, topped with a Lemon Dill Cream Sauce

**Suzie Wong Egg Rolls** \$6.95

Vegetarian

**Breaded Stuffed Olives** \$4.95

**Mimi's Bleu Chips** \$4.95

our fresh made Potato Chips topped with melted Bleu Cheese Crumbles

## Sides - \$3.00

**French Fried Potato Chips**

**Sour Cream and Chive Fries**

**Sweet Potato Fries**

**Fresh Cut French Fries**

## SOUPS

**French Onion** \$4.95

baked with Croutons and Provolone

**Soup of the Day**

Cup or Bowl - priced daily, ask your server!

## Salads

**Classic Iceberg Wedge** \$4.95

Bleu Cheese Crumbles, Bacon, Cauliflower, Broccoli and Croutons with choice of Dressing

**Tomato and Mozzarella Salad** \$5.95

Roma Tomatoes, Red Onions, Fresh Mozzarella, Fresh Basil with Balsamic Glaze

**House Salad** \$4.95

Bed of Greens with Tomatoes, Red Peppers, Cucumbers, and Red Onions

**Classic Caesar Salad** \$4.95

with our own Special Dressing with Anchovies \$5.95  
with Grilled Chicken \$8.95  
with Grilled Shrimp, Tuna, or Steak \$9.95

**Smoked Salmon Boursin Salad** \$9.95

smoked Salmon, Pine Nuts, Sundried Tomatoes, Capers, Boursin Cheese, Artichoke Hearts with Balsamic Vinaigrette

**Cranberry Apple Salad** \$5.95

Granny Smith Apples, Cranberries, Walnuts, Bleu Cheese with Raspberry Vinaigrette

**Hearts of Palm Salad** \$4.95

Spring Mix, Hearts of Palm, Tomatoes and Artichoke Hearts with Paris Dressing

**Mimi's Pear Salad** \$5.95

Spring Mix, Pears, Golden Raisins, and Pralines topped with Bleu Cheese Crumbles and Balsamic Vinaigrette

**Cobb Salad** \$9.95

grilled Chicken, Bacon, Tomatoes, Peppers, Onions, Avacado, Hard Boiled Eggs and Bleu Cheese Crumbles

**Grilled Steak, Shrimp, or Tuna** \$10.95

**Grilled Chicken** \$9.95  
all served with Fries and Mozzarella Cheese

**Dressings:** Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Bleu Cheese, French, Thousand Island, Ranch, Vidalia Onion, and Oil and Vinegar

## mimi's wings

• Hot • Mild • Cajun Butter Garlic • Sweet Onion Teriyaki

6 \$4.95 12 \$7.95

with Bleu Cheese Dressing and Celery add \$2.00

## Casual Pastas

**Spinach Ravioli** \$9.95

Jumbo Ravioli stuffed with Spinach and 4 Cheeses with Marinara or Alfredo Sauce

**Cajun Fettuccine** \$11.95

heavy cream-based sauce with Lump Crabmeat over Cajun Seasoned Pasta

**Chicken Parmesan** \$11.95

Breaded Chicken with Marinara and Mozzarella over Linguini

**Fettuccine Alfredo** \$9.95

with our own Alfredo Sauce with Grilled Chicken Strips \$11.95

**Andouille Sausage and**

**Tomato Pasta** \$10.95

New Orleans style Sausage with a Creamy Tomato and Pesto Sauce over Linguine

## Sandwiches

shaved Prime Rib with Sauerkraut, Swiss and Thousand Island Dressing

**French Dip** \$8.95

shaved Prime Rib with Horse Radish and Auju on Fresh Baguette

**Baltimore Style Crab Cake Sandwich** \$9.95

all Lump Crab (our secret recipe), broiled and served on a Fresh Roll

## mimi's wraps

**Chicken Chipotle Wrap** \$7.95

Chicken Tenders and Chipotle Sauce in an Herb Wrap

**Caesar Wrap** \$6.95

Caesar Salad in a Spinach Tortilla with Chicken \$7.95  
with Steak \$8.95  
with Grilled Salmon \$9.95  
with Grilled Tuna \$9.95

**Veggie Wrap** \$6.95

fresh Greens, Cucumbers, Sweet Peppers, Tomatoes, Onions and Provolone Cheese served on an Herb Wrap with Vidalia Onion Dressing

**Club Wrap** \$7.95

it's back... Ham and Swiss all rolled in a delicious Wrap

**Soft Shell Crab** \$8.95

deep fried with Cajun Garlic Butter and Petal Sauce

**Wild Mushroom Pita** \$7.95

a trio of Grilled Mushrooms served on a bed of Spinach and Goat Cheese wrapped in a Wheat Pita

**Monterrey Chicken** \$7.95

grilled Boneless Chicken Breast, Bacon, Monterrey Jack Cheese with Ranch Dressing

**Chicken Cordon Bleu** \$8.95

grilled Boneless Chicken Breast, Ham, Swiss and Dijon

**Andouille Sausage** \$7.95

grilled with Onions and Peppers on Fresh Baguette

# MIMI'S MENU (CONTINUED)

## choice certified black Angus burgers

"All Burgers are done Medium and Up"

**Gourmet Burger** \$6.95

**Cheese Burger** \$7.50

American, Swiss, Provolone or Mozzarella

**Cajun Burger** \$7.95

blackened with Cajun Seasoning

**Bistro Burger** \$8.95

Portabella Mushroom, Bacon and Bleu Cheese

**Texas BBQ Burger** \$7.95

Bacon, Cheese, BBQ and Onion Straws

**Chesapeake Burger** \$11.95

Topped with lump crab Imperial

## pasta entrees

**Parmesan**

baked over Pasta

Chicken \$16.95

Veal \$19.95

**Tristan's Spinach Ravioli** \$17.95

jumbo Ravioli stuffed with Spinach and 4 Cheeses served with Marinara or Alfredo Sauce

**Seafood "Trio"** \$19.95

Scallops, Mussels, and Shrimp sauteed in Garlic, Butter, and White Wine

**Classic Alfredo –  
Our Own Recipe**

Plain \$14.95

Chicken \$16.95

Salmon \$19.95

Shrimp \$21.95

all Pastas served with a Caesar Salad, House Salad or Iceberg Wedge and Fresh Bread

**Mimi's Pear Salad**, add \$2.50

**Hearts of Palm Salad**, add \$2.50

**Cranberry Apple Salad**, add \$2.50

## vegetarian entrees

**Pasta Primavera** \$14.95

Pasta tossed with fresh Vegetables and your choice of Alfredo, Marinara, or Olive Oil and Garlic

**Mushroom Ravioli** \$16.95

your choice of Alfredo, Marinara, or Olive Oil and Garlic

## entrees

**Choice 8 oz. Filet** Market Price

**Choice 12 oz. New York Strip Steak**

Market Price

fresh sautéed Gourmet Mushroom blend may be added to the above entrees for \$2.50

**Pork Tenderloin** \$19.95

sautéed with Scallions, Shitake Mushrooms and Marsala Wine

**Veal Oscar** \$24.95

finished with Jumbo Lump Crab, Hollandaise, and Asparagus

**Broiled Orange Roughy** \$24.95

on wilted Spinach

**Lemon Parmesan Tilapia** \$21.95

fresh broiled Tilapia with Lemon Parmesan Crust

**Grilled Salmon Filet** \$21.95

served with mango salsa

**Broiled Salmon Filet** \$21.95

Sesame Encrusted with Balsamic Reduction or Dill Hollandaise

**Crab Cakes** – (1) \$18.95 (2) \$24.95

all Lump Crab Meat – served with a Zesty Remoulade Sauce

**Ahi Tuna Filet** \$21.95

grilled or cajun style with a spicy sauce

**Coconut Shrimp** \$19.95

with Tangy Marmalade Dijon Sauce

**Bourbon Street Chicken, Shrimp, or Scallops**

fresh Tomatoes, Scallions, and Mushrooms in a Spicy Cream Sauce

Chicken \$19.95

Shrimp \$21.95

Scallops \$21.95

Shrimp and Scallops \$21.95

**Chicken Berghoff** \$19.95

sautéed Chicken, Mushrooms and Onions in a White Wine and Bleu Cheese Sauce

**Tuscan Chicken** \$19.95

lightly breaded Chicken Breast with Artichokes in a Lemon Cream Sauce

all entrees served with a Caesar Salad, House Salad or Iceberg Wedge and Chef's Vegetable, Starch of the Day, and Fresh Bread

**Hearts of Palm Salad**, add \$2.50

**Mimi's Pear Salad**, add \$2.50

**Cranberry Apple Salad**, add \$2.50

## desserts

**Xiango** \$5.95

Cinnamon Banana Cheesecake with a scoop of Vanilla Ice Cream and Caramel Sauce

½ **Xiango** \$3.95

**Hot Fudge Cake** \$5.95

thick fudgy Ginache flowing from the center of a decadent moist Chocolate Cake stuffed with Chocolate Chips

Plus **Chef's Dessert Tray** with choices of the day

**Coconut Ball** \$5.50

Vanilla Ice Cream with Toasted Coconut, topped with Chocolate Syrup and Cherry

**Wild Berry Pie Parfait** \$5.95

Berry Pie and Vanilla Ice Cream topped with Whipped Cream

**Chocolate or Caramel Parfait** \$5.50

**Crème de Menthe, Crème de Cocoa Parfait** \$5.95

**Kahlua Parfait** \$5.95

All Parfaits served with Vanilla Ice Cream, Whipped Cream and a Cherry

**Biscotti** \$1.50

Ask your server about our **Fabulous Dessert Martinis!** Chocolate, Key Lime, Cheesecake, Almond Joy, Godiva, or French Kiss to name a few!

**Dessert Coffees** We have premier coffees, espresso, cappuccino and latte. Add your favorite liqueur to top off a great dinner!

## MIMI'S "GRAND" KID'S MENU

for children 10 years of age and younger

**Olivia's Choice Filet Cut Steak** \$7.95

with choice of side

**Weston's Chicken Tenders** \$4.95

with choice of side

**Christopher's Spaghetti** \$4.95

**Mayzie's Macaroni and Cheese** \$4.95

**Ayden's Grilled Cheese** \$4.95

with choice of side

**Hadley's Fettuccine Alfredo** \$4.95

**Jack's Dirt Cup** \$3.95

Oreo Crumbs, Chocolate Pudding, Whipped Cream, and Gummy Worms!

**Sides**

Potato Chip Fries, Fries, Applesauce or Starch of the Day

## beverages

**Coke, Diet Coke, Sprite, Root Beer, Ginger Ale  
or Iced Tea** \$1.75

**Coffee or Tea** \$1.75

**Hot Chocolate** \$1.75

**Perrier Water** \$3.00

**San Pellegrino** \$4.00

**Coffees** - ask about our made to order **Cappuccino, Espresso, or Latte**

we offer new dinner entrées  
frequently providing you  
with fresh alternatives!

\* Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.