

# John Henry's Cafe

"The Best Kept Secret in the Desert"

## APPETIZERS

- ESCARGOT ♦ *Snails in mushroom caps with garlic butter and breadcrumbs* 12.95
- BROILED ARTICHOKE ♦ *Romano cheese and butter; served with mayonnaise* 9.50
- 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
- MARYLAND BLUE CRAB CAKE ♦ *Served with sauces for dipping* 10.95
- 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

- FETTUCINI ALFREDO WITH GRILLED CHICKEN ♦ *In a parmesan sauce* 24.95
- SPAGHETTI POMODORO ♦ *Made with fresh tomatoes* 20.95
- PENNE AL PESTO ♦ *Penne pasta with a light pesto sauce* 23.95
- LOBSTER RAVIOLI ♦ *Served with brown butter and chopped asparagus* 24.95

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

# John Henry's Cafe

"The Best Kept Secret in the Desert"

## 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 25.95
- FRESH SALMON ♦ Grilled or poached and served with grape/ginger sauce 23.95
- MARYLAND BLUE CRAB CAKES ♦ Served with sauces for dipping 24.95
- PROSCIUTTO-WRAPPED SHRIMP ♦ Grilled and served with a basil/pesto sauce 24.95

### Today's CHEF SPECIALS:

- MOUSSAKA ♦ An eggplant & ground lamb casserole 27.95
- CHUNKY BEEF STROGANOFF ♦ Served butter noodles 25.95
- ROAST TURKEY DINNER ♦ Served with cranberry & mashed potatoes 25.95
- PAN-FRIED SAND DABS ♦ Garnished with vegetables & tartar sauce 23.95
- GRILLED MAHI-MAHI ♦ Served with piccata sauce 27.95
- GRILLED KIELBASA ♦ Served with sauerkraut & mashed potatoes 21.95
- BAKED ITALIAN SAUSAGES ♦ Smothered with bell peppers, onions & cheese 23.95
- BREADED PORK CHOPS ♦ Served with white country gravy & mashed potatoes 24.95
- ROASTED HALF CHICKEN ♦ Roasted with apricot glaze; mashed potatoes 23.95
- "FISH OF THE DAY" ♦ Fresh grilled Barramundi with lemon butter sauce 25.95
- "PASTA OF THE DAY" ♦ Cheese ravioli with grilled chicken with tomato sauce 24.95

### Meat & Poultry

- ROAST RACK OF LAMB ♦ Roasted with Dijon/breadcrumbs, mint jelly sauce 28.95
- OSSO BUCO ♦ A John Henry's favorite; served with polenta 27.95
- CRISP ROAST DUCK ♦ Half duck, roasted with a sweet, orange glaze 26.95
- GRILLED BEEF TENDERLOIN ♦ 8 oz. filet, mushroom and horseradish sauces 29.95
- GRILLED BREAST OF CHICKEN ♦ Served with orange/thyme butter 22.95
- VEAL SCALOPPINI ♦ Served either Marsala or Piccata style 24.95
- ROAST LOIN OF PORK ♦ Served with sauerkraut and apple chutney 23.95
- SAUTEED VEAL'S LIVER ♦ Served with crisp bacon and onions 24.95
- JOHN HENRY'S MEATLOAF ♦ Homemade and served with a tomato sauce 23.95

♦ 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**

**CLASSIC CRÈME BRULEE** ♦ 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 ♦ CAPPUCINO \$5.50 ♦

### JOHN HENRY'S WINE LIST

#### WHITE WINES

	<u>Bottle</u>	<u>Glass</u>
CHARDONNAY <b>Clos du Bois</b> (California)	\$29.00	\$9.00
CHARDONNAY <b>Gravel Bar</b> (Columbia Valley)	\$37.00	\$9.50
CHARDONNAY <b>Salmon Creek</b> (California)	\$23.00	\$7.00
CHARDONNAY <b>Carmenet</b> (Sonoma County)	\$29.00	\$8.00
FUME BLANC <b>Ferrari-Carano</b> (Sonoma County)	\$39.00	\$11.00
PINOT GRIGIO <b>Mezzacorona</b> (Italy)	\$32.00	\$9.00
RIESLING <b>Forest Glen</b> (California)	\$25.00	\$7.00
SAUVIGNON BLANC <b>Hogue</b> (Columbia Valley)	\$24.00	\$7.00

#### RED WINES

CABERNET SAUVIGNON <b>Groth</b> 2014 (Oakville)	\$95.00	
CABERNET SAUVIGNON <b>Clos du Bois</b> (California)	\$29.00	\$9.00
CABERNET SAUVIGNON <b>Brady</b> (Paso Robles)	\$37.00	\$9.50
CABERNET SAUVIGNON <b>Salmon Creek</b> (California)	\$23.00	\$7.00
MALBEC <b>Filus</b> (Argentina)	\$29.00	\$8.00
MERLOT <b>Broadside</b> (Paso Robles)	\$37.00	\$9.50
MERLOT <b>Salmon Creek</b> (California)	\$23.00	\$7.00
PINOT NOIR <b>Rodney Strong</b> (Russian River)	\$37.00	\$9.50
SYRAH <b>Bell</b> (Sierra Foothills)	\$39.00	\$11.00
ZINFANDEL <b>Harlow Ridge</b> (California)	\$29.00	\$7.50

#### ROSE

ROSE <b>Sables d'Azur de Provence</b> (France)	\$39.00	\$11.00
--	---------	---------

#### HOUSE WINE

	<u>Carafe</u>	<u>Half Carafe</u>	<u>Glass</u>
BURGUNDY or CHABLIS	\$20.00	\$9.50	\$5.50
CHAMPAGNE (Cooks Brut)	\$23.00	\$7.00	
(Laurier Brut)	\$8.00 (split)		

WELL DRINKS \$7.00 ♦ 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)

