



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

Soup of the Day (Bowl).....\$5.95

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

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

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

“CREATE YOUR OWN PASTA ENTRÉE”

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

All sauces below are vegetarian or vegan and 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 • Meatballs or Italian Sausage (3)...\$3.00

Shrimp...\$3.00 • Calamari...\$3.00 • Scallops (bay)...\$3.00 • Primavera...\$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.

Entrees continued

- 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)
- Meat Lovers Italian Dinner!**.....\$21.95
*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)**.....\$20.95
Shrimp, Scallops & Andouille sausage simmered with Cajun seasonings in a light cream sauce.
- GUMBO (Homemade - Cajun Style) A True Taste of New Orleans!**\$19.95
Slow Cooked Southern Louisiana Stew. Chicken, Andouille Sausage & Shrimp. Served with rice.
- Jambalaya** (A Louisiana Favorite. Naturally Gluten Free).....\$20.95
*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)..... \$18.95
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, yellow rice, or our potato of the day.*

From the Sea

- Salmon Fillet** (Baked and served with our homemade dill sauce on the side).....\$21.95
- 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**.....\$22.95
- 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**.....\$24.95
*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.*

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



No Cover Charge • No Music Charge • 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) Fresh Mint Iced Tea...2.95 (free refills)
Lemonade....2.95 Arnold Palmer....2.95
Bottled Water, ACQUA PANNA Toscana Italy (33oz)....\$5
Cappuccino....4.95 Espresso....3.50 Coffee or Hot Tea...2.95

WINE LIST

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

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

White Wines

Chardonnay, Kim Crawford (New Zealand)(Glass.....\$9.50)	Bottle.....	\$37
Moscato.....		\$24
Riesling, Chateau Ste. Michelle....(Glass.....\$8)	Bottle.....	\$27
Sauvignon Blanc, Kim Crawford..(Glass.....\$9.50)	Bottle.....	\$37
Pinot Grigio, Citra (Italy).....(Glass.....\$8)	Bottle.....	\$25
Pinot Grigio, Antinori Christina....(Glass.....\$9)	Bottle.....	\$29
White Zinfandel.....(Glass.....\$7.50)	Bottle.....	\$25

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
Merlot, Ferrari Carano (Sonoma Valley).....		\$44
Chianti, Gabbiano (Italy).....(Glass.....\$8)	Bottle.....	\$29
Chianti, Ruffino (Italy).....		\$33
Malbec, Los Cardos (Argentina)...(Glass.....\$8)	Bottle.....	\$30
Pinot Noir, Mark West.....(Glass.....\$8.50)	Bottle.....	\$29
Pinot Noir, Erath (Oregon).....		\$39
Bordeaux, Chateau Lilian Ladouys (France).....		\$60

Sparkling Wine

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

BEER: Draft...\$5 Specialty Draft...\$7

Bottle...4.50 **Yuengling Budweiser Bud Lite Coors Light**
O'douls Yuengling Black & Tan

Bottle...5.50 **Heineken Blue Moon Stella Corona IPA of the month**
Sam Adams (seasonal) Angry Orchard Hard Cider



FROZEN DRINKS

\$6.50

Strawberry Daquiri • 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.....\$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 tall martini 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.

ALL THAT JAZZ Café

Available for your Private Parties and Special Events.

Contact us for more details.

Open for Dinner & Live Music Every
Thursday, Friday & Saturday

LIVE MUSIC AT ITS VERY BEST!

Great Live Jazz • Beatles Tribute Band

1970's Music Nights • Blues Nights

Dancing • Private Parties & more...