

John Henry's Cafe

"The Best Kept Secret in the Desert"

APPETIZERS

- ESCARGOT ♦ *Snails in mushroom caps with garlic butter and breadcrumbs* 16.95
BROILED ARTICHOKE ♦ *Romano cheese and butter; served with mayonnaise* 13.95
JUMBO SHRIMP COCKTAIL ♦ *Chilled and served with lemon and cocktail sauce* 17.95
BAKED BRIE CHEESE ♦ *Served in bread with fruit, walnuts and honey* 12.95
SMOKED MOZZARELLA & RED PEPPERS ♦ *Served warm with blanched onion* 11.95
CAPRESE SALAD APPETIZER ♦ *Mozzarella cheese, tomatoes and fresh basil* 12.95
MARYLAND BLUE CRAB CAKE ♦ *Served with sauces for dipping* 14.95
CHICKEN POT STICKERS ♦ *Pan-fried and served with dipping sauce* 11.95
PORTABELLA MUSHROOM ♦ *With spinach, feta and sundried tomatoes* 11.95

SOUPS & SALADS

- CAESAR SALAD ♦ *Romaine lettuce, croutons and optional anchovies* 10.50
CHOP-CHOP SALAD ♦ *Bleu cheese, tomato, red onion with iceberg & romaine lettuce* 10.50
ROASTED BEET SALAD ♦ *Beets and feta cheese on a bed of arugula greens* 10.50
GREEN DINNER SALAD ♦ *Iceberg/romaine lettuce, tomatoes, optional onions* 10.50
SOUP OF THE DAY ♦ *Homemade soup changes daily; please ask your server* 8.50
GORGONZOLA SALAD ♦ *Gorgonzola cheese, walnuts and apple slices* 10.50
GRILLED EGGPLANT ♦ *With olives, tomato and fresh basil* 10.50
BLT WEDGE SALAD ♦ *Bacon, tomato, red onion atop an iceberg wedge* 10.50

Add Chicken 8oz to any Salad: Plus \$15.00 ♦ Add Salmon 8oz to any Salad: Plus \$17.00

PASTAS & MORE

- FETTUCCINI ALFREDO WITH GRILLED CHICKEN ♦ *In a parmesan sauce* 28.95
SPAGHETTI POMODORO ♦ *Made with fresh tomatoes* 25.95
PENNE AL PESTO ♦ *Penne pasta with a light pesto sauce* 27.95
LOBSTER RAVIOLI ♦ *Served with brown butter and chopped asparagus* 29.95

Add Chicken to any Pasta: Plus \$6.00 ♦ Add Salmon or Shrimp to any Pasta: Plus \$10.00

Minimum Plate Charge per person (including children): \$12.00 ♦ Split Plate Charge: \$10.00

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-ENCUSTED SOLE ♦ Served with mango butter 32.95
- FRESH SALMON ♦ Grilled or poached and served with grape/ginger sauce 29.95
- MARYLAND BLUE CRAB CAKES ♦ Served with sauces for dipping 29.95
- PROSCIUTTO-WRAPPED SHRIMP ♦ Grilled and served with a basil/pesto sauce 29.95

Today's CHEF SPECIALS:

- PAN-FRIED RED TROUT ♦ Served with tartar sauce 28.95
- CHUNKY BEEF STROGANOFF ♦ Served with butter noodles 29.95
- FRESH, GRILLED STRIPED SEA BASS ♦ Served with piccata sauce 31.95
- SHRIMP SCAMPI-STYLE ♦ Served with steamed rice 30.95
- NEW YORK STRIP STEAK ♦ Served with mashed potatoes and mushroom sauce 32.95
- CHICKEN PARMESAN ♦ Served with pasta pesto 28.95
- GRILLED KIELBASA ♦ Served with sauerkraut and mashed potatoes 26.95
- SPAGHETTI BOLOGNESE ♦ Made with all fresh ingredients 27.95
- SWEET & SOUR STUFFED CABBAGE ♦ Served with mashed potatoes 28.95
- BAKED ITALIAN SAUSAGES ♦ Smothered with bell peppers, onions & cheese 27.95
- BREADED PORK CHOPS ♦ Served with country gravy & mashed potatoes 27.95
- ROASTED HALF OF CHICKEN ♦ Served with apricot sauce & mashed potatoes 26.95
- "FISH OF THE DAY" ♦ Grilled fresh Barramundi with lemon butter sauce 29.95
- "PASTA OF THE DAY" ♦ Linguini with fresh & chopped clams 28.95

Meat & Poultry

- ROAST RACK OF LAMB ♦ Roasted with Dijon/breadcrumbs, mint jelly sauce 36.95
- OSSO BUCO ♦ A John Henry's favorite; served with polenta 34.95
- CRISP ROAST DUCK ♦ Half duck, roasted with a sweet, orange glaze 33.95
- GRILLED BEEF TENDERLOIN ♦ 8 oz. filet, mushroom and horseradish sauces 34.95
- GRILLED BREAST OF CHICKEN ♦ Served with orange/thyme butter 25.95
- VEAL SCALOPPINI ♦ Served either Marsala or Piccata style 29.95
- ROAST LOIN OF PORK ♦ Served with sauerkraut and apple chutney 26.95
- SAUTEED VEAL'S LIVER ♦ Served with crisp bacon and onions 29.95
- JOHN HENRY'S MEATLOAF ♦ Homemade and served with a tomato sauce 26.95

♦ 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 12.00

CLASSIC CREME BRULEE ♦ Served with whipped cream 12.00

COOL KEY LIME CHEESECAKE ♦ Served with whipped cream 12.00

HOMESTYLE CHOCOLATE CAKE ♦ Served a la mode with vanilla ice cream 12.00

WARM APPLE PIE ♦ Served a la mode with vanilla ice cream 12.00

WARM CHERRY PIE ♦ Served a la mode with vanilla ice cream 12.00

CREAMY COCONUT CAKE ♦ Served with coconut/pineapple ice cream 12.00

SUNNY LEMON CAKE ♦ Served a la mode with vanilla ice cream 12.00

ESPRESSO \$6 ♦ 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	\$13.00
CHARDONNAY Gravel Bar (Columbia Valley)	\$39.00	\$12.00
CHARDONNAY Salmon Creek (California)	\$27.00	\$9.00
CHARDONNAY Carmenet (Sonoma County)	\$31.00	\$10.00
FUME BLANC Ferrari-Carano (Sonoma County)	\$39.00	\$13.00
PINOT GRIGIO Mezzacorona (Italy)	\$35.00	\$10.00
RIESLING Avia (Slovenia)	\$32.00	\$9.00
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	\$12.00
CABERNET SAUVIGNON Salmon Creek (California)	\$27.00	\$9.00
MALBEC El Origen reserva (Argentina)	\$31.00	\$10.00
MERLOT Broadside (Paso Robles)	\$37.00	\$10.00
MERLOT Salmon Creek (California)	\$27.00	\$9.00
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)	\$32.00		
(Candon Brut)	\$11.00 (split)	Prosecco (split)	\$11.00

WELL DRINKS \$9.00 ♦ PREMIUM DRINKS \$12.00 ♦ TOP SHELF DRINKS \$12.00-\$60.00

("Straight-Up" MARTINIS - Add \$3.00)

DOMESTIC BEER \$6.00 ♦ IMPORTED or MICRO-BREWED BEER \$7.00 ♦ LIQUEURS \$10.00-14.00

SINGLE MALT \$13.00-\$17.00 ♦ SOFT DRINKS AND ICED TEA \$4.00 ♦ PELEGRINO \$5.00 or \$8.00 (large)