



Dinner Menu

appetizers

Blue Pacific Cakes

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

Italian Sweet Peppers

Roasted and stuffed with cheese, bacon and shrimp, topped with Parmesan crust and cilantro cream 9

Cheese Rustica

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

Smoked Salmon

House-smoked salmon served with horseradish cream, capers, red onion and crostini 13

Ahi Tuna

Sesame crusted sushi grade Ahi, served with sweet soy sauce, wasabi, and pickled cucumber 14

Zucchini Fritters

Savory zucchini fritters deep fried until golden brown, topped with jalapeño béarnaise 9

soups

Signature Cream of Green Chile * Soup du Jour Cup 4 Bowl 7

French Onion Crock 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, bacon 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 tomato, pepperoncini, artichoke hearts and feta cheese with dill Greek dressing 11

Tortellini Salad

Rainbow tortellini pasta in basil dressing with artichoke hearts, black olives, cherry tomato, feta cheese and walnuts 13

Add: • sautéed shrimp ~ 6 • grilled chicken ~ 4 • salmon ~ 10 • grilled prawn ~ 3 each

pasta

Prawns Alfredo

Grilled prawns over fettuccini with broccolini, mushrooms, and tomatoes in a green chile alfredo sauce 17

Herb Gnocchi

Parisian style gnocchi in pesto sauce with carrots brunoise, zucchini, black olives, fresh tomato and Parmesan, served with garlic bread 12

Sesame Ginger Noodles

Sautéed beef tenderloin and grilled prawns with sugar snap peas and carrots over rice noodles in a classic Thai sauce, finished with lime, toasted sesame seeds and fresh herbs 19

entrées

Café J Signature Ribeye

Grilled 22 ounce bone-in ribeye topped with red chile glaze, served with potatoes pavé and grilled asparagus 42

Specially selected and aged ribeye from Texas Tech Red Raider Meats

Grilled Tenderloin Filet

Eight ounce beef filet seasoned with house smoked salt and fresh black pepper, finished with brown butter, topped with your choice of mushroom brandy, chipotle, wasabi garlic cream or jalapeño béarnaise, served with grilled asparagus and potatoes pavé 32

*Additional Sauces - 1.25 each

*Add lobster tail for 25

Lobster Tail

Butter poached lobster tail accompanied by a fennel, arugula and three cheese ravioli finished with seafood infused spicy tomato sauce and fresh tarragon 29

Sea Scallops

Pan seared scallops atop artichoke heart purée, served with sautéed baton vegetables of squash, zucchini and carrots, duchesse potatoes, and asparagus velouté 29

Grand Marnier Glazed Salmon

Fresh grilled salmon filet with grand marnier orange glaze on a bed of jasmine rice, baby garbanzo beans and red radish seeds, served with broccolini 23

Fresh Ruby Red Trout

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

Stuffed Bell Peppers

Two roasted sweet bell peppers stuffed with red Thai jasmine rice, walnuts, sautéed mushrooms, grilled eggplant and mozzarella, topped with a red bell pepper coulis 18

Bone - In Pork Chop

Grilled pork chop topped with roasted tomato, garlic and rosemary chutney, served with sautéed fingerling potatoes and a savory spinach and cheese custard 24

Quail Sabroso

Grilled quail with a smoked paprika and southwest spice rub, served with bleu cheese jalapeño grits and sautéed green beans 24

Chicken Chardonnay

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

Gratuity is included on parties of six or more.

There is a split plate charge of \$3.00. We accept M/V, AMX, DISCOVER, and CASH. NO CHECKS.

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