

SHARABLES

GYOZA \$8

(Green Chile Pork Pot Stickers)

Served with wasabi ginger and spicy soy sauce

BESOS CALIENTES \$13

Pimento cheese stuffed jalapeños topped with bacon, cheddar cheese, tequila lime shrimp and seasonal fruit compote

CHIPS WITH SALSA AND QUESO \$10

House made tortilla chips served with J's house made salsa and queso (add seasoned ground beef \$2)

SOUPS

CREAMY GREEN CHILE SOUP \$5

Fresh chopped hatch green chiles in a buttery cream based vegetable stock

CREOLE TOMATO SOUP \$5

A French Quarter inspired spicy tomato soup

ADD-ONS

Salmon \$8 Chicken \$5 Beef Tips \$6
Shrimp \$8 Ahi Tuna \$9

** Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness**

SALADS/WRAPPS

Make any salad a Wrap for additional \$1
Side salads available up request, prices vary

WEDGE \$9

Iceberg lettuce topped with red onions, bacon, blue cheese crumbles, sunflower kernels and a choice of house ranch or blue cheese dressing

SPRINGTIME SPINACH \$9

Bed of spinach served with cucumbers, strawberries, feta cheese and pistachios. Topped with honey vinaigrette

HOUSE \$8

Bed of spring mix and romaine served with tomatoes, cucumbers, tricolor carrots, red onion and cheddar cheese. Topped with strawberry lime vinaigrette

CAESAR \$8

Chopped romaine tossed in caesar dressing served with avocado and parmesan cheese topped with house made croutons

TOSSED CAPRESE \$10

Heirloom cherry tomatoes and mozzarella pearls tossed in a fresh basil pesto, drizzled with balsamic reduction

HONEY PEAR \$9

Bed of spring mix and romaine served with cucumbers, pears, walnut and cotija cheese. Topped with honey pear vinaigrette

MAIN

PAD THAI \$14

Roasted peanuts, jalapeños and napa cabbage cooked with rice noodles and J's thai sauce. Topped with cilantro, green onion, roasted peanuts and lime wedge.

BAYOU CHICKEN ALFREDO \$15

Fettuccine tossed in alfredo sauce topped with a grilled blackened chicken breast

CHICKEN FRIED CHICKEN \$15

Deep fried chicken breast topped with green chile gravy served with chipotle mashed potatoes and house made macaroni and cheese

CHICKEN FRIED STEAK \$16

Deep fried 8oz. cubed steak topped with green chile gravy served with chipotle mashed potatoes and house made macaroni and cheese

EL CUBANO \$16

Panini pressed sandwich with house made pulled pork, sliced ham, swiss cheese, pickled onions, pickles and creole mustard on ciabatta bread. Served with house potato chips

J'S PRIME RIB MELT \$14

Slowly roasted and thinly sliced prime rib sandwich with remoulade sauce, horseradish mayo, caramelized onion, pepper jack and swiss cheese all melted together on sourdough bread. Served with a side of au jus and house potato chips

TURKEY SANDWICH \$12

Smoked turkey sandwich with lettuce, tomato, guacamole, bacon, swiss cheese, and cholula aioli on wheatberry bread. Served with house potato chips

J'S BURGER \$15

House made beef/pork patty topped with cheddar cheese, lettuce, tomato, red onion, pickles, and cajun aioli on a sourdough bun. Served with choice of french fries or sweet potato fries (add bacon or egg \$2)

DESSERTS

CHEESECAKE \$7

See server for weekly flavor

FLOURLESS CHOCOLATE CAKE \$7

HOUSE MADE GELATO \$5

Choice of Vanilla, Strawberry or Chocolate

CRÈME BRÛLÉE \$7

BRÛLÉED BANANA SPLIT \$9

Brûlée banana split served with house neapolitan gelatos topped with whipped cream and a maraschino cherry