

John Henry's Cafe

"The Best Kept Secret in the Desert"

APPETIZERS

- ESCARGOT ♦ *Snails in mushroom caps with garlic butter and breadcrumbs* 15.95
- BROILED ARTICHOKE ♦ *Romano cheese and butter; served with mayonnaise* 11.95
- JUMBO SHRIMP COCKTAIL ♦ *Chilled and served with lemon and cocktail sauce* 16.95
- BAKED BRIE CHEESE ♦ *Served in bread with fruit, walnuts and honey* 10.95
- SMOKED MOZZARELLA & RED PEPPERS ♦ *Served warm with blanched onion* 10.95
- CAPRESE SALAD APPETIZER ♦ *Mozzarella cheese, tomatoes and fresh basil* 11.95
- MARYLAND BLUE CRAB CAKE ♦ *Served with sauces for dipping* 13.95
- CHICKEN POT STICKERS ♦ *Pan-fried and served with dipping sauce* 10.95
- PORTABELLA MUSHROOM ♦ *With spinach, feta and sundried tomatoes* 10.95

SOUPS & SALADS

- CAESAR SALAD ♦ *Romaine lettuce, croutons and optional anchovies* 9.50
- CHOP-CHOP SALAD ♦ *Bleu cheese, tomato, red onion with iceberg & romaine lettuce* 9.50
- ROASTED BEET SALAD ♦ *Beets and feta cheese on a bed of arugula greens* 9.50
- GREEN DINNER SALAD ♦ *Iceberg/romaine lettuce, tomatoes, optional onions* 9.50
- SOUP OF THE DAY ♦ *Homemade soup changes daily; please ask your server* 7.50
- GORGONZOLA SALAD ♦ *Gorgonzola cheese, walnuts and apple slices* 9.50
- GRILLED EGGPLANT ♦ *With olives, tomato and fresh basil* 9.50
- BLT WEDGE SALAD ♦ *Bacon, tomato, red onion atop an iceberg wedge* 9.50

Add Chicken 8oz to any Salad: Plus \$14.00 ♦ Add Salmon 8oz to any Salad: Plus \$16.00

PASTAS & MORE

- FETTUCCHINI ALFREDO WITH GRILLED CHICKEN ♦ *In a parmesan sauce* 26.95
- SPAGHETTI POMODORO ♦ *Made with fresh tomatoes* 24.95
- PENNE AL PESTO ♦ *Penne pasta with a light pesto sauce* 26.95
- LOBSTER RAVIOLI ♦ *Served with brown butter and chopped asparagus* 27.95

Add Chicken to any Pasta: Plus \$5.00 ♦ Add Salmon or Shrimp to any Pasta: Plus \$10.00

Minimum Plate Charge per person (including children): \$10.00 ♦ Split Plate Charge: \$8.00

Side substitutions \$1.00 ♦ All side orders (a la carte) \$5.00

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ENTREES

All entrées include Soup or Green Dinner Salad (substitute a Chop-Chop or Caesar Salad for an additional \$4.00).

Seafood

- MACADAMIA NUT-ENCRUSTED SOLE ♦ Served with mango butter 29.95
- FRESH SALMON ♦ Grilled or poached and served with grape/ginger sauce 28.95
- MARYLAND BLUE CRAB CAKES ♦ Served with sauces for dipping 27.95
- PROSCIUTTO-WRAPPED SHRIMP ♦ Grilled and served with a basil/pesto sauce 28.95

Today's CHEF SPECIALS:

- PAN-FRIED TROUT ♦ Served with tartar sauce 27.95
- ROAST TURKEY DINNER ♦ Served with cranberry sauce and mashed potatoes 28.95
- FRESH, GRILLED STRIPED SEA BASS ♦ Served with piccata sauce 29.95
- SCALLOP & SHRIMP SCAMPI-STYLE ♦ Served with steamed rice 30.95
- CHICKEN PARMESAN ♦ Served with pasta pesto 27.95
- CHUNKY BEEF STROGANOFF ♦ Served with butter noodles 28.95
- STUFFED BELL PEPPERS ♦ Served with mashed potatoes in a tomato sauce 27.95
- BAKED ITALIAN SAUSAGES ♦ Smothered with bell peppers, onions & cheese 24.95
- BREADED PORK CHOPS ♦ Served with country gravy & mashed potatoes 27.95
- MOROCCAN LAMB SHANKS ♦ Served with couscous & vegetables 32.95
- ROASTED HALF OF CHICKEN ♦ Served with apricot sauce & mashed potatoes 25.95
- "FISH OF THE DAY" ♦ Grilled fresh Barramundi with lemon butter sauce 28.95
- "PASTA OF THE DAY" ♦ Cheese ravioli with grilled chicken in a tomato sauce 27.95

Meat & Poultry

- ROAST RACK OF LAMB ♦ Roasted with Dijon/breadcrumbs, mint jelly sauce 32.95
- OSSO BUCO ♦ A John Henry's favorite; served with polenta 32.95
- CRISP ROAST DUCK ♦ Half duck, roasted with a sweet, orange glaze 32.95
- GRILLED BEEF TENDERLOIN ♦ 8 oz. filet, mushroom and horseradish sauces 32.95
- GRILLED BREAST OF CHICKEN ♦ Served with orange/thyme butter 24.95
- VEAL SCALOPPINI ♦ Served either Marsala or Piccata style 28.95
- ROAST LOIN OF PORK ♦ Served with sauerkraut and apple chutney 25.95
- SAUTEED VEAL'S LIVER ♦ Served with crisp bacon and onions 28.95
- JOHN HENRY'S MEATLOAF ♦ Homemade and served with a tomato sauce 25.95

♦ 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 **10.00**

CLASSIC CREME BRULEE ♦ Served with whipped cream **10.00**

COOL KEY LIME CHEESECAKE ♦ Served with whipped cream **10.00**

HOMESTYLE CHOCOLATE CAKE ♦ Served a la mode with vanilla ice cream **10.00**

WARM APPLE PIE ♦ Served a la mode with vanilla ice cream **10.00**

WARM CHERRY PIE ♦ Served a la mode with vanilla ice cream **10.00**

CREAMY COCONUT CAKE ♦ Served with coconut/pineapple ice cream **10.00**

SUNNY LEMON CAKE ♦ Served a la mode with vanilla ice cream **10.00**

♦ COFFEE or HOT TEA \$4.00

JOHN HENRY'S WINE LIST

WHITE WINES

	<u>Bottle</u>	<u>Glass</u>
CHARDONNAY Ferrari-Carano (Sonoma County)	\$42.00	\$12.00
CHARDONNAY Gravel Bar (Columbia Valley)	\$39.00	\$11.00
CHARDONNAY Salmon Creek (California)	\$27.00	\$8.00
CHARDONNAY Carmenet (Sonoma County)	\$31.00	\$9.00
FUME BLANC Ferrari-Carano (Sonoma County)	\$39.00	\$12.00
PINOT GRIGIO Mezzacorona (Italy)	\$35.00	\$9.00
RIESLING Pacific Oasis (Columbia Valley, Washington)	\$32.00	\$8.00
SAUVIGNON BLANC Kim Crawford (New Zealand)	\$41.00	\$12.00

RED WINES

CABERNET SAUVIGNON Groth (Oakville)	\$85.00	
CABERNET SAUVIGNON Daou Reserve (Paso Robles)	\$75.00	
CABERNET SAUVIGNON Josh Reserve (Paso Robles)	\$46.00	\$13.00
CABERNET SAUVIGNON Brady (Paso Robles)	\$39.00	\$10.00
CABERNET SAUVIGNON Salmon Creek (California)	\$27.00	\$8.00
MALBEC Filus (Argentina)	\$31.00	\$9.00
MERLOT Broadside (Paso Robles)	\$37.00	\$10.00
MERLOT Salmon Creek (California)	\$27.00	\$8.00
PINOT NOIR Rodney Strong (Russian River)	\$42.00	\$13.00
PINOT NOIR Belle Glos Las Alturas (Sonoma County)	\$78.00	
SYRAH Bell (Sierra Foothills)	\$42.00	\$13.00

ROSE

ROSE Sables d'Azur de Provence (France)	\$39.00	\$12.00
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HOUSE WINE

	<u>Carafe</u>	<u>Half Carafe</u>	<u>Glass</u>
BURGUNDY or CHABLIS	\$25.00	\$13.00	\$8.00
CHAMPAGNE (Cooks Brut)	\$28.00		
(Laurier Brut)	\$9.00 (split)	Prosecco (split)	\$9.00

WELL DRINKS \$8.00 ♦ PREMIUM DRINKS \$10.00 ♦ TOP SHELF DRINKS \$11.00-\$25.00

("Straight-Up" MARTINIS - Add \$2.00)

DOMESTIC BEER \$6.00 ♦ IMPORTED or MICRO-BREWED BEER \$7.00 ♦ LIQUEURS \$10.00 SINGLE

MALT \$10.00-\$14.00 ♦ SOFT DRINKS AND ICED TEA \$4.00 ♦ PELEGRINO \$5.00 or \$8.00 (large)

