

REQUEST PRIVATE DINING

Planning your next event or lively celebration? Our team can't wait to help you create your memorable event. We put all our passion into delivering an extraordinary experience for each and every one of our guests.

- Corporate/Business Meetings
- Birthday Celebrations
- Anniversary Parties
- Rehearsal Dinners
- Holiday and Christmas Parties
- Funeral Luncheons
- Engagement Parties
- Retirement Parties
- Luncheon Events
- Baby & Bridal Showers
- Christenings
- Communions
- Family Gatherings
- Fund-raisers
- Graduation Parties
- Office Happy Hours

**WE LOOK FORWARD
TO HOSTING YOUR NEXT EVENT!**

140 US 130 South Bordentown, NJ 08505

Phone: 609-291-0200

website: www.b2bistro.com/bordentown

Email: banquetsinbordentown@b2bistro.com

Kids Corner

Kids 10 & Younger
Served with your choice of soft drink
\$9.99

Kids Fried Chicken Tenders
served with french fries

Kids Mac N Cheese
cheese sauce

Kids Grilled Cheese
served with french fries

Kids Ziti Pasta
butter or marinara sauce

JIMMY'S

AMERICAN GRILL



B2 Bistro Toms River, NJ
1250 Hooper Ave

B2 Bistro Point Pleasant, NJ
709 Arnold Ave

B2 Bistro West Reading, PA
701 Reading Ave

B2 Bistro Bayville, NJ
125 Bayveiw Ave

B2 Bistro Red Bank, NJ
141 Shrewsbury Ave

B2 Bistro North Brunswick, NJ
230 Washington Place

Raw Bar

Jumbo Shrimp Cocktail (6)	17.99
<i>Bloody Mary Cocktail Sauce and Lemon</i>	
Colossal Lump Crab Cocktail (1/4 pound)	21.99
<i>Old Bay Mayo and Bloody Mary Cocktail Sauce</i>	
Fresh East Coast Oysters (6)	16.99
<i>Bloody Mary Cocktail Sauce and Lemon</i>	
Fresh Middle Neck Clams (6)	11.99
<i>Bloody Mary Cocktail Sauce and Lemon</i>	
Fresh Middle Neck Clams (12)	22.99
<i>Bloody Mary Cocktail Sauce and Lemon</i>	
Seafood Paradise (Serves 2 - 4)	54.99
<i>Four Shrimp, Four Oysters, Four Clams, 1/4 Pound Jumbo Lump Crabmeat</i>	

Salads

Tuscan Salad	13.99
<i>Fresh Mozzarella, Tomatoes, Mixed Greens, Basil, Balsamic Glaze, Lemon Vinaigrette</i>	
Greek Salad	13.99
<i>Romaine, Tomatoes, Cucumbers, Onions, Kalamata Olives, Stuffed Grape Leaves, Anchovies, Feta, Greek Dressing</i>	
Cobb Salad	13.99
<i>Iceberg Lettuce, Egg, Cheddar, Tomatoes, Bacon, Crumbled Blue Cheese, Red Onions, Lemon Vinaigrette</i>	
Steak & Blue	19.99
<i>Grilled Steak, Mixed Greens, Tomatoes, Cucumber, Crumbled Blue Cheese, Topped with Crispy Fried Onions, Balsamic Glaze, Lemon Vinaigrette</i>	
Caesar Salad	12.99
<i>Romaine Tossed in a Creamy Caesar with Garlic Herb Croûtons & Parmesan Cheese</i>	
Apple Walnut Salad	15.99
<i>Romaine Topped with a Apple Walnut Vinaigrette, Golden Raisins, Candied Walnuts, Fresh Apples, Grapes and Crumbled Blue Cheese</i>	

add chicken \$7 **add steak \$12**
add shrimp \$10 **add salmon \$10**

Sharables

Jumbo Pretzel	15.99
<i>Cheese Sauce, Whole Grain Mustard</i>	
Fried Crispy Calamari	15.99
<i>Marinara Sauce and Lemon</i>	
Jumbo Lump Crab Cake	19.99
<i>Pan Seared, Black Bean & Corn Salsa</i>	
Buffalo Jumbo Shrimp	16.99
<i>Blue Cheese Dressing</i>	
Clams Casino	15.99
<i>Baked with Peppers, Onions, Bacon and Bread Crumbs</i>	
Mussels Italiano	15.99
Clams Italiano	19.99
<i>Pan Roasted in a White Wine Sauce, Crushed Red Pepper, Garlic and Scallions, Toasted Garlic Bread</i>	
Wings	bone-in or boneless
BBQ, Buffalo, Thai Chili	8pc 15.99 16pc 28.99
Jimmy's Combo	22.99
<i>Chicken Tenders, Fried Mozzarella, Southwest Egg Rolls, Buffalo Wings, Assorted Dipping Sauces</i>	
Nachos "Stacked Nachos"	13.99
<i>Chicken or Beef Chili, Corn Tortillas, Roasted Green Bell Peppers, Cheddar Cheese, Cilantro, Served with Pico de Gallo, Sour Cream and Guacamole</i>	
Spinach & Artichoke Dip	13.99
<i>Spinach, Roasted Artichokes, Creamy Cheese Sauce, Tortilla Chips</i>	
Southwest Egg Rolls	13.99
<i>Mesquite Smoked Chicken, Black Beans, Roasted Corn, Roasted Peppers, Cilantro and Jalapeño Jack Cheese, over Pico de Gallo, Southwest Ranch Dipping Sauce</i>	
Pot Stickers	13.99
<i>Vegetable Stuffing Served with Soy Ginger Sauce</i>	
Chicken Tenders	13.99
<i>Hand Breaded, Fried Crispy, Served with Honey Mustard Sauce</i>	
Fried Mozzarella	11.99
<i>Hand Breaded, Fried Crispy With Marinara Sauce</i>	
Loaded Skins	10.99
<i>Topped with Broccoli, Bacon and Cheddar Cheese, Served with Sour Cream and Scallions</i>	
Hummus Dip	13.99
<i>A Blend of Chickpeas, Garlic, Lemon, EVOO, Served with Toasted Pita Bread</i>	

Specialty Cocktails

1800 Coconut Eclipse	11	Peachee Honey Fizz	10
<i>1800 Coconut Tequila, Pineapple Juice, Razzmataze</i>		<i>Jack Daniel's Honey, Peach Puree, Pineapple Juice, Cranberry Juice, Club Soda</i>	
Blood Orange Rose Spritz	15	Strawberry Basil Blitz	11
<i>Aperol, Blood Orange, Korbel Rose</i>		<i>Bombay Gin, Strawberry Puree, Basil, Lemonade, Sprite</i>	
Moscato Mojito	11	Crystal Lake Lemonade	15
<i>Malibu, Moscato, Mint, Lime, Simple Syrup, Sprite</i>		<i>Finlandia Vodka, Lemonade, Blue Curacao, Lemon, Simple Syrup, Edible Glitter</i>	
Cucumber Jalapeno Blossom	10	Blackberry Bourbon Smash	11
<i>1800 Cucumber Jalapeno Tequila, Elderflower Liqueur, Ginger Ale, Tajin Rim</i>		<i>Bulleit Bourbon, Blackberry Simple Syrup, Lemon, Mint, Club</i>	
White Death	11	Plum Tree Tini	12
<i>White Rum, Coconut Rum, Amaretto, Orange Juice, Pineapple Juice</i>		<i>Plush Plum Vodka, Triple Sec Peachtree, Pineapple, Cranberry</i>	
Cucumber Melon Aqua Fresea	13	Smoked Old Fashioned	15
<i>Finlandia Vodka, Muddled Cucumber & Cantaloupe, Triple Sec, Simple Syrup, Mint</i>		<i>Woodford Reserve, Simple Syrup, Bitters, Luxardo Cherry & Orange</i>	

After Dinner Drinks

Key Lime Tini	12
<i>Stoli Vanilla Vodka, Licor 43, Lime Juice, Whipped Cream</i>	
Mochatini	10
<i>Finlandia, Chocolate Liqueur, Kahlua, Baileys, Fresh Espresso</i>	
Banana Bread	12
<i>Jack Honey, Frangelico, Banana Liqueur</i>	
Espresso Tini	12
<i>Stoli Vodka, Kahlua, Espresso</i>	

Coffee Drinks

Jamaican Coffee	8
<i>Tia Maria Coffee</i>	
Irish Coffee	10
<i>Jameson, Dark Cocoa, Green Creme De-Menthe</i>	
KGB Coffee	10
<i>Kahlua, Grand Marnier, Baileys</i>	
Mexican Coffee	8
<i>Kahlua</i>	

Desserts

Chocolate Lava Cake <i>Melted Chocolate Center; Served with Vanilla Ice Cream</i>	9.99
Classic Creme Brulee <i>Seasonal Berries</i>	7.99
Brownie S'more Sundae <i>Brownie, Graham Crackers, Vanilla Ice Cream, topped with Marshmallows and Chocolate Sauce</i>	8.99
Ice Cream <i>Vanilla or Chocolate</i>	4.99
Rice Pudding <i>Creamy Rice Pudding Made from Grandma's Recipe Book. Topped with Cinnamon and Whipped Cream</i>	4.99
Empire New York Classic Cheesecake <i>A Rich, Dense, Cheesecake, Exploding with Vanilla Flavor sitting on a Traditional Buttery Graham Cracker Crust Add Strawberries or Blueberries +1.99</i>	7.99
Oreo Cookie Cheesecake <i>A Creamy Vanilla Cheesecake Baked with Oreos, Sitting on an Oreo Cookie Crust and topped with Mini Oreo Cookies</i>	8.99
Peanut Butter Explosion (GF) <i>A Chocolate Candy Bar Bottom topped with Peanut Butter Ganache and a Mound of Chocolate Mousse. Coated in Ganache and Finished with Chopped Peanuts and Peanut Butter Sauce</i>	9.99
Carrot Cake <i>A Moist Carrot Cake Made with Fresh Carrot, Pineapples, Cinnamon, Brown Sugar, Roasted Walnuts</i>	8.99
Big Kahuna Cake <i>Layers of Vanilla Cake, Soaked with Coconut Rum, Pineapple Mousse and Iced in Vanilla Butter Cream, Toasted Coconut Flakes and White Chocolate Ganache</i>	8.99

Soups

Chef's "TASTE OF THE DAY" Soup <i>Ask Your Server</i> Cup 4.99 • Bowl 8.99
Best Crockpot Chili In Town Beef or Chicken <i>Topped with Three Cheese Blend, Sour Cream</i> Cup 4.99 • Bowl 8.99
New England Clam Chowder Cup 5.99 • Bowl 11.99
French Onion <i>Sautéed Onion, Sherry Broth, Toast, Smothered in a Thick Layer of Provolone</i> Crock 9.99

Brick Oven Pizza

Classic Cheese <i>Pomodoro, Mozzarella, Romano</i>	12.99
Margherita <i>Pomodoro, Fresh Mozzarella, EVOO, Basil</i>	15.99
Texas BBQ Chicken <i>Thin Sliced Chicken, Mozzarella, Onions, BBQ Sauce</i>	15.99
Buffalo Chicken <i>Breaded Chicken, Mozzarella, Buffalo Sauce, Blue Cheese Crumbles, Ranch, Celery</i>	15.99
Chicken Caesar <i>Grilled Chicken, Caesar Salad, Mozzarella, Roasted Peppers, Garlic, EVOO, Balsamic Glaze</i>	17.99
Jimmy's Meat Lovers <i>Pomodoro, Hot Soppressata, Bacon, Sausage, Mozzarella, Ricotta, Caramelized Onions, Honey</i>	20.99

Handhelds

Blackened Chicken <i>Cheddar Cheese, Lettuce, Tomato, Mayo, Toasted Ciabatta Roll</i>	15.99
Chicken Parmesan <i>Marinara, Mozzarella, Toasted Ciabatta Roll</i>	16.99
Chicken Caesar Wrap <i>Grilled Chicken, Romaine, Caesar Dressing</i>	16.99
Cuban Sandwich <i>Slow Roasted Pork, Country Ham, Swiss, Dill Pickles, Mustard and Mayo, Cuban Bread</i>	16.99
Philly Cheese Steak <i>White American Cheese, Grilled Onions, Bell Peppers, Toasted Torpedo Roll</i>	17.99
Buffalo Chicken Ranch <i>Crispy Spicy Buffalo Chicken, Tomato, Lettuce, Ranch, Toasted Ciabatta Roll</i>	16.99
Chicken Bacon Avocado <i>Grilled Chicken, Provolone, Sautéed Onions, Lettuce, Tomato, Pesto Mayo, Toasted Ciabatta Roll</i>	17.99
NY Style Reuben <i>Fresh Sliced Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread</i>	17.99
Jimmy's Triple Decker <i>Fresh Roasted Turkey, Bacon, Lettuce, Mayo, Tomato, Toasted White Bread</i>	17.99
Classic Turkey Breast <i>Slices of Slow Roasted Turkey Breast, Lettuce, Mayo, Rye Bread</i>	16.99
Jumbo Lump Fried Crab Cake Sandwich <i>Fried Lump Crab Cake, Lettuce, Tomato, Tartar Sauce, Brioche Bun</i>	17.99
Blackened Salmon Sandwich <i>Blackened Salmon, Tomato, Arugula, Lemon Mayo, Toasted Ciabatta Roll</i>	17.99
Prime Rib Sandwich <i>Au Jus, Horseradish Sauce, Onion Strings, Garlic Toasted Torpedo Roll</i>	20.99

Burgers

10oz Fresh USDA Prime Burgers

Classic Burger	16.99
<i>Lettuce, Tomato, Onion</i>	
Classic Cheese	17.99
<i>Your Choice of American, Swiss, Cheddar, Blue or Pepper Jack Cheese, Lettuce, Tomato, Onion</i>	
Truffle Veggie Burger	17.99
<i>Vegetable Burger, Fontina Cheese, Truffle Mayo, Lettuce, Tomato, Onion</i>	
Turkey Burger	17.99
<i>All Natural 100% White Meat Turkey, Swiss Cheese, Lettuce, Tomato, Onion</i>	
Protein "Brunch" Burger	18.99
<i>Bacon, Fried Eggs, American Cheese</i>	
Smokehouse	18.99
<i>Cheddar Cheese, Chicago Sauce, Crispy Onion, Bacon</i>	
Jalapeño Crunch	18.99
<i>Fried Jalapeno Peppers, Pepper Jack Cheese, Chipotle Mayo</i>	
BBQ Bacon Cheese	18.99
<i>BBQ Sauce, Cheddar Cheese, Bacon, Crispy Onion</i>	
Black & Blue	17.99
<i>Blackened Seasoning, Melted Blue Cheese Crumbles, Crispy Onion</i>	

Quesadillas

Quesadilla	12.99
<i>Flour Tortilla Stuffed with Jack Cheese, Sautéed Green & Red Bell Peppers, Caramelized Onions, Served with Guacamole, Sour Cream and Pico de Gallo</i>	
Chicken	15.99
Steak	17.99
Vegetarian Quesadilla	14.99
<i>Flour Tortilla Stuffed with Jack Cheese, Zucchini, Mushrooms, Spinach, Green Bell Peppers and Caramelized Onions, Served with Guacamole, Sour</i>	

Steaks & Chops

Our Steaks Are Premium & Hand Cut in House Daily served with soup of the day or house salad

12 oz USDA Prime NY Strip	39.99
<i>Garlic Mashed Potato, Asparagus, Demi</i>	
8 oz Filet Mignon	44.99
<i>Garlic Mashed Potato, Asparagus, Demi</i>	
USDA "Copper Creek" Prime Rib 10oz	29.99
24oz	49.99
<i>Slow Roasted Prime Rib, Baked Potato, Mixed Vegetables, Au Jus</i>	
20 oz Cowboy Rib Eye	44.99
<i>Bone-in, Garlic Mashed Potato, Asparagus, Demi</i>	
24 oz The Porterhouse	49.99
<i>Baked Potato, Mixed Vegetables, Demi</i>	
Braised Short Rib	31.99
<i>Garlic Mashed Potato, Asparagus, Demi</i>	
Surf and Turf	54.99
<i>(6oz) Filet Mignon, (4oz) Cold Water Lobster Tail, Garlic Mashed Potato, Asparagus, Demi</i>	
Twin Premium Reserve Pork Chops	29.99
<i>Baked Potato, Mixed Vegetables</i>	
Full Rack Baby Back Ribs	27.99
<i>BBQ Sauce, French Fries, Corn on the Cob</i>	

Sizzling Fajitas

Sizzling Fajitas with Chipotle Garlic Butter, Bell Peppers, Caramelized Onions and Chopped Cilantro. Served with Three Cheese Blend, Guacamole, Sour Cream, Pico De Gallo and Warm Flour Tortillas

Grilled Chicken Breast	21.99
<i>Citrus Chipotle Marinated Chicken Breast</i>	
Steak Chipotle	25.99
<i>Garlic, Cilantro & Lime Marinated Sliced Steak</i>	
Sizzling Mexican Shrimp	24.99
<i>Guajillo Chiles & Jalapeño Butter Shrimp</i>	
Sizzling Trio	29.99
<i>Chicken, Shrimp & Steak</i>	

Seafood

served with soup of the day or house salad

English Style Fish & Chips	22.99
<i>Fresh Cod, French Fries, Coleslaw</i>	
Blackened Salmon	26.99
<i>Pea Pancetta Rissoto, Creamy Shallot Sauce</i>	
Crab Stuffed Flounder	29.99
<i>Broiled, Roasted Red Pepper Sauce, Garlic Mashed Potatoes, Broccoli</i>	
Crab Stuffed Jumbo Shrimp	29.99
<i>Broiled, Roasted Red Pepper Sauce, Garlic Mashed Potatoes, Broccoli</i>	
Fried Filet of Flounder	26.99
<i>Fried, French Fries, Coleslaw</i>	
Jumbo Lump Crab Cakes	29.99
<i>Pan Seared, Remoulade, French Fries, Coleslaw</i>	
Jumbo Fried Shrimp	27.99
<i>Fried, French Fries, Coleslaw</i>	
Seafood Combo Platter	44.99
<i>Pan Seared Crab Cake, Filet of Flounder, Jumbo Shrimp, Sea Scallops, Garlic Mashed Potatoes, Broccoli</i>	
Jumbo Sea Scallops	41.99
<i>Pan Seared, Pea Pancetta Risotto, Creamy Shallot Sauce</i>	
Shrimp Stir Fry	29.99
<i>Broccoli, Carrots, Red Peppers, Onions, Mushrooms, Baby Corn in a Teriyaki Sauce over Rice Pilaf</i>	
Seafood Risotto	37.99
<i>Saffron Risotto, Lobster Tail, Shrimp, Mussels, Peas, Heirloom Tomato</i>	
Sea Bass Puttanesca	27.99
<i>Pan Seared Black Bass, Pomodoro, Capers, Olives, Garlic Mashed Potato</i>	

Sides

Garlic Mashed Potato	5.99
Baked Potato	5.99
French Fries	6.99
Asparagus	7.99
Mixed Vegetable	7.99
Pea Pancetta Risotto	8.99

Pasta

served with soup of the day or house salad

Chicken Parmigiana	24.99
<i>Lightly Fried, Melted Mozzarella Pomodoro Sauce, Linguini</i>	
Rigatoni Alla Vodka	19.99
<i>Vodka Sauce & Green Peas</i>	
Shrimp Scampi	29.99
<i>Jumbo Shrimp, White Wine Sauce, Linguini</i>	
Blackened Chicken Fettuccine Alfredo	24.99
<i>Blackened Chicken, Creamy Alfredo</i>	
Chicken Angel Hair Alla Toscana	29.99
<i>Fresh Angel Hair Pasta with Sun-Dried Tomatoes, Mushrooms, Shallots in a Brandy Cream Sauce</i>	
Filet Cavatelli	35.99
<i>Filet Medallions, Pearl Onions, Peas, Cherry Heirloom Tomato, Parmesan, Ricotta</i>	

Chicken & Veal

served with soup of the day or house salad

Chicken Francaise	25.99
<i>Egg Battered Chicken Breast, Pan Fried, Lemon Butter White Wine Sauce, Garlic Mashed Potato, Mixed Vegetables</i>	
Chicken Milanese	24.99
<i>Pan Fried Breaded Chicken Cutlet, Arugula, Tomato, Onion, Lemon, EVOO</i>	
Veal Marsala	29.99
<i>Hand Cut Top Round Veal, Sauteed with Mushrooms, Shallots, Demi</i>	
<i>Garlic Mashed Potato, Mixed Vegetables</i>	
Veal Piccata	29.99
<i>Hand Cut Top Round Veal Cutlets, Pan Seared Caper Lemon Butter White Wine Sauce, Garlic Mashed Potato, Mixed Vegetables</i>	