

# Lunch

## A Little Indulgence - Every Day of the Week

appetizers

John's Cafe Clam Chowder	7
Soup of the Day	7
Steamed Prince Edward Island Mussels* with Shallots, Bacon*, and Hot Cherry Peppers	12
<i>with Shoestring French Fries</i>	15
House Smoked Salmon* with Cucumbers, Red Onions, Creme Fraiche & Potato Bread Crisps	11
Organic Mesclun Salad with Apples, Walnuts, Gorgonzola Cheese and Lemon Vinaigrette	9
Bruschetta with Duck Liver Pate,* Pickled Red Onions and Apricot Mostardo	8
Crispy Rice "Arancini" with Fresh Mozzarella and Tomato Sauce	11

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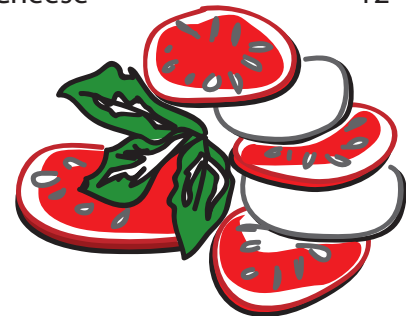
sandwiches

John's Cafe 8oz. Burger with Pineland Farms Black Angus Beef* on a Kaiser Roll with Vermont Cheddar, Applewood Smoked Bacon* and Shoestring French Fries	13
Grilled Vegetable with Fresh Mozzarella, Basil Pesto and Black Olive Tapenade on Grilled Tuscan Style Bread	10
Toasted Ham*, Vermont Cheddar & Tomato, with Dijon Mustard	9

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pizza

Tomato, Mozzarella & Basil Pesto	11
Caramelized Onion, Kalamata Olives & Goat Cheese	12
Roasted Garlic, Bacon* & Three Cheeses	12
Mushroom, Roasted Peppers & Mozzarella Cheese	12



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

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entrees

English Style Fish* & Chips with Thick Cut Fries, Cole Slaw and Tartar Sauce	12
Crispy Crab & Salmon Cakes* with Remoulade Sauce	14
Grilled Chicken* with Baby Greens, Dried Cranberries, Candied Pecans & Goat Cheese	14
Housemade Shell Pasta with Asparagus, Portabella Mushrooms & Parmigiano Cream Sauce	14
Scrambled Organic Eggs* with House Smoked Salmon*, Chives & Toasted Brioche	12
Rigatoni Pasta** with Meatballs, Sweet Italian Sausage, and Pecorino Romano	14
Sauteed White Gulf Shrimp* with a mixed Green & Shaved Red Cabbage Salad, Ginger-Lime Vinaigrette & Mango Salsa	15
Housemade Applewood Smoked Sausage* with 3 year Vermont Cheddar, Pickled Vegetables & Cherry Mustard	14
Grilled Black Angus Hanger Steak* with Garlic Sauteed Spinach & Shoestring French Fries	17

\*\*gluten free pasta is available upon request

sides

Freshly Made Cole Slaw	4
Sweet Potato Fries	5
Crispy Shoestring French Fries with White Truffle Oil and Parmigiano Cheese	8
Thin Crispy Onion Rings	5



*"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 Cafe*

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# Lunch Specials

## A Little Indulgence - Every Day of the Week

### 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 \$13

Soup of the Day or New England Clam Chowder

*With your choice of:*

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

Grilled Salmon\* over Fresh Mesclun Greens  
with Balsamic Vinaigrette

Turkey\* Club with Mayo or Hummus

specials

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Housemade Cavetelli Pasta with Peas,  
Pancetta\* & Spring Onions 14

Grilled Pizza with Italian Cappicola\*, Roasted Peppers,  
Tomato & Provolone Cheese 12

Grilled Chicken\* Sandwich with Smoked Ham,  
Brie Cheese & Fruit Chutney on a Kaiser Roll  
Served with Sweet Potato Fries 13

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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