

John Henry's Cafe

"The Best Kept Secret in the Desert"

APPETIZERS

- ESCARGOT** ♦ *Snails in mushroom caps with garlic butter and breadcrumbs* 13.95
BROILED ARTICHOKE ♦ *Romano cheese and butter; served with mayonnaise* 9.50
JUMBO SHRIMP COCKTAIL ♦ *Chilled and served with lemon and cocktail sauce* 14.95
BAKED BRIE CHEESE ♦ *Served in bread with fruit, walnuts and honey* 8.95
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* 11.95
CHICKEN POT STICKERS ♦ *Pan-fried and served with dipping sauce* 8.95
PORTABELLA MUSHROOM ♦ *With spinach, feta and sundried tomatoes* 8.95

SOUPS & SALADS

- CAESAR SALAD** ♦ *Romaine lettuce, croutons and optional anchovies* 8.50
CHOP-CHOP SALAD ♦ *Bleu cheese, tomato, red onion with iceberg & romaine lettuce* 8.50
ROASTED BEET SALAD ♦ *Beets and feta cheese on a bed of arugula greens* 8.50
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* 8.50
GRILLED EGGPLANT ♦ *With olives, tomato and fresh basil* 8.50
BLT WEDGE SALAD ♦ *Bacon, tomato, red onion atop an iceberg wedge* 8.50

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

PASTAS & MORE

- FETTUCCINI ALFREDO WITH GRILLED CHICKEN** ♦ *In a parmesan sauce* 24.95
SPAGHETTI POMODORO ♦ *Made with fresh tomatoes* 21.95
PENNE AL PESTO ♦ *Penne pasta with a light pesto sauce* 23.95
LOBSTER RAVIOLI ♦ *Served with brown butter and chopped asparagus* 25.95

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 26.95
- FRESH SALMON ♦ Grilled or poached and served with grape/ginger sauce 25.95
- MARYLAND BLUE CRAB CAKES ♦ Served with sauces for dipping 24.95
- PROSCIUTTO-WRAPPED SHRIMP ♦ Grilled and served with a basil/pesto sauce 25.95

Today's CHEF SPECIALS:

- CHUNKY BEEF STROGANOFF ♦ Served with butter noodles 26.95
- MOUSSAKA ♦ An eggplant & ground lamb casserole 27.95
- CHICKEN PARMESAN ♦ Served with pasta pesto 25.95
- PAN-FRIED TROUT ♦ Garnished with tartar sauce and lemon 24.95
- FRESH GRILLED HALIBUT ♦ 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 24.95
- "FISH OF THE DAY" ♦ Grilled fresh WHITEFISH with lemon butter sauce 27.95
- "PASTA OF THE DAY" ♦ Linguini with fresh and chopper 24.95

Meat & Poultry

- ROAST RACK OF LAMB ♦ Roasted with Dijon/breadcrumbs, mint jelly sauce 29.95
- OSSO BUCO ♦ A John Henry's favorite; served with polenta 27.95
- CRISP ROAST DUCK ♦ Half duck, roasted with a sweet, orange glaze 27.95
- GRILLED BEEF TENDERLOIN ♦ 8 oz. filet, mushroom and horseradish sauces 30.95
- GRILLED BREAST OF CHICKEN ♦ Served with orange/thyme butter 23.95
- VEAL SCALOPPINI ♦ Served either Marsala or Piccata style 25.95
- ROAST LOIN OF PORK ♦ Served with sauerkraut and apple chutney 24.95
- SAUTEED VEAL'S LIVER ♦ Served with crisp bacon and onions 25.95
- 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 **9.00**

CLASSIC CREME BRULEE ♦ Served with whipped cream **9.00**

COOL KEY LIME CHEESECAKE ♦ Served with whipped cream **9.00**

HOMESTYLE CHOCOLATE CAKE ♦ Served a la mode with vanilla ice cream **9.00**

WARM APPLE PIE ♦ Served a la mode with vanilla ice cream **9.00**

WARM CHERRY PIE ♦ Served a la mode with vanilla ice cream **9.00**

CREAMY COCONUT CAKE ♦ Served with coconut/pineapple ice cream **9.00**

SUNNY LEMON CAKE ♦ Served a la mode with vanilla ice cream **9.00**

♦ **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)	\$31.00	\$9.00
CHARDONNAY Gravel Bar (Columbia Valley)	\$39.00	\$10.00
CHARDONNAY Salmon Creek (California)	\$25.00	\$7.00
CHARDONNAY Carmenet (Sonoma County)	\$31.00	\$8.00
FUME BLANC Ferrari-Carano (Sonoma County)	\$39.00	\$11.00
PINOT GRIGIO Mezzacorona (Italy)	\$35.00	\$9.00
RIESLING Forest Glen (California)	\$28.00	\$8.00
SAUVIGNON BLANC Hogue (Columbia Valley)	\$28.00	\$8.00

RED WINES

CABERNET SAUVIGNON Groth 2014 (Oakville)	\$97.00	
CABERNET SAUVIGNON Clos du Bois (California)	\$29.00	\$9.00
CABERNET SAUVIGNON Brady (Paso Robles)	\$39.00	\$10.00
CABERNET SAUVIGNON Salmon Creek (California)	\$25.00	\$7.00
MALBEC Filus (Argentina)	\$31.00	\$8.00
MERLOT Broadside (Paso Robles)	\$37.00	\$10.00
MERLOT Salmon Creek (California)	\$25.00	\$7.00
PINOT NOIR Rodney Strong (Russian River)	\$39.00	\$10.00
SYRAH Bell (Sierra Foothills)	\$39.00	\$11.00
ZINFANDEL Harlow Ridge (California)	\$29.00	\$8.00

ROSE

ROSE Sables d'Azur de Provence (France)	\$39.00	\$11.00
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HOUSE WINE

	<u>Carafe</u>	<u>Half Carafe</u>	<u>Glass</u>
BURGUNDY or CHABLIS	\$20.00	\$10.00	\$6.00
CHAMPAGNE (Cooks Brut)	\$23.00	\$8.00	
(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)**