

appetizers available after 4:00pm

Popcorn Shrimp 8.00

served with passion fruit cocktail sauce

Crêpes 10.00

select one of the following:

- Coconut Curry Chicken
crispy crêpes filled with grilled chicken, golden raisins, caramelized onions, toasted cashews, fresh cilantro & finished with coconut curry sauce
- New Mexico
crispy crêpes filled with slow cooked brisket, roasted jalepeños, monterey jack cheese finished with a salsa verde & tequila lime cream

Thai Chicken Lettuce Wrap 11.00

chicken, scallions, water chestnuts, roasted cashews, portabella & shitake mushrooms over a rice noodles served in iceberg lettuce

Vegetable Mixed Grill 7.00

portabella mushrooms, yellow squash, asparagus & red onions marinated then grilled, finished with a balsamic reduction

Pulled Pork Sliders 10.00

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

Johnny's Shrimp and Scallops 13.00

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

Mango Bacon Scallops 12.00

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

pairings

Quiche of the Day or Half Sandwich

(except burgers & wraps) 10.50

paired together with your choice of a cup of soup or side salad

soups

Traditional Austrian Soup 4.00

homemade veal broth, crepe noodles & chives

Today's Selection 4.00

a different, fresh soup everyday

Homemade Chili in a Bread Bowl 8.00

without bread bowl 6.00 (seasonal)

cold drinks

Smoothie 4.35

strawberry, mango, or strawberry-mango
add fresh banana .50

Breakfast Smoothie 4.45

strawberry purée, fresh banana & fresh orange juice

Italian Soda 3.00

banana, blueberry, cherry, coconut, green apple, lemon, mango, orange, passion fruit, peach, pineapple, pomegranate, raspberry, strawberry, vanilla, sugar-free vanilla, or sugar-free raspberry

Vienna Ice-Cream Coffee 3.75

meinl espresso poured over vanilla ice cream topped with whipped cream

Vanilla Frappé 4.50

a frozen blend of vanilla & meinl coffee

Mocha Frappé 4.50

a frozen blend of meinl coffee & meinl european cocoa

Mint Mocha Frappé 4.50

a frozen blend of meinl coffee, meinl european cocoa, crushed peppermint pieces & mint flavor

Toffee Praline Frappé 4.50

a specialty frappé made with meinl coffee, real toffee pieces & praline flavor

Chai Frappé 4.50

a chai tea smoothie blend

Lemonade 3.00

Flavored Lemonade 3.50

cherry, green apple, mango, orange, peach, pineapple, pomegranate, raspberry, or sugar-free raspberry

San Pellegrino 2.75

iced coffee/drinks

Iced Coffee 2.95

Iced Americano 2.95

Iced Latte 3.80

Iced Mocha 3.95

Iced Tea 2.25

Iced Chai Tea Latte 3.90

desserts

We have a full menu of dessert



JOLANE'S
café

Take Out Menu

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ASK ABOUT OUR
DAILY SPECIALS

All prices subject to change

coffee

Coffee 2.10

French Press Coffee 3.95

Café au Lait 2.95

Vienna Ice-Cream Coffee 3.75

meinl espresso poured over vanilla ice cream topped with whipped cream

Melange 3.45

meinl espresso sprinkled with meinl european cocoa

Cappuccino 3.80

meinl espresso, steamed milk & a generous amount of foam

Americano 2.95

meinl espresso stretched with hot water

Espresso 2.50/3.25

meinl's caffè del moro espresso

Kleiner 2.75

meinl espresso in a small cup with cream

Grosser 3.50

double portion in a large cup with cream

Latte Macchiato 3.80

meinl espresso shot layered with steamed milk & foam

Caffè Latte 3.80

meinl espresso with steamed milk

Caffè Mocha 3.85

hot specialties

Hot Chocolate 3.80

Mint Hot Chocolate 4.05

Chai Tea Latte 3.90

oregon chai with steamed milk

Steamed Milk 3.55

with flavor shot

Syrups .50

almond, amaretto, caramel, cinnamon, vanilla, chocolate mint, hazelnut, irish cream, coconut, macadamia nut, mint, praline, raspberry, cherry, sugar-free caramel, sugar-free vanilla, sugar-free hazelnut, or sugar-free raspberry

tea

We have a full menu of Julius Meinl tea

sandwiches

Chicken Salad Sandwich 9.00

served on toasted dark rye

Pear & French Brie Sandwich 8.50

with tarragon aioli, dijon mustard, on raisin pecan bread

Vegetable Focaccia 9.00

fresh spinach, arugula, sautéed mushrooms, zucchini, goat cheese, sun-dried tomato, pesto, on herbed focaccia bread

Turkey & Avocado 8.50

with tomato, cucumber, monterrey jack cheese, on multigrain bread

Roast Beef & Cheddar 9.50

with creamy horseradish sauce, lettuce, tomato, on pretzel roll

Black Forest Ham Panini 9.00

with aged holland gouda, dijon mustard, tomato, on dark rye

Harvest Tuna Salad Sandwich 9.50

with garlic aioli, lettuce, tomato, on a pretzel roll

Roasted Chicken Sandwich 10.50

with bleu cheese, caramelized onions, bacon, arugula pesto, lettuce, tomato, on herbed focaccia

wraps

Chipotle Lime Wrap 8.50

grilled marinated chicken breast, mixed greens, crispy bacon, avocado, smoked white cheddar, chipotle lime dressing, in a sun dried tomato flour tortilla

Chicken Caesar Wrap 8.50

grilled chicken, romaine lettuce, parmesan cheese, caesar dressing, in spinach flour tortilla

Madras Curry Chicken Salad Wrap 8.50

grilled chicken, golden raisins, toasted cashews, fresh cilantro, scallions, tossed with ginger curry aioli, wrapped in a honey wheat tortilla

burgers

dinner price includes soup or side salad

Black Angus Burger 8.50/12.00

lettuce, onion, tomato, on toasted pretzel roll

Grilled Turkey Burger 8.50/12.00

lettuce, tomato, honey dijon mustard, on toasted pretzel roll

St. André Burger 11.00/15.00

triple crème french brie, roasted roma tomatoes, fresh arugula, applewood smoked bacon, balsamic reduction

Portabella Burger 8.50/12.00

marinated portabella, gouda, lettuce, tomato, on a toasted wheat kaiser roll

entree salads

Jolane's Chopped 11.50

romaine, grilled chicken, avocado, carrots, tomatoes, broccoli, bleu cheese, bacon, corn, crispy tortillas, roasted almonds, with balsamic vinaigrette
side portion - 7.50

Harvest Salad 11.50

mixed greens, roasted turkey, dried cranberries, green apples, roasted pumpkin seeds, grape tomatoes, avocado, smoked cheddar, tortilla strips, with walnut vinaigrette
side portion - 6.50

Orchard Salad 10.50

mixed greens, grilled chicken, broccoli, jicama, cucumbers, carrots, wonton strips, roasted pecans, with sesame ginger vinaigrette
side portion - 6.50

Meinl Shopska Salad 9.50

chopped tomatoes, cucumbers, roasted red peppers, bulgarian feta cheese, served with oil and vinegar
side portion - 6.50

Mediterranean Salad 9.50

mixed greens, feta cheese, red onions, olives, grape tomatoes, cucumbers, with balsamic vinaigrette
side portion - 6.50

Gorgonzola Salad 11.00

mixed greens, grilled chicken, avocado, bacon, red onions, gorgonzola cheese, with herb ranch dressing
side portion - 6.50

Chicken Salad with Fruit 9.50

chicken salad with a side of fresh fruit and raisin pecan bread

Romaine Hearts Caesar 9.50

homemade caesar dressing, croutons, and parmesan
side portion - 6.50
add grilled chicken - 3.00

Grilled Salmon Salad 14.50

spice rubbed norwegian salmon filet served over a bed of baby spinach, orange segments, grape tomatoes, red onions, finished with citrus ginger vinaigrette

Southwest Salad 12.50

crisp romaine hearts, fresh corn, grilled marinated chicken breast, red bell peppers, smoked cheddar, apple wood smoked bacon, avocado, tossed with a chipotle-ranch dressing, served in a crunchy tortilla bowl

european specialties

Traditional Austrian Goulash 10.75

slow cooked beef, paprika, caramelized onions & fresh chives served over egg dumpling with side of mixed greens

Brie & Ham Crêpes 10.00

st. andré brie, black forest ham, with mornay sauce, served with mixed greens

Asparagus & Mushroom Crêpes 10.00

with caramelized onions, goat cheese, mornay sauce, served with mixed greens

Lox Sandwich 11.50

with dill crème spread, tomato, red onions, lemon, capers, and croissant

Tea Sandwiches

individual finger sandwich 3.75
one of each of the following 10.00

• cucumber and goat cheese

• pear and st. andré brie

• curry chicken salad

sides

available with entree or a la carte 4.00

• Garlic-Parmesan Fries

• Sweet Potato Fries

• Mashed Red Potatoes

• Bake Potato (add 3.00)

• Wild Rice Pilaf

• Grilled Broccoli

• Fresh Grilled Asparagus

• Butternut Squash

• Sautéed Sesame Green Beans

side salads

available with entree only

• Italian Mixed Greens

• Caesar Salad

• Beet Salad

• Field Green Salad

salad dressings

• Balsamic Vinaigrette

• Creamy Fresh Herb Ranch

• Fat Free Raspberry Vinaigrette

• Homemade Caesar

• Walnut Vinaigrette

• Sesame Ginger

• Oil and Vinegar

entrees

available after 4:00pm

served with your choice of soup or side salad

Soy Glazed Salmon 18.00

ocean raised norwegian salmon filet glazed with a sweet citrus soy reduction served with wild rice pilaf

White Fish 20.00

broiled filet served with tarragon tarter sauce

Shrimp Campanelle 17

campanelle pasta, black tiger shrimp, grilled chicken, sautéed vegetables, finished with a chipotle cream sauce

Tuscan Chicken 16.00

marinated organic chicken breast, hand-torn garlic bread, grape tomatoes, red onions, fresh basil balsamic vinaigrette

Chicken Schnitzel 17.00

panko-breaded chicken cutlet, finished with lemon caper sauce

Jolane's Chicken Pot Pie 15.00

flaky puff pastry filled with roasted chicken and vegetables in a parmesan cream sauce served with butternut squash

Chicken and Dumplings 15

roasted chicken, wild mushrooms, spaetzle, tossed with a herb cream sauce

Pesto Chicken Linguini 15.00

fresh pesto, grilled chicken, and sweet grape tomatoes

Braised Austrian Beef Brisket 16.00

homemade austrian goulash and spaetzle noodle, hungarian paprika-coriander sauce

Slow Braised Short Rib 18.00

braised for 12 hours, served on top of garlic lemon orzo, cremini mushrooms, scallions, finished with a natural au jus

NY Strip 27.00

12 oz. ny strip grilled, roasted garlic rosemary fingerling potatoes, finished with a pink peppercorn cognac sauce

Filet Mignon 6oz. 15.00/12oz. 27.00

served with roasted garlic mashed potatoes

Grilled Pork Tenderloin 17.00

spice-rubbed twin pork medallions, red cabbage, fennel, and granny smith apples

Braised Lamb Shank 25.00

new zealand lamb shank, slow braised with red wine, plum tomatoes, preserved lemons, served on dill couscous

Crêpe Lasagna 15.00

homemade red wine meat sauce, sautéed spinach, parmesan cream, and mozzarella