

10% discount off your bill if you pay in cash

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....\$18.95 Mahi Mahi....Market Price

Our Homemade GUMBO (Cajun Style)

A True Taste of New Orleans! Slow Cooked Southern Louisiana Stew.

Chicken, Andouille Sausage & Shrimp. Served with rice. Entree.....\$18.95

Add our gorgonzola house salad or soup of the day to our GUMBO above....\$3.50

Our *Original* Garlic Bread Sandwiches....\$16.50

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 • Gluten-Free Pasta...add \$2

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).....\$19.95
Shrimp, Scallops & Andouille sausage simmered with Cajun seasonings in a light cream sauce.

\$15 minimum per person (food or drink) • \$6 Entrée Sharing Charge

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

Entrees continued

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

From the Sea

Salmon Fillet (Baked and served with our homemade dill sauce on the side)... \$20.95
Fish of the Day.....Market Price

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**.....\$21.95

Grilled Chicken Breast.....\$16.95

Preparation options below...add \$2

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.*

Gorgonzola: *Topped with lightly melted gorgonzola cheese.*

House Specialties

Grandma Ida's Shrimp Oreganato.....\$23.95

*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.*

THURSDAYS are Extra Special at *ALL THAT JAZZ*

All This In One Night! Join us **Thursdays** for:

- **DINNER & DANCE NIGHT**
- **MUSIC TRIBUTE FEATURE**
- **LIVE JAZZ • MUSIC TRIVIA & PRIZES**
- **NEW ORLEANS FOOD SPECIALS**
- **\$5 OFF YOUR TOTAL CHECK**

Mention this offer and receive \$5 off your total check of \$30 or more
(One per couple • Valid Thursdays Only • Expires December 30th 2017)

Open for Dinner 5:30-11:00 • Live Music 6:30-10:30 on Thursdays
No Cover Charge • No Music Charge

Dance and listen to Swing Classics • Bossa Novas
Latin Rhythms • Beautiful Ballads & more

Featuring **“THE 3 LINGUINES” Jazz Trio**
with Jim Petullo on piano & vocals. David Brady - vocals, drums & vibes.
Michael Kolber – saxophone, clarinet & bass.

Thursdays are also “Music Tribute Night”

Every Thursday our 2nd set (7:30) will feature a live music tribute
to a legendary musical artist, composer, era or style of music.

Trivia questions & prizes.

Along with our regular full menu enjoy our
Thursday New Orleans Food Features:

Jambalaya • Shrimp Creole • Shrimp & Grits
Homemade Gumbo (Cajun Style) • New Orleans Pasta
Blackened Mahi • Bourbon Street BBQ Shrimp

Kentucky Whiskey Glazed Pork Chops & NY Strip Steak

Our Homemade Bread Pudding Dessert

(Topped with our own Sweet Whiskey Sauce, Vanilla Ice Cream & Whipped Cream)

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.

Our "Famous" Homemade Bread Pudding...\$8

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

***ALL THAT JAZZ* Café**

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