

Dinner

A Little Indulgence - Every Day of the Week

appetizers

John's Cafe Clam Chowder	8
Soup of the Day	8
Steamed Prince Edward Island Mussels* with Shallots, Bacon*, and Hot Cherry Peppers	12
House Smoked Salmon* with Cucumbers, Red Onions, Creme Fraiche & Potato Bread Crisps	13
Roasted Beet Salad with Endive, Radicchio, Goat Cheese & Crispy Pancetta	10
Organic Mesclun Salad with Apples, Walnuts, Gorgonzola Cheese & Lemon Vinaigrette	10
Housemade Ricotta Cheese with Sea Salt, Extra Virgin Olive Oil & Grilled Olive Bread	10
Housemade Applewood Smoked Sausage* with Pickled Vegetables & Cherry Mustard	12

pizza

Tomato, Mozzarella & Basil Pesto	12
Caramelized Onion, Kalamata Olives & Goat Cheese	13
Roasted Garlic, Bacon* & Three Cheeses	13



*The risk of food borne illness is severely reduced by completely cooking all eggs, meat, chicken, and fish.

Dinner

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entrees

Broiled Organic Salmon* with Sweet Pea, Morel Mushroom & Orzo Risotto, Spring Carrot Emulsion	27
Roasted All-Natural Chicken* with Mashed Potatoes, Baby Carrots, Haricot Verts & Seasonal Fruit Chutney	23
Housemade Potato Gnocchi with Asparagus, Portabella Mushrooms, Prosciutto* and Herb Cream	24
Rigatoni Pasta**with Housemade Italian Sausage, Meatballs and Pecorino Romano*	22
Grilled Black Angus Hanger Steak* with Shoestring French Fries, Sautéed Spinach & Bourbon-Peppercorn Sauce	23
Pan Roasted Duck Breast* with Semolina Gnocchi, Sautéed Swiss Chard & Pearl Onion "Agra-Dolce"	29
Braised American Lamb Shank* with Housemade Goat Cheese-Mint Ravioli, Spring Vegetables and Lemon	26
Sautéed White Gulf Shrimp* with Mixed Green and Shaved Red Cabbage Salad, Ginger-Lime Vinaigrette, Shiitake Mushrooms & Mango-Basil Salsa	25

**gluten free pasta is available upon request

to share

Asparagus with Orange and Toasted Hazelnuts	9
Sautéed Long Hot Italian Peppers with Provolone Cheese	9
Crispy Shoestring French Fries with White Truffle Oil and Parmigiano Cheese	8
Bruschetta with Duck Liver Pate*, Pickled Red Onions and Apricot Mustardo	8
Crispy "Arancini" Rice Balls with Fresh Mozzarella and Tomato Sauce Agrodolce	10



"The thing that drives all good cooks, whether in a restaurant or at home, is the desire to please others by making the food they love to eat. Thank you for choosing John's Cafe. Hopefully, we live up to the original meaning of the word restaurant; 'to restore' Bon Appetit!"

*Bill Okesson III
Chef | Owner, John's Café*

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Dinner Specials

Ask us about pairing recommendations

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wines of the week

RED

Cuvee Le Pena, Chateau de Pena,
Rousillion, France, 2009

A well regarded wine, food friendly, and very drinkable. Made with Carrignan, Mourvedre, some Syrah & Grenache, it always gets "Best Buys" from all the known wine names.

8 glass | 27 bottle

Can Blau, Monstant Blau,
Spain, 2009

Cherry, licorice, herbs and smoke flavors with light tannins and firm structure. A great deal from Spain. 91 pts. Wine Spectator!

11 glass | 29 bottle

WHITE

Viognier, G. Bertrand, Pays D'Oc, France, 2009

A rich, juicy wine with telltale honeysuckle & ripe pears, goes great with fish, shellfish, poultry & Asian cuisine.

9 glass | 28 bottle

price fixe \$29

specials

APPETIZER

Romaine Salad with Tomato, Kalamata Olives,
Red Onions, Feta Cheese & Red Wine Vinaigrette

ENTREE *choose from the 2 selections below*

Housemade Lobster* Raviolis with Shiitake Mushrooms,
Leeks and Herb Cream

Stuffed Pork Loin Medallions* with Scalloped Potatoes
& Garlic Sauteed Spinach

DESSERT

Fresh Strawberry Shortcake with Buttermilk Biscuits

APPETIZER

Fresh Spinach Salad with Strawberries, Tripple Cream
Brie Cheese & 25yr. Balsamic Vinegar 10

ENTREES

Grilled Black Angus Strip Steak* with Mashed Yukon
Gold Potatoes, Asparagus & Vidalia Onions 29

Roasted Florida Red Snapper with a Fregola Pasta,
Artichoke & Tomato-Basil Ragout 28

Looking for a gift that's perfect for
any occasion?



PARTIES OF 7 OR MORE AN 18% GRATUITY WILL BE ADDED - SPLIT ENTREE PLATE CHARGE OF \$5
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