

Chez Jess Lunch & Dinner Menu

Great Beginnings – Get Those Taste Buds Rolling

South of the Border Wontons

Fusion Cuisine starts here! Paula Jo has been making these for years, and they're party-tested and ready for you. Spicy ground beef with onion, wrapped in Asian wonton wrappers and fried. With a selection of dipping sauces.

Asadero and Tomato Salad

Tomato slices and Asadero cheese, with fresh cilantro and your choice of hand-made vinaigrette: Tangerine, Classic Italian Herb, Creamy Garlic or Dijon Mustard.

Dad's Pico de Gallo & Chips

Our most-requested treat! Fresh tomatoes, red onion, peppers, garlic, lime juice, cilantro and spices combine for a traditional salsa sensation. Mild, medium or spicy, served with corn chips (or potato chips, if you want something different).

PJ's Stuffed Mushrooms

Large crimini mushroom caps, stuffed with cream cheese, green onion, garlic and bacon, baked with a lemon cream sauce or simply broiled. Maybe you prefer a crab filling? Or Italian sausage? Can do! Take your pick.

Dig In – The Bottom's Only a Meal Away

Sopa Xochitl (Mexican Chicken Rice Soup)

Take the "ho hum" out of chicken soup! This spicy alternative uses white meat chicken, fragrant Basmati rice, vegetables and Serrano peppers for that bit o' kick. We can make it mild, of course!

Aunt Alma's Taco Soup

Is it tacos, or is it soup? You'll never know until you try it! Beef and beans, tomatoes and corn, with secret spices. Served with hot flour tortillas, butter and honey.

Chez Jess Lunch & Dinner Menu

Potato Leek Soup with Ham

A family favorite! Fragrant leeks and fresh potatoes combine with broth and cream to make a superb base, with bits of vegetables and a generous portion of smoked ham swimming throughout. Garnishes include cheese, olives and green onions.

Chicken Cheese Chowder

If you love soup, this is one of the best you'll ever taste. Chicken and chicken broth combine with a velvety cheese base and plenty of vegetable bits. Don't be afraid to ask for seconds!

Texas Depression Days Stew

The Great Depression fostered a lot of creative uses of simple ingredients. This stew is one example. Onions, potatoes, carrots, ground beef and tomatoes, working together to turn a one-pot meal into haute cuisine!

Christine's Hamburger Pie

A friend in graduate school took me home to meet his wife, and she fed us this wonderful dish. Tomato sauce, green beans and ground beef are buried in a layer of buttery mashed potatoes. Smells so good you could burn your tongue!

Jessi's Chicken & Dumplings

If you're feeling low, this dish will make you smile. White meat chicken in a special broth is covered by fluffy, buttermilk dumplings. When the dumplings float, the broth magically turns into gravy! Sharing not required.

Hands-on Food – Fingers Were Invented First

Hot Pulled Pork Sandwiches

Tender, mouth-watering pulled pork is generously mounded on fresh onion rolls, and smothered in Southern-style brown gravy. Okay, we lied; you'll need a fork! But you won't regret trying this dish.

Chez Jess Lunch & Dinner Menu

Finger-Lickin' Ribs by Jessi

Baby-back ribs so good you'll lose your taste for any others! Jessi uses a classified mixture of herbs, spices and beer to slow-cook the ribs, then she finishes them on the grill with your choice of sauce. Served with a generous helping of napkins, because you're gonna need them!

Reuben Reuben

The sandwich so good they named it twice! Ham and corned beef, with melted Swiss cheese, on toasted rye bread. The secret's in the family recipe Russian sauce. Sauerkraut adds the zing! Yes, you can have the sauerkraut on the side.

Classic Grilled Cheese Sandwich

When most meals are too much, this sandwich is always Just Right. Rye, wheat or white bread, lightly toasted, then filled with your choice of Swiss or American cheeses and pan-grilled to melted goodness. Served with dill pickle slices and chips. A cup of tomato soup can be added at no additional charge.

Big Choices – Feed the Need

Bavarian Pork Chops

Tracy and Hepburn; Abbott and Costello; Pork Chops and Apples. Some things just naturally go together! This dish features boneless, loin chops marinated to enhance their flavor and juiciness, and an apple juice sauce that brings just the right touch of sweet fruit. Served with rice.

Fried Steak with Stomped Taters and Cream Gravy

A classic Midwest style dish! Tender top round is cut into small steaklets, marinated and breaded, then pan-fried to golden perfection. The pan juices are used to make a classic gravy for the garlic "stomped taters" that accompany the dish.

Parmesan Salisbury Steak

Chopped steak isn't usually exciting fare. This version includes Parmigiano and Asiago cheeses for added richness and depth to the flavor. Served with a winter mix of veggies: cauliflower, peas, carrots, and more.

Chez Jess Lunch & Dinner Menu

Pot Roast

A classic usually reserved for Sunday dinner with the family. Fall-apart tender rump roast, with potatoes, onions, carrots and more. Pan juice is offered on the side for pouring over your veggies, if you prefer.

Hensley Chicken

A surprisingly good mixture of prepared mustard, onions and apple cider vinegar is simmered until mild, then poured over grilled chicken pieces and baked until the meat falls off the bones. Order extra napkins!

Mushroom Beef Stroganoff

A twist on a popular dish. This variation features fresh mushrooms and a variety of seasonings and sauce ingredients that blend into a special taste sensation. Served with radiatore pasta.

Spaghetti Bolognese

Classic meat sauce over tender pasta. The sauce is slow-cooked with your choice of beef, chicken or turkey, and a special blend of spices makes it better than ever; and that's no baloney!

Asian Style – East Meets West

Made to Order Stir Fry

We will specially prepare a healthful Chinese style stir-fry to your specifications. Choose from chicken, beef, pork or vegetarian, and let us know your favorite veggies. Also, let us know if you have a preference on sauce, and if (like Paula Jo) you like extra sauce! Served with fresh rice.

Sizzling Orange Pork

It's well known that pork goes well with fruits, and this dish pairs tender pork strips with luscious Mandarin orange segments, and complements the dish with colorful and tasty sugar snap peas. Normally prepared quite spicy, this dish can be "toned down" for those who wish a milder experience.

Chez Jess Lunch & Dinner Menu

Vietnamese Pho Ga

The traditional “chicken soup” of Vietnam, with all the traditional healing properties of your Grandma’s recipe. This version features boneless, white-meat chicken, noodles, and Asian vegetables and spices. Garnishes of bean sprouts, basil, cilantro, lime and peppers are available.

Complete Your Feast – Vegetables Never Tasted So Good

Broccoli Delight

Butter. Sour cream. Cheese. The Trinity of dairy flavors. Combine these with stuffing and vegetables (just to make the Doctor happy), and you’ve got a winner of a side-dish!

Green Bean Casserole

“The Dish Heard ‘Round the World.” First seen on the side of a soup can more than fifty years ago, this veggie side-dish has gained global stature and popularity. We use Fontina cheese and spicy onions to perk this one up.

Egg Noodles (Ei nudeln)

A common, but very tasty, side dish on tables around the world. These noodles are prepared fresh, using whole eggs and egg yolks for richness, and cooked in boiling chicken broth to add flavor.

Rotkohl (Red Cabbage)

Deep purple in color, this cooked cabbage dish is sometimes known as Blaukraut, or “blue kraut.” Whatever color you think it is, it still tastes great!

Or Choose From These Delicious Options:

Cornbread (Plain or Jalapeño)

Fruit Salad

Fried Okra

Broccoli or Cauliflower Cheese

Stovetop Dressing

Rice-a-Roni

Chez Jess Lunch & Dinner Menu

Sweet Endings – Be Sure to Save Room!

Crème Brûlée

The classic French dessert that is all the sensation this year in fine restaurants around the world. Simple, elegant, and too tasty for words. We offer the timeless original, or try pumpkin, cinnamon, chocolate, or mint. (If you have another request, well, we'll try anything once!)

Frog-Eye Salad

Straight from potluck tables around the Midwest, this luscious treat with the funny name combines tropical fruits, whipped topping and small pasta balls ("frog eyes") in a fun-to-eat dessert. Available as a side-dish as well.

Snooty Fruity Clafouti

And you thought "frog eye salad" sounded funny! This pudding-like cake can be made with almost any fruit you can name, so the choice is yours. Having trouble deciding? How about the original black cherry, or sample apricot, pear, peach or blackberry. You choose, we bake!

Apple Crisp Cobbler

Tart apples are combined with nuts, oatmeal and butter to produce a crustless cobbler that simply can't be beat. We can also make with berries, if you prefer. Served warm, with vanilla Blue Bell ice cream.

Blackberry Grunt

The name says it all. It's what you'll be saying too, as it's impolite to talk with your mouth full! Delicious berries with a hint of ginger, cooked the old-fashioned way in an iron skillet. Food that talks! Sort of...

We also serve Banana Bread, warmed with butter, or Gingerbread Flambée.

Chez Jess is prepared to make your favorite dish, as and when you request.

Your wish is our command!

The staff at Chez Jess.