

APPETIZERS

Crêpes 10

select one of the following:

- **Coconut Curry Chicken**

crispy crêpes filled with grilled chicken, golden raisins, caramelized onions, toasted cashews, fresh cilantro and finished with a coconut curry sauce

- **New Mexico**

crispy crêpes filled with slow cooked brisket, roasted jalepeños, monterey jack cheese finished with a salsa verde and tequila lime cream

Stuffed Portabella 10.50

grilled marinated portabella topped with marinara and melted mozzarella

Seaweed Salad 13

crunchy wakame seaweed, citrus poached shrimp, european cucumbers finished with a ponzu shoyu

Thai Chicken Lettuce Wrap 11

chicken, scallions, water chestnuts, roasted cashews, portabella and shitake mushrooms over a bed of crunchy rice noodles and julienne carrot served in iceberg lettuce

Vegetable Mixed Grill 7

portabella mushroom, yellow squash, asparagus and red onion marinated then grilled, finished with a balsamic reduction

Pulled Pork Sliders 10

slow roasted pork, homemade hickory BBQ sauce, crispy sweet onion strings on toasted hawaiian rolls

Seared Ahi Tuna 12

red onion, tomato and avocado with olive oil, garlic and herb dressing

Calamari 10

smoked calamari, bamboo shoots, japanese tree mushrooms, drizzled with a sweet sesame ginger soy reduction and topped with broiled unagi

Crunch Shrimp 12

crunchy batter-dipped shrimp tossed with bell peppers and a sweet and tangy passion fruit-ginger sauce

Johnny's Shrimp and Scallops 13

spice dusted black tiger shrimp, seared scallops, edamame, sweet grape tomatoes fresh arugula and a citrus emulsification

Mango Bacon Scallops 12

alaskan scallops wrapped in apple smoked bacon served with sautéed spinach and mango beurre blanc

SOUPS

Today's Selection 4

a different, fresh soup everyday. ask server

Traditional 4

homemade veal broth, crepe noodles and chives

Homemade Chili in a Bread Bowl 8

available without bread bowl 6 (seasonal)

SIDE SALADS

Italian Mixed Greens 4

field greens, red onion, tomatoes, balsamic vinaigrette

Caesar 4

romaine hearts, parmesan, garlic croutons, old world caesar dressing

Beet Salad 4

beets, fresh arugula, yellow pepper sweet corn syrup, gorgonzola, walnuts, vanilla balsamic reduction

Field Green Salad 4

mixed greens, golden raisins, grape tomatoes, parmesan polenta croutons, fat-free raspberry vinaigrette

ENTREE SALADS

Mediterranean 10

mixed greens, red onion, kalamata olives, grape tomatoes, cucumber, bavarian feta cheese, balsamic vinaigrette

Harvest 11

mixed greens, turkey breast, dried cranberries, green apple, pumpkin seeds, grape tomatoes, smoked white cheddar cheese, avocado, roasted walnut vinaigrette

Orchard 11

mixed greens, grilled chicken, broccoli, jicama, cucumber, carrots, wonton strips, roasted pecans, sesame ginger vinaigrette garnished with beet sprinkles

Jolane's Chopped 12

romaine, chicken, tomatoes, broccoli, scallions, sweet corn, bacon, wonton strips, avocado, bleu cheese, almonds, balsamic vinaigrette



ENTREES

all entrees served with your choice of caesar salad or italian greens (beet salad or field green salad, add 2) or choice of soup

Shrimp Campanelle 17

campanelle pasta, black tiger shrimp, grilled chicken, sautéed vegetables, finished with a chipotle cream sauce
pair with: casa maro 2007 or tres picos 2007

Alaskan King Crab Legs 29

3/4 lb. of fresh steamed king crab legs direct from dutch harbor, alaska served with steamed broccoli
pair with: hess 2007 or cono sur 2007

Ocean Raised Salmon 18

grilled norwegian salmon on a bed of wild rice pilaf, french green beans and finished with a fresh tomato basil sauce
pair with: au bon climat 2006 or cono sur 2007

Tuscan Chicken 16

marinated organic chicken breast, hand-torn garlic bread chunks, grape tomatoes, red onion, fresh basil and balsamic vinaigrette
pair with: lque 2007 or hess 2007

Chicken Schnitzel 17

crispy panko-breaded chicken cutlet, served with smoked cheddar mashed potatoes, steamed broccoli and finished with lemon caper sauce
pair with: nautilus 2007 or darby & joan 2007

Jolane's Chicken Pot Pie 15

flaky puff pastry filled with roasted chicken and vegetables in a parmesan cream sauce served with butternut squash and fresh corn
pair with: leese fitch 2006 or perrin & fils 2006

Braised Austrian Beef Brisket 16

homemade austrian goulash and spaetzle noodle, hungarian paprika-coriander sauce
pair with: au bon climat 2006 or luchador 2007

Slow Braised Short Rib 18

braised for 12 hours, served on top of garlic lemon orzo, crimini mushrooms and scallions, finished with a natural au jus
pair with: baby roogle 2007 or cono sur 2007

Peppercorn NY Strip 27

a juicy 12 oz. ny strip grilled to your specs, roasted garlic rosemary fingerling potatoes and finished with a pink peppercorn cognac sauce
pair with: cycles gladiator 2007 or Lungarotti

WINTER ENTREES

Pan Seared Whitefish 19

served with leek and pine nut wild rice, sautéed brussel sprouts, shaved carrots and zucchini, tarragon butter
pair with: cotes du rhone 2006 or fess parker 2007

Applewood Smoked Duck Breast 25

served with wild mushroom and gorgonzola bread pudding, fresh sweet corn, apple cider reduction
pair with: enrique foster 2005 or loosen bros 2008

Roasted Rack of Lamb 25

served with sundried tomato and Amish bleu cheese polenta, grilled asparagus and finished with a chimichurri drizzle
pair with: enrique foster reserve 2005 or loosen bros 2008

Meatball Florentine 17

served with homemade fresh marinara on a bed of fettuccini and finished with grated parmesan
pair with: cycles gladiator 2007 or darby & joan 2007

Grilled Pork Tenderloin 17

spice-rubbed twin pork medallions, braised red cabbage, fennel and granny smith apples, roasted garlic-rosemary fingerling potatoes
pair with: baby roogle 2007 or casa maro 2008

BURGERS

all burgers served with choice of soup or salad and plain, fresh herb, garlic-parmesan or maple cinnamon sweet potato fries (all beef burgers are 1/2 lb. of 100% Angus Beef)

Black Angus Burger 12

red leaf lettuce, tomato and red onion, on a toasted pretzel roll
Pair with: Stiegl

St. Andre Burger 15

triple creme french brie, roasted roma tomatoes, fresh arugula, applewood smoked bacon, balsamic reduction on a toasted pretzel roll
Pair with: Franziskaner

Romesco Burger 15

smoked white cheddar, avocado, fire roasted green chilis, sweet pickled red onion and romesco on a toasted kaiser roll
Pair with: Stella

Turkey Burger 12

red leaf lettuce, tomato and honey dijon mustard, on a toasted wheat kaiser roll
Pair with: Franziskaner or Stella

SIDES

(a la carte 4)

Garlic-Parmesan Fries

Maple Cinnamon Sweet Potato Fries

Roasted Garlic Fingerling Potatoes

Mashed Red Potatoes

Baked Potato

Wild Rice Pilaf

Butternut Squash

"healthier and better than sweet potatoes"

Sautéed Sesame Green Beans

available steamed

Grilled Broccoli

finished with garlic and extra virgin olive oil
available steamed

Fresh Grilled Asparagus

available steamed

