

TJ's

ITALIAN CAFE

SERVING OUR GUESTS FOR 30 YEARS

Since 1989

CAFE PLATES

TRADITIONAL ANTIPASTO is a mixture of imported Italian meats, various imported cheeses combined with portobello mushrooms, olives, roasted red peppers and sun dried tomatoes 11.95

MOZZARELLA POMODORO served with sliced fresh mozzarella, sliced ripe tomatoes and basil served over crispy iceberg lettuce with a nice drizzle of vinaigrette dressing 9.95

EGGPLANT ROLLATINI thin slice of eggplant lightly breaded, stuffed with ricotta cheeses, seasoned, onion, spinach, rolled then topped with aged provolone with red sauce then oven baked to perfection 9.95

COZZE FRA DIAVOL this tradition is prepared with mussels in a special spicy red sauce served with toast points 9.95

CLAMS little neck clams are prepared in a fragrant of garlic & rosemary, stir in a white wine broth then served with toast points 9.95

FRIED CALAMARI is the most tender calamari fried to a golden perfection, whisk in Chef TJ's seasoning then served with a side of chef TJ's special red sauce 9.95

GAMBERONI BASILICO this perfect peppercorn shrimp seared in a fresh basil drizzled with a basil aioli 9.95

CHEESY MEATBALLS imported mozzarella cheese shredded and generously placed over two of Chef TJ's famous hand rolled juicy meatballs 8.95

SOUP

SOUP DU JOUR your server will share with you Chef TJ's soup menu prepared from scratch and priced daily

INSALATA

CLASSIC TOSSED clean, fresh and chilled, this garden salad is gently tossed and prepared with fresh onion and tomatoes 3.95/6.95

CAESAR crisp and fresh romaine lettuce gently combined with garlic, home baked croutons and Parmesan cheese in Chef TJ's creamy seasoned Caesar dressing 3.95/6.95

SPINACH clean green spinach served with seasoning, fresh sliced mushrooms, onions, chopped bacon and sliced hard boiled egg 9.95

CHICKEN CAESAR sautéed then baked this nicely seasoned chicken is served over a bed of clean & crisp romaine lettuce, topped off with Chef TJ's amazing Caesar dressing 12.95

GRILLED CHICKEN is kindly grilled to order, served over a bed of clean crispy iceberg lettuce topped with tomatoes, cucumbers and onions topped with shredded carrot garnish 12.95

GREEK this crispy iceberg salad is served with homemade potato salad like no other, then add tomatoes, kalamata olives, cucumber, banana pepper, shredded carrot garnish topped off with Feta cheese and vinaigrette 9.95

BLACKENED GROUPEL CAESAR this clean crisp salad is served with our fresh catch of grouper lightly seasoned, sautéed then baked over greens 16.95

Your choice of Chef TJ's dressing creations ~ Italian, Vinaigrette, Creamy Balsamic, Blue Cheese, Ranch, Honey Mustard, French

POLLO DISHES

TWO 4 OZ TENDER BREAST OF CHICKEN PAN SEARED THEN BAKED TO PERFECTION YOUR CHOICE OF PREPARATION

PICCATA this baked chicken is served in our white wine lemon caper sauce 17.95

MARSALA is prepared in our mushroom Marsala wine sauce then served 17.95

SORRENTINO sautéed chicken with prosciutto, provolone and spinach in a Madeira wine sauce then topped off with a nice portobello mushroom 17.95

PARMESAN style is when we top off sautéed chicken with my red sauce then mozzarella cheese over penne pasta 17.95

STEAK DISHES

CHEF TJ'S AGED FILET MIGNON this 8oz. choice center cut filet is gently seasoned, seared at temperature to savior the juice, then baked to perfection, topped off with a nicely seasoned portobello mushroom with a port wine Demi glaze 33.95

THE DESTINATION FILET this 8oz. choice center cut filet, is oven baked to temperature then kindly invites a juicy 5 oz. Lobster Tail to the dish then topped with rice, sliced onions, tomatoes and portobello mushrooms with a port wine Demi glaze ~Amazing 43.00

SEAFOOD DISHES

GROUPEL PICCATA pan seared lightly then baked to perfection with a caper lemon white wine sauce at market price

GROUPEL PIEMONTESE sautéed with artichokes, capers, tomatoes and mushrooms in a white wine garlic sauce at market price

FRUTTI DI MARE a blend of mussels, shrimp, clams and calamari sautéed in a light plum tomato sauce, served over spaghetti pasta 19.95

~if you choose, add a 5 oz cold lobster tail to your dish 9.95

YELLOWFIN TUNA this seasoned tuna steak is gently pan seared in my olive oil prep to perfection then finished off with a raspberry teriyaki sauce 21.95

SEAFOOD MEDLEY a 5 oz cold lobster tail, scallops and shrimp sautéed with tomatoes, spinach and artichokes in a roasted garlic cream sauce over angel hair pasta with drizzled rose' garlic sauce 29.95
~add a second 5oz lobster rail 9.95

ROASTED BASIL SEA SCALLOPS seasoned then baked to a perfect gold, served with a pesto blend over angel hair pasta drizzled over with a rose' garlic sauce 23.95

VEAL

TENDERIZED, RUBBED AND SEASONED VEAL TENDERLOIN SCALLOPINI GENTLY SAUTÉED WITH OLIVE OIL AND ROSEMARY, THEN YOUR CHOICE OF PREPARATION TO YOUR LIKING

MARSALA tender veal sautéed in a Marsala wine over mushrooms then baked to perfection 23.95

PARMESAN this tender veal is sautéed with sprinkle Parmesan and provolone cheese over penne pasta then topped off with Chef TJ's famous red sauce 23.95

PICCATA this tender veal scaloppine dredged in flour, sautéed in butter with a boost of brightness with my white wine and a generous squeeze of lemon 23.95