

Cafe J

DINNER HOURS
TUESDAY-SATURDAY 5:30-10:00PM

SALADS

WEDGE \$9

Bed of baby iceberg served with sunflower kernels, bacon, red onions, blue cheese crumbles, and a choice of house ranch or blue cheese sauce

SPRINGTIME SPINACH \$13

Bed of spinach served with cucumbers, strawberries, avocado, pistachios and topped with honey vinaigrette

HOUSE \$8

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

TOSSED CAPRESE \$10

Heirloom tomatoes and mozzarella cheese tossed in fresh basil pesto with a balsamic reduction drizzle

CAESAR \$6

Chopped romaine served with avocado, parmesan cheese and tossed in caesar dressing with a side of sourdough croutons

HONEY PEAR \$8

Spring mix and romaine served with sliced pears, cucumbers, walnuts, cotija and topped with honey pear vinaigrette

SOUPS

CREAMY GREEN CHILI SOUP \$5

Cafe J's original fresh chopped hatch green chilis in a buttery cream based chicken stock

CREOLE TOMATO SOUP \$5

French Quarter inspired spicy tomato soup

SHAREABLES

BESOS CALIENTES \$13

Adobo mixed pimento cheese stuffed jalapeños topped in bacon and topped with tequila lime shrimp and prickly pear compote

GREEN CHILI PORK POT STICKERS \$8

Served with wasabi ginger and spicy soy sauce

CHILTON SHRIMP COCKTAIL \$14

Shrimp (5) served with a vodka marinara

STUFFED AVOCADO \$14

Tempura fried, fresh avocado, topped with spicy shrimp, onion, and bell pepper, tossed in a Cholula aioli

GREEN CHILI CRAB CAKES \$18

Crab cakes (2) served with house remoulade

AHI TUNA LETTUCE WRAP \$17

Sesame seeds, quinoa, diced cucumbers, tricolor carrots, radishes, and ahi tuna in a iceberg lettuce and sides of peanut sauce and sweet chili sauce

CHIPS WITH SALSA AND QUESO \$10

WEEKLY TAPAS

MAIN

BEEF STROGANOFF \$18

Beef tenderloin tips, onions, and mushrooms tossed in old world gravy with choice of pasta

CHICKEN TIKKA MASALA \$16

Marinated chicken, creamy mild curry sauce, basmati rice, and cilantro served with pita bread

PAD THAI \$14

Rice noodles, roasted peanuts, cilantro, jalapeno, lime wedge, green onion, and Napa cabbage

CAJUN CHICKEN ALFREDO \$15

Blackened chicken, Alfredo sauce, served with fettuccine

SHRIMP CAPRICCIO \$18

Artichokes, sun dried tomatoes, shrimp, white wine cream sauce served with bowtie pasta

BALSAMIC GRILLED SALMON \$24

Hand cut, served with chef's vegetables, wild rice, and balsamic reduction

PORK LOIN CHOP \$23

Coriander crusted and grilled served with chef's risotto and chef's vegetables

BEEF TENDERLOIN \$30(6 OZ)

Chipotle garlic mashed potatoes and asparagus spears

Served with truffle butter, blue cheese butter, or Texas whiskey molasses steak sauce upon request

BISON TENDERLOIN \$41(6 OZ)

Chipotle garlic mashed potatoes, asparagus spears, and a blackberry Demi

CHICKEN FRIED STEAK \$13

8 oz cubed steak served with chipotle garlic mashed potatoes, gravy, and macaroni and cheese

CANYON CHICKEN \$18

Sunflower crusted, fried chicken, chipotle cream sauce, black bean salsa, and corn medley served with bowtie pasta

J'S BURGER \$18

Beef and pork patty, lettuce, tomato, onions, pickles, cheddar cheese, cajun aioli served on a sourdough bun and choice of potato

Add bacon(2.50), egg(2), caramelized onions(1)

SCALLOPS \$30

Seared scallops (3) served with chef's risotto, asparagus spears, and a tomato beurre blanc sauce

SALMON SALAD \$18

Bed of spinach, heirloom tomatoes, red onion, cotija, almond slivers, and a local honey vinaigrette

Add: Salmon 8-Chicken 5-Beef Tip 6-Tuna 9-Shrimp 8-Crab Cake 8-Lobster(Claw Meat) 14

Potatoes: House fries, sweet potato fries, chipotle garlic mashed potato

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