

# appetizers

## Blue Pacific Cakes

Pan seared crab cakes, served with roasted red and yellow bell pepper coulis 13

## Savory Dumplings

Hand crafted with chicken, Napa cabbage, fresh ginger, and chile padi, served with a balsamic soy dipping sauce and Thai cucumber relish 12

## Crevette Pâté

Sautéed shrimp with green chiles, cilantro and lime, served with crostini 9

House cured salmon served with horseradish cream, capers, red onion and crostini 11

## Tuna Tartare

Fresh Ahí Tuna, diced and tastefully seasoned with sesame, wasabi, soy sauce, ginger, sake, dill and toasted sesame seeds, served with fresh cucumber slices 13

## Zucchini Fritters

Savory zucchini fritters pan seared until golden brown. Accompanied by jalapeño béarnaise sauce 9

## Gravlax

# soups

Signature Cream of Green Chile \* French Onion \* Soup du Jour

Cup 4 Bowl 7

# salads

## House Salad

Mixed greens, cucumber, cherry tomato, black olives and croutons with house red wine vinaigrette 5

## Wedge Salad

Iceberg lettuce, topped with house made Maytag bleu cheese dressing, cherry tomato and red onion 7

## Romaine Salad

Romaine lettuce with Granny Smith apples, bleu cheese, spiced sweet pecans, blueberries and apple walnut vinaigrette Small 7 Large 11

## Caesar

Romaine lettuce, Parmesan cheese and croutons Small 4 Large 7

## Greek Salad

Mixed greens, cucumbers, red onion, red bell peppers, Kalamata olives, cherry tomatoes, pepperoncini and feta cheese with dill Greek dressing 10

## Tortellini Salad

Rainbow tortellini pasta in a basil dressing with artichoke hearts, black olives, cherry tomato, feta cheese and walnuts 12

*All salads available with: Shrimp 6/Grilled chicken 4/Salmon 10*

# specialities

## Fettuccine Bolognese

Traditional Italian sauce with beef and pork tenderloin, tomatoes, mirepoix and Parmesan cheese, served with garlic bread 10

## Sesame Ginger Noodles

Sautéed beef tenderloin with green beans and carrots over rice noodles in a classic Thai sesame ginger soy sauce, finished with a duo of prawns 18

## Smoked Chicken Lasagna

Roasted green chiles, zucchini, squash and house smoked chicken layered with lasagna noodles and garlic cream béchamel sauce, served with garlic bread 12

## Eggplant Cabernet Pasta

Grilled eggplant with cherry tomatoes, fresh mozzarella cheese and pesto on a bed of fettuccine noodles with house made cabernet marinara sauce, served with garlic bread 10

# entrées

## Café J Signature Ribeye

Grilled 24 ounce bone-in ribeye with red chile glaze, served with scalloped potatoes and grilled asparagus 40  
*Specially selected and aged ribeye from Texas Tech Red Raider Meats*

## Grilled Tenderloin Filet

Eight ounce beef filet topped with your choice of mushroom brandy, chipotle or wasabi garlic cream sauce, served with asparagus and scalloped potatoes 28

## Pheasant Under Fig

Bacon wrapped breast of pheasant stuffed with orange and fresh thyme, topped with a cranberry fig chutney, served with wild mushroom risotto and sautéed green beans 26

## Scallops Saint James

Fresh sea scallops, pan seared, atop a lively spiced butternut squash and carrot purée, finished with Noily Pratt butter and served with a duo of grilled asparagus and rainbow bell peppers 25

## Herb d' Salmon

Fresh salmon, oven roasted with aromatic herbs, drizzled with citrus hollandaise, served atop leek fondue and accompanied with sauteed new potatoes 21

## Fresh Ruby Red Trout

Grilled Trout topped with cilantro lemon vinaigrette and rainbow bell peppers, served with a crab potato melange and sauteed green beans 21

## Rellenos de Puebla

Roasted poblano peppers filled with calabacitas, black beans, corn, and jack cheese, finished with house made red chile sauce and topped with golden raisins 18

## Pistachio Roasted Pork Medallions

With a spicy plum sauce and pistachio creme, served with garlic potato mash and crispy leeks 21

## Black Currant Pork Chop

Generous 10 ounce pork chop with a savory black currant chipotle glaze, served with sautéed green beans and wild mushroom risotto 23

## Chicken Saltimbocca

Pan roasted chicken wrapped in prosciutto, served on a bed of penne pasta, with sautéed spinach and finished with buerre blanc 18

Gratuity is included on parties of six or more and on tables requesting separate checks.

There is a split plate charge of \$2.00. We are no longer able to accept checks.

Café J orders whole fresh fish. Please be advised that your seafood orders may contain bones.