
Appetizers

Popcorn Shrimp	8
served with passion fruit cocktail sauce	
Seared Ahi Tuna	12
red onion, tomato and avocado with olive oil, garlic and herb dressing	
Thai Chicken Lettuce Wrap	11
chicken, scallions, water chestnuts, roasted cashews, portabella and shitake mushrooms over rice noodles 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	
Stuffed Portabella	10.5
grilled marinated portabella topped with marinara and melted mozzarella	
Calamari	10
smoked calamari, bamboo shoots, mushrooms, drizzled with a sweet sesame ginger soy reduction, topped with broiled unagi	
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	
Coconut Curry Chicken Crêpe	10
grilled chicken, golden raisins, caramelized onions, toasted cashews, fresh cilantro and finished with a coconut curry sauce	
New Mexico Crêpes	10
slow cooked brisket, roasted jalepeños, monterey jack cheese finished with a salsa verde and tequila lime cream	

Soups

Today's Selection	4
a different, fresh soup everyday. ask server	
Traditional	4
homemade veal broth, crêpe noodles and chives	
Homemade Chili in a Bread Bowl	8
available without bread bowl 6	

Salads

Italian Mixed Greens (side salad)	4
field greens, red onion, tomatoes, balsamic vinaigrette	
Caesar (side salad)	4
romaine hearts, parmesan, garlic croutons, old world caesar dressing	
Beet Salad (side salad)	4
beets, fresh arugula, yellow pepper sweet corn syrup, gorgonzola, walnuts, vanilla balsamic reduction	
Field Green Salad (side salad)	4
mixed greens, golden raisins, grape tomatoes, parmesan polenta croutons, fat-free raspberry vinaigrette	
Seaweed Salad	7
crunchy wakame seaweed, european cucumbers finished with a ponzu shoyu	
Mediterranean	9.5
mixed greens, red onion, kalamata olives, grape tomatoes, cucumber, bavarian feta cheese, balsamic vinaigrette	
Harvest	11.5
mixed greens, turkey breast, cranberries, apple, pumpkin seeds, tomatoes, white cheddar cheese, avocado, roasted walnut vinaigrette	
Orchard	10.5
mixed greens, grilled chicken, broccoli, jicama, cucumber, carrots, wonton strips, roasted pecans, sesame ginger vinaigrette	
Jolane's Chopped	11.5
romaine, chicken, tomatoes, broccoli, scallions, corn, bacon, wonton strips, avocado, bleu cheese, almonds, balsamic vinaigrette	

Entrees

all entrees served with your choice of side salad or choice of soup

Soy Glazed Salmon	18
ocean raised norwegian salmon filet glazed with a sweet citrus soy reduction served with wild rice pilaf	
Whitefish	20
served with wild rice pilaf	
Shrimp Campanelle	17
campanelle pasta, black tiger shrimp, grilled chicken, sautéed vegetables, finished with a chipotle cream sauce	
Tuscan Chicken	16
marinated organic chicken breast, hand-torn garlic bread chunks, grape tomatoes, red onion, fresh basil and balsamic vinaigrette	
Chicken Schnitzel	17
crispy panko-breaded chicken cutlet, served with warm austrian potato salad	
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	
Chicken and Dumplings	15
roasted chicken, wild mushrooms, spaetzle, tossed with a herb cream sauce	
Pesto Chicken Linguini	15
fresh pesto, grilled chicken, and sweet grape tomatoes	
Braised Austrian Beef Brisket	16
homemade austrian goulash and spaetzle noodle, hungarian paprika-coriander sauce	
Hungarian Ribeye	32
16oz. bone in ribeye, served with heirloom tomatoes, finished with paprika butter	
Slow Braised Short Rib	18
braised 12 hours, served on top of garlic lemon orzo, crimini mushrooms and scallions, finished with a natural au jus	
NY Strip	27
12 oz. ny strip grilled, baked potato, finished with a pink peppercorn cognac sauce	
Filet Mignon	6oz. 15 / 12oz. 27
served with roasted garlic mashed potatoes	
Grilled Pork Tenderloin	17
spice-rubbed twin pork medallions, red cabbage, fennel, and granny smith apples	
Braised Lamb Shank	25
new zealand lamb shank, slow braised with red wine, plum tomatoes, preserved lemons, served on a bed of dill couscous	
Crêpe Lasagna	15
homemade red wine meat sauce, sautéed spinach, parmesan cream, and mozzarella	

Burgers

all burgers served with choice of soup or salad and plain, fresh herb, garlic-parmesan or maple cinnamon sweet potato fries

Black Angus Burger	12
red leaf lettuce, tomato and red onion, on a toasted pretzel roll	
Turkey Burger	12
red leaf lettuce, tomato and honey dijon mustard, on a toasted wheat kaiser roll	
St. André Burger	15
french brie, roma tomatoes, fresh arugula, applewood smoked bacon, balsamic reduction on a toasted pretzel roll	
Portabella Burger	12
marinated portabella, gouda, lettuce, tomato, on a toasted wheat kaiser roll	

Sides

all sides served a-la-carte \$4

- Garlic-Parmesan Fries
- Maple Cinnamon Sweet Potato Fries
- Roasted Garlic Mashed Potatoes
- "Johnny's Special" Baked Potato (add\$3)
- Wild Rice Pilaf

- Butternut Squash
- Sautéed Sesame Green Beans
- Grilled Broccoli
- Fresh Grilled Asparagus