

John Henry's Cafe

"The Best Kept Secret in the Desert"

APPETIZERS

- ESCARGOT ♦ Snails in mushroom caps with garlic butter and breadcrumbs 11.95
- BROILED ARTICHOKE ♦ Romano cheese and butter; served with mayonnaise 8.50
- JUMBO SHRIMP COCKTAIL ♦ Chilled and served with lemon and cocktail sauce 13.95
- BAKED BRIE CHEESE ♦ Served in bread with fruit, walnuts and honey 8.50
- SMOKED MOZZARELLA & RED PEPPERS ♦ Served warm with blanched onion 8.95
- CAPRESE SALAD APPETIZER ♦ Mozzarella cheese, tomatoes and fresh basil 8.95
- CHICKEN POT STICKERS ♦ Pan-fried and served with dipping sauce 8.95
- GRILLED EGGPLANT APPETIZER ♦ With Olives, tomato and fresh basil 7.95
- PORTABELLA MUSHROOM ♦ With spinach, feta and sundried tomatoes 8.95

SOUPS & SALADS

- CAESAR SALAD ♦ Romaine lettuce, croutons and optional anchovies 7.95
- CHOP-CHOP SALAD ♦ Bleu cheese, tomato, red onion with iceberg & romaine lettuce 7.95
- ROASTED BEET SALAD ♦ Beets and feta cheese on a bed of arugula greens 7.95
- GREEN DINNER SALAD ♦ Iceberg/romaine lettuce, tomatoes, optional onions 5.50
- SOUP OF THE DAY ♦ Homemade soup changes daily; please ask your server 5.50
- GORGONZOLA SALAD ♦ Gorgonzola cheese, walnuts and apple slices 7.95
- BLT WEDGE SALAD ♦ Bacon, tomato, red onion atop an iceberg wedge 7.95

Add Chicken 8oz to any Salad: Plus \$10.00 ♦ Add Salmon 8oz to any Salad: Plus \$14.00

PASTAS & MORE

- FETTUCCHINI ALFREDO WITH GRILLED CHICKEN ♦ In a parmesan sauce 22.95
- SPAGHETTI POMODORO ♦ Made with fresh tomatoes 19.95
- PENNE AL PESTO ♦ Penne pasta with a light pesto sauce 21.95
- LOBSTER RAVIOLI ♦ Served with brown butter and chopped asparagus 22.95

Add Chicken to any Pasta: Plus \$5.00 ♦ Add Salmon or Shrimp to any Pasta: Plus \$8.00

Minimum Plate Charge per person (including children): \$9.00 ♦ Split Plate Charge: \$8.00
Side substitutions \$1.00 ♦ All side orders (a la carte) \$4.00

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ENTREES

All entrées include Soup or Green Dinner Salad (substitute a Chop-Chop or Caesar Salad for an additional \$3.00).

Seafood

- MACADAMIA NUT-ENCRUSTED SOLE ♦ Served with mango butter 24.95
- FRESH SALMON ♦ Grilled or poached and served with grape/ginger sauce 22.95
- MARYLAND BLUE CRAB CAKES ♦ Served with two sauces for dipping 24.95
- PROSCIUTTO-WRAPPED SHRIMP ♦ Grilled and served with a basil sauce 22.95

Today's CHEF SPECIALS:

- PAN FRIED SAND DABS ♦ Served tartar sauce and vegetables 22.95
- BREADED PORK CHOPS ♦ Served with white country gravy & mashed potatoes 23.95
- GRILLED KIELBASA ♦ Served with sauerkraut & mashed potatoes 18.95
- BLACKENED-STYLE RED SNAPPER ♦ Served steamed rice 23.95
- BAKED ITALIAN SAUSAGES ♦ Served with bell pepper, onions & mozz. cheese 20.95
- LAKE SUPERIOR WHITEFISH ♦ Served with piccata sauce 24.95
- HALF ROAST CHICKEN ♦ Served with apricot glaze 22.95
- "FISH OF THE DAY" ♦ Fresh grilled barramundi with lemon butter sauce 23.95
- "PASTA OF THE DAY" ♦ Spaghetti Bolognese 21.95

Meat & Poultry

- ROAST RACK OF LAMB ♦ Roasted with Dijon/breadcrumbs, mint jelly sauce 26.95
- OSSO BUCO ♦ A John Henry's favorite; served with polenta 24.95
- CRISP ROAST DUCK ♦ Half duck, roasted with a sweet, orange glaze 24.95
- GRILLED BEEF TENDERLOIN ♦ 8 oz. filet, mushroom and horseradish sauces 27.95
- GRILLED BREAST OF CHICKEN ♦ Served with orange/thyme butter 20.95
- VEAL SCALOPPINI ♦ Served either Marsala or Piccata style 22.95
- ROAST LOIN OF PORK ♦ Served with sauerkraut and apple chutney 21.95
- SAUTEED VEAL'S LIVER ♦ Served with crisp bacon and onions 22.95
- JOHN HENRY'S MEATLOAF ♦ Homemade and served with a tomato sauce 21.95

♦ Split checks welcome \$1.00 per extra check, \$1.00 per extra credit card ♦ "Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness."

DESSERTS & COFFEES

- PALM SPRINGS PROFITEROLES ♦ Served with bananas and chocolate sauce 8.50

NEW YORK STYLE CHEESECAKE ♦ Served with whipped cream **8.50**
COOL KEY LIME CHEESECAKE ♦ Served with whipped cream **8.50**
HOMESTYLE CHOCOLATE CAKE ♦ Served a la mode with vanilla ice cream **8.50**
WARM APPLE PIE ♦ Served a la mode with vanilla ice cream **8.50**
WARM CHERRY PIE ♦ Served a la mode with vanilla ice cream **8.50**
CREAMY COCONUT CAKE ♦ Served with coconut/pineapple ice cream **8.50**
SUNNY LEMON CAKE ♦ Served a la mode with vanilla ice cream **8.50**

♦ COFFEE or HOT TEA \$4.00 ♦ ESPRESSO \$4.50 ♦ CAPPUCCINO \$5.50 ♦

JOHN HENRY'S WINE LIST

WHITE WINES	<u>Bottle</u>	<u>Glass</u>	
CHARDONNAY Clos du Bois (California)	\$27.00	-	
CHARDONNAY Robert Hall (Paso Robles)	\$37.00	\$9.50	
CHARDONNAY Salmon Creek (California)	\$23.00	\$7.00	
FUME BLANC Ferrari-Carano (Sonoma County)	\$39.00	\$11.00	
PINOT GRIGIO Mezzacorona (Italy)	\$28.00	\$9.00	
RIESLING Forest Glen (California)	\$25.00	\$7.00	
SAUVIGNON BLANC Hogue (Columbia Valley)	\$24.00	\$7.00	
RED WINES			
CABERNET SAUVIGNON Clos du Bois (California)	\$27.00	-	
CABERNET SAUVIGNON Robert Hall (Paso Robles)	\$37.00	\$9.50	
CABERNET SAUVIGNON Salmon Creek (California)	\$23.00	\$7.00	
MALBEC Filus (Argentina)	\$26.00	\$8.00	
MERLOT Robert Hall (Paso Robles)	\$37.00	\$9.50	
MERLOT Salmon Creek (California)	\$23.00	\$7.00	
PINOT NOIR Rodney Strong (Russian River)	\$37.00	\$9.50	
SYRAH Bell (Sierra Foothills)	\$39.00	\$11.00	
ZINFANDEL Harlow Ridge (California)	\$25.00	\$7.50	
ROSE			
ROSE Sables d'Azur de Provence (France)	\$39.00	\$11.00	
HOUSE WINE			
BURGUNDY or CHABLIS	\$20.00	\$9.50	\$5.50
CHAMPAGNE (Cooks Brut)	\$23.00	\$6.00	
(Laurier Brut)	\$7.00 (split)		

WELL DRINKS \$6.50 ♦ PREMIUM DRINKS \$9.00 ♦ TOP SHELF DRINKS \$11.00-\$15.00
 ("Straight-Up" MARTINIS - Add \$2.00)

DOMESTIC BEER \$5.00 ♦ IMPORTED or MICRO-BREWED BEER \$6.00 ♦ LIQUEURS \$10.00
SINGLE MALT \$9.00-\$11.00 ♦ SOFT DRINKS AND ICED TEA \$4.00 ♦ PELEGRINO \$4.00 or \$7.00 (large)