



— Cafe J —
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, cornichons, 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, cucumber, red onion, red bell pepper, Kalamata olives, cherry tomato, 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

crepes

One 7 Two 11

Santa Fe Crepes

Ground sirloin seasoned with green chiles and bell peppers in a cream sauce topped with jack cheese and red chile sauce, served with rice pilaf

Spinach Artichoke Crepes

With caramelized onion and Parmesan topped with roasted red bell pepper cream sauce, served with vegetable medley

Seafood Crepes

Salmon and shrimp topped with Swiss cheese and a white wine lemon dill sauce, served with vegetable medley

specialties

Smoked Chicken Cannelloni

Fresh pasta filled with ricotta cheese and spinach, topped with pesto and spicy tomato basil sauce 9

Beef Tips

Beef tenderloin strips in Dijon brandy sauce with sautéed mushrooms, served over rice pilaf 12

Sesame Ginger Noodles

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

Enchiladas Montadas

Stacked chicken enchiladas with bell peppers, onions and jack cheese topped with green chile sauce and a fried egg 11

Hand Rolled Gnocchi

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

Salmon Salad with Champagne Vinaigrette

Grilled salmon served on a bed of mixed greens with cherry tomato, red onion, cashews, Asiago and poached pears (salmon cooked medium rare) 13

Asian Salad with Ahi Tuna

Sesame crusted, seared Ahi Tuna on a bed of romaine with cherry tomato, red onion, orange slices, and red bell peppers; tossed with a spicy sesame vinaigrette 13

sandwiches

All sandwiches come with house made garlic parsley fries

Smoked Turkey

Swiss cheese, lettuce, tomato and avocado on wheat berry bread with garlic aioli 9

Chicken Club Wrap

Grilled chicken breast, bacon, avocado, lettuce, tomato and cheddar cheese drizzled with roasted jalapeño cilantro sauce in a sun-dried tomato tortilla 10

Reuben Sandwich

Corned beef, sauerkraut and melted Swiss cheese on toasted marble rye bread 10

Gourmet Burger

Ground sirloin topped with smoked Gouda cheese, lettuce, tomato, caramelized onion and Cajun aioli on a jalapeño bun 10
add bleu cheese .75 | add bacon .75