

***Chefs Matthew T. Lynn, CEC & Jessica D. Lynn, NTP  
Present JeMa's Table at Ellen's Cafe***

**Wednesday – Sunday 5 – 8:30 PM  
Reservations appreciated 281-353-9229**

***Appetizers***

**Cold Water Lobster and Jumbo Lump Crab Cake with Cajun Remoulade Sauce \$12**

**Beef Tenderloin Sliders  
Horseradish Cream and Au Jus \$15**

**Soup Du Jour  
Cup \$4 Bowl \$5**

**Side Salad  
Mixed Greens, Cucumber, Tomato, Carrots, Croutons and your Favorite Dressing \$3.30**

***House Specialty Entrees***

**Hatch Green Chili Chicken Enchiladas  
Served with Red and Green Chili Sauces, Spanish Rice and Refried Beans \$15**

**Spaghetti and Meat Sauce  
Tender spaghetti noodles topped with HeartBrand Certified Akaushi Beef Meat Marinara Sauce \$14**

**Red Beans and Rice  
Andouille Sausage, red beans, vegetables and spices slow simmered and served over rice with French bread...  
a Creole classic \$15**

**Frikadeller  
Ground Pork & HeartBrand Certified Akaushi Beef combined with sautéed carrots, onion and celery...pan  
seared and served with Braised Red Cabbage, Spätzle, and Green Peppercorn Sauce \$16**

**Cold Water Lobster and Jumbo Lump Crab Cakes  
with Cajun Remoulade Sauce and choice of side \$22**

**Beef Stroganoff over Buttered Fettuccini Noodles  
Creamy Beef Tenderloin Stroganoff served atop tender fettuccini \$17**

***Please no substitutions***

***JeMa's Table at Ellen's Café 307 Gentry Street Spring, TX 77373 281-353-9229***

## **Designer Plates**

Create your perfect plate...choose a protein, starch, vegetable and sauce

| <b><u>Proteins</u></b>      | <b><u>Starches</u></b> | <b><u>Vegetables</u></b> | <b><u>Sauces</u></b> |
|-----------------------------|------------------------|--------------------------|----------------------|
| <b>12 OZ NY Strip</b> \$27  | Mac and Cheese         | Sautéed Spinach          | Peppercorn           |
| <b>12 OZ Ribeye</b> \$30    | Buttered Fettuccini    | Roasted Asparagus        | Mushroom Demi        |
| <b>Sautéed Cod</b> \$12     | Rice Pilaf             | Roasted Cauliflower      | Bleu Cheese          |
| <b>Seared Ahi Tuna</b> \$17 | Mashed Potatoes        | Braised Red Cabbage      | Compound Butter      |
| <b>Fire-Braised Chicken</b> | Spätzle                | Spinach Au Gratin        | Cajun Remoulade      |
| <b>Breasts</b> \$16         |                        |                          |                      |

## **Entrée Salads**

### ***Salad O'Brian***

6 OZ NY Strip sliced and served atop Crisp Mixed Greens, Baby Spinach, Carrots and Cucumbers tossed with Balsamic Vinaigrette and garnished with Bleu Cheese and Basil Marinated Tomatoes \$17

### ***Garden Vegetable Salad***

Mixed Greens & Spinach with Tomato, Mushroom, Carrot, Cucumber, Julienned Red & Green Bell Pepper, Red Onion and Alfalfa Sprouts \$11

### ***Spinach Salad***

Baby Spinach with Applewood Smoked Bacon, Mushroom, Alfalfa Sprouts, and Sliced Hard Boiled Egg \$11

### ***Grilled Chicken Caesar Salad***

Romaine Hearst tossed with Caesar topped with Sliced Grilled Chicken Breast, Parmigiano Reggiano and Croutons \$12

## **Gourmet Burgers, Sandwiches, Hot Dogs & Quiches**

*(Served with choice of Fruit Salad, Pasta Salad, Potato Salad, Garden Salad, or Potato Chips)*

### ***Roquefort Bleu Cheese Applewood Smoked Bacon Burger***

Hand formed HeartBrand Certified Akaushi Beef Hamburger, Toasted Brioche Bun, Caramelized Onion Jam, Mayonnaise, Lettuce, Tomato, choice of side \$15

### ***Gourmet Chili Cheese Dogs***

2 Wagyu Beef Hotdogs, HeartBrand Certified Akaushi Beef Chili, Red Onion, Mustard, Cheddar Cheese, Toasted Challah Bun, Choice of side \$12

### ***CBS***

Fire Braised Chicken Breast with Swiss Cheese, Thick-Sliced Applewood Smoked Bacon, Mayonnaise, Lettuce and Tomato on a Toasted Brioche Bun \$12

### ***Reuben***

Corned Beef stacked on Marble Rye with Swiss Cheese, Thousand Island Dressing and Sauerkraut \$12

### ***Quiche***

Choose one of our five deliciously fresh quiches:

Lorraine, Broccoli-Mushroom, Spinach-Bacon, Chicken-Spinach-Artichoke, Southwest \$11