



CELEBRATE NASHVILLE'S RESTAURANT WEEK

FOUR COURSE DINNER FOR \$30.12
JANUARY 16TH ~ JANUARY 21ST 2012

APPETIZER SPECIALTIES

BLACKENED CATFISH

Catfish Filet Coated
with Red Pepper and
Creole Spices Cooked
in a Cast Iron Skillet

BLOODY MARY FRIED GULF OYSTERS

Fried Oysters
with Our Tangy
Cocktail Sauce Served
in a Rock Glass

BLACK OLIVE CROUSTADES

Croustades of
Black Olive Tapenade
with Parmesan Cheese and
Roasted Red Peppers

SALAD SPECIALTIES

THE ORIGINAL FAUCON SALAD

Mixed Salty Bacon,
Hard Boiled Eggs and
Bleu Cheese Served on
Chilled Iceberg Lettucet

HOUSE SALAD

A Mix of Assorted
Spring Greens with
Romaine Lettuce and
Grape Tomatoes

HOUSE SPECIALTIES

FILET MIGNON

Our Most
Popular Steak
Cut Thick So It
Broils Red And Juicy

NEW YORK STRIP SIRLOIN

Aged For Tenderness and a
Rich Steak Flavor. Also Called a
Kansas City Strip When
Left with The Bone-In

SIMPLY GRILLED SALMON

Fresh Salmon Grilled
or Blackened to
Perfection Topped
with Seasonal Butter

BLACKENED CATFISH

A Large Catfish Filet
Coated with Red Pepper and
Creole Spices Cooked
In a Cast Iron Skillet

FREE RANGE BREAST OF CHICKEN

Free Range Breast
of Chicken Grilled
with Lemon and
Fresh Tarragon

DESSERT SPECIALTIES

KEY LIME PIE

The Original Recipe from the Keys.
Homemade with Key Limes...
Light, Fluffy, and a little Tart
Topped with Whip Cream

APPLE WALNUT COBBLER

Fresh Baked Granny Smith Apples
with Black Walnuts Topped with
French Vanilla Ice Cream Drizzled
with a Rich Carmel Sauce

TENNESSEE BLACKBERRY COBBLER

Fresh Tennessee Blackberries
Baked in a Flaky Butter Crust
Topped with
French Vanilla Ice Cream

<http://www.jimmykellys.com/reservationrequest/reservation-request.htm>