

# C A F E J

## soup

cup 4 bowl 7

Signature Crème of Green Chile  
Crock of French Onion

## salad

Caesar

Romaine, Parmesan, Bacon, Crouton 6

Wedge \*

Iceberg, Bleu Cheese, Bacon, Tomato 6

Greens \*\*

Cherry Tomato, Cucumber, Parmesan, Red Wine Vinaigrette 6

Boston Bibb Lettuce \*\*\*

Green Apple, Walnut, Bleu Cheese, Shaved Celeriac, Dried Cranberry, Champagne Vinaigrette 8

Greek \*\*\*

Mixed Greens, Feta, Kalamata, Tomato, Red Onion, Cucumber, Artichoke, Greek Dressing 10

Tortellini \*\*

Mixed Greens, Feta, Artichoke Hearts, Tomato, Walnut, Kalamata, Basil Vinaigrette 12

**ADD TO ANY SALAD: Salmon - 8.00 • Chicken - 5.00 • Beef Tips - 6.00 • Grilled Shrimp - 7.00**

## to share

Savory Puff Pastry Empanadas

Duck, Brie, Mushrooms, Spicy Raspberry Sauce, Pesto 10

Spring Roll Lettuce Wraps \*\*

Butter Lettuce, Vegetarian Spring Rolls, Sweet Hot Sauce, Herb Salad 9

Sesame Crusted Ahi Tuna \*

Kim Chi Salad, Wasabi, Sweet Pepper Vinaigrette 12

Southwestern Crab Cakes

Charred Corn and Poblano, Scallions, Roasted Yellow Pepper Mole and Mandarin Salsa 12

Santa Fe Quesadilla \*\*

Black Beans, Charred Corn, Avocado, Onion, Queso Fresco, Sun Dried Tomato, Mandarin Salsa 11

Trio of Tapas \*\* (gluten free – hold pita)

Roasted Red Pepper Hummus, Cilantro Pesto, Petite Caprese

Toasted Pita, Fried Plantain Chips 12

Cheese Rustica \*\*

Three Artisan Cheeses, Spicy Preserves, Flat Bread 12

## **pasta**

### **Canyon Chicken**

Cilantro Pesto Chicken Breast, Chipotle - Sun Dried Tomato Crème, Roasted Corn and Black Bean Salsa, Toasted Pepita, Spanish Cheeses, Fettuccini 19

### **Rock Shrimp Puttanesca**

Kalamata, Tomatoes, Capers, Basil, Garlic White Wine and Butter Sauce 17

### **Lobster Mac & Cheese**

Virginia Ham, Smoked Bacon Bits, Chipotle Bread Crumbs 19

### **Sambal Thai Noodles \***

Tenderloin Tips, Prawns, Julienne Vegetables, Oyster Mushrooms, Snow Peas, Rice Noodles, Sesame Seeds, Sambal Ginger Sauce 19

### **Gnocchi Primavera \*\***

Spiraled Zucchini, Summer Squash and Carrots, Spinach, Shitake Mushrooms, Tomato Chutney 18

## **sea**

### **Mustard Crusted Salmon**

Bok Choy Slaw, Israeli Couscous, Citrus Beurre Blanc 28

### **Key West Grill \***

Coffee and Chile Crusted Prawns and Scallops, Cilantro, Charred Corn Risotto, Green Onion, Oyster Mushrooms, Black Berry BBQ Sauce 28

### **Curried Red Fish**

Seared Texas Red Fish, Red Curry Sauce, Sautéed Spinach, Bell Peppers, Lime Basmati Rice 21

### **Jalapeño Ruby Trout \***

Haricot Verts, Tomato, Toasted Pepito Seeds, Sofrito Potatoes, Sour Citrus Beurre Blanc 21

## **grill**

### **Rib Eye (14oz)**

Red Pepper Chile Glaze, Creamy Garlic Mashers, Spiraled Summer Vegetables and Asparagus Tips 29

### **Beef Tenderloin Filet (8oz)**

Roasted Garlic Mashers, Spiraled Summer Vegetables and Asparagus Tips, Port Wine Demi Glaze 32

### **Chimichurri Flat-Iron Steak (7oz)**

Chimichurri Marinated, Garlic, Rosemary and Tomato Chutney, Jalapeño Potato Wedges 23

### **Bourbon-Shitake Pork Chop**

Pepper Crusted, Roasted Garlic Mashers, Roasted Brussel Sprouts with Caramelized Onion 22

### **Signature Tenderloin Burger**

Caramelized Onion, Smoked Gouda, Lettuce, Tomato, Pickle, Bacon-Jalapeño Marmalade, Wasabi House Ranch, Garlic Parsley Fries 21

### **Texas BBQ Quail**

Two Grilled Quail, House Crafted BBQ Sauce, Southern Potato Salad, Sautéed Green Beans with Bell Peppers, Pineapple Salsa 21

### **Pistachio Pork Tenderloin**

Snow Peas, Roasted Garlic Mashers, Fried Leeks, Plum Sauce 22

Gluten Free \* | Vegetarian \*\* | Gluten Free & Vegetarian \*\*\*

**\* Please Inform Your Server of Any Food Allergies.**

**\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs, May increase your risk of foodborne illness**