



## appetizers

### Blue Pacific Cakes

Pan seared crab cakes, served with roasted red and yellow bell pepper coulis 13

### Savory Dumplings

Hand crafted with chicken, Napa cabbage, fresh ginger, and chile padi, served with a balsamic soy dipping sauce and Thai cucumber relish 12

### Cheese Rustica

Three artisan cheeses with Italian cured meat, olives, cornichon, and spicy fruit preserve 21

### Gravlax

Limoncello cured salmon served with horseradish cream, capers, red onion and crostini 13

### Ahi Tuna

Fresh Ahi tuna, sesame crusted, seared and served with wasabi, soy-pineapple sauce and Thai cucumber relish 13

### Zucchini Fritters

Savory zucchini fritters pan seared until golden brown. Accompanied by jalapeño béarnaise sauce 9

## soups

Signature Cream of Green Chile \* French Onion \* Soup du Jour

Cup 4 Bowl 7

## salads

### House Salad

Mixed greens, cucumber, cherry tomato, black olives and croutons with house red wine vinaigrette 5

### Wedge Salad

Iceberg lettuce, topped with house made Maytag bleu cheese dressing, cherry tomato and red onion 7

### Romaine Salad

Romaine lettuce with Granny Smith apples, bleu cheese, spiced sweet pecans, blueberries and apple walnut vinaigrette Small 7 Large 11

### Caesar

Romaine lettuce, Parmesan cheese and croutons Small 4 Large 7

### Greek Salad

Mixed greens, cucumbers, red onion, red bell peppers, Kalamata olives, cherry tomatoes, pepperoncini and feta cheese with dill Greek dressing 10

### Tortellini Salad

Rainbow tortellini pasta in a basil dressing with artichoke hearts, black olives, cherry tomato, feta cheese and walnuts 12

*All salads available with: Shrimp 6 / Grilled chicken 4 / Salmon 10*

## specialties

### Hand Rolled Gnocchi

Traditional potato dumpling pasta in pesto sauce with carrots brunoise, walnuts, and Parmesan cheese, served with garlic bread 12

### Smoked Chicken Cannelloni

Fresh pasta filled with ricotta cheese and spinach, topped with pesto and spicy tomato basil sauce 16

### Sesame Ginger Noodles

Sautéed beef tenderloin with green beans and carrots over rice noodles in a classic Thai sesame ginger soy sauce, finished with a duo of prawns 18

## entrées

### Café J Signature Ribeye

Grilled 24 ounce bone-in ribeye with red chile glaze, served with potatoes pavé and grilled asparagus 40

*Specially selected and aged ribeye from Texas Tech Red Raider Meats*

### Grilled Tenderloin Filet

Eight ounce beef filet topped with your choice of mushroom brandy, chipotle, wasabi garlic cream or béarnaise sauce, served with asparagus and potatoes pavé 28

### Quail Sabroso

Rubbed with smoked paprika and southwest spices then grilled to perfection, served with bleu cheese jalapeño grits and sautéed green beans 22

### Sea Scallops L'ete

Fresh pan seared sea scallops atop a puree of English peas and mint, drizzled with sake tarragon vinaigrette, served with grilled asparagus and glazed Spring carrots 25

### Salmon Safran

Fresh salmon, served over saffron and shrimp risotto with peas, finished with citrus vinaigrette 22

### Fresh Ruby Red Trout

Grilled trout topped with cilantro lemon vinaigrette and rainbow bell peppers, served with a crab potato mélange and sautéed green beans 21

### Napoleon Primavera

Hearty filets of grilled and flash fried Portobello mushroom and eggplant, layered with red bell pepper confit, finished with roasted tomato coulis and feta cheese 18

### Smoked Pork Tenderloin

With blackberry jalapeño sauce, served with Potatoes O'Brien, and sautéed spinach 21

### Shiner Chop

Generous 10 ounce pork chop with a Shiner Bock finish, served with glazed carrots and Fresno spicy potatoes 23

### Chicken Chardonnay

Grilled chicken breast topped with a delicate mushroom white wine sauce, served with sautéed green beans and crispy potatoes and onions 19

Gratuity is included on parties of six or more and on tables requesting separate checks.

There is a split plate charge of \$2.00. We are no longer able to accept checks.

Café J orders whole fresh fish. Please be advised that your seafood orders may contain bones.