



Booth Amphitheatre Picnic in the Park catering partners include Dickey's Barbecue Pit, the Food Factory, Whole Foods Market Catering, Wasabi Sushi and Thai and Jimmy V's Steakhouse and Tavern.



107 Edinburgh Drive – South, Suite 131 • Cary, NC 27511
919-380-8210 Jvsteakhouse@bellsouth.net

Welcome to Jimmy V's Steak House and Tavern serving the Triangle for over 30 years. Jimmy V's Steak House and Tavern is serving a special menu at Koka Booth Amphitheatre to allow you to attend your show starting with great food in a beautiful setting. **To place your order, PLEASE send an email to Jvsteakhouse@bellsouth.net at least 24 HOURS prior to the event.** You will need to leave a contact phone number so we can confirm your order and assist you with payment arrangements. You can also reach Jimmy V's Steak House and Tavern at 919-380-8210.

All selections served chilled.

"Bon Appetit"... your friends at Jimmy V's

Angus Beef Tenderloin Caprese Sandwich—carved medium on a Kaiser roll, with fresh mozzarella, vine tomato and basil. Served with truffled potato salad. \$15
Wine Suggestion: Barefoot Cabernet Sauvignon

"USDA Prime" Rib Sandwich—carved medium rare on a Kaiser roll, creamy horseradish, tomato salad, and truffled potato salad.. . . . \$14
Wine Suggestion: Barefoot Pinot Noir

Maine Lobster Roll—Meyer lemon tarragon mayo, green goddess coleslaw, blueberry soup shooter. \$18
Wine Suggestion: Yellow Tail Pinot Grigio

Poached Loch of Durat Salmon—tri-pepper vinaigrette, haricot vert salad, sweet potato with wild flower honey. \$15
Wine Suggestion: Volteo Sauvignon Blanc

Chicken Muffallata—grilled breast, prosciutto, provolone, olive salad on French sourdough. Served with a sweet potato. \$12
Wine Suggestion: Barefoot Merlot

Vegan Noodle Salad—asparagus, roasted tomato, roasted peppers, haricot verts, black currants, hazelnuts, sesame and first press olive iol. Served with a blueberry soup shooter.. . . . \$11
Wine Suggestion: Barefoot Chardonnay

Cheese Flight—Boursin truffle, chevre, camembert and lavash bread. Served with melon, mango, grapes and a blueberry soup shooter. \$14
Wine Suggestion: Barefoot Cabernet or Hob Nob Chardonnay

Chocolate Toffee Kahlua Mousse Cake—raspberry coulis.. . . . \$8