

# BREAKFAST MENU

---

Breakfast Menu Served All Day • Full Menu Available Daily at 11am • Egg Whites Available\*

## AMERICAN BREAKFAST\* 16.99

Two eggs with bacon, sausage, turkey sausage or ham steak, hash browns, toast

## FULL HOUSE\* 17.99

Two eggs with bacon, sausage, turkey sausage or ham steak, pancakes, hash browns

## STEAK AND EGGS\* 26.99

Charbroiled 8 oz. top sirloin steak, two eggs, hash browns, toast

## EGGS BENEDICT\* 15.99

Two poached eggs, English muffin, ham, hollandaise sauce, hash browns

## PANCAKE STACK (4) 11.99

Buttermilk pancakes, maple syrup

## COUNTRY FRIED STEAK & EGGS\* 20.99

Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast

## DENVER OMELET\* 17.99

Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, hash browns, toast

## CALIFORNIA OMELET 17.99

Three egg omelet, tomato, bell peppers & onions, cheddar cheese, spinach, avocado, hash browns, toast

## RANCHERO OMELET\* 17.99

Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast

## SCRAMBLER\* 16.99

Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast

## BREAKFAST CROISSANT 14.99

Fresh baked croissant, ham, eggs, cheese, hash browns or fruit  
Add Avocado 2.99

## BUTTERMILK BISCUITS & SAUSAGE GRAVY 9.99

## BELGIAN WAFFLE 9.99

## BREAKFAST BURRITO\* 15.99

Scrambled eggs, chorizo, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit

## BUILD YOUR OMELET\* 17.99

Hash browns, toast, cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes, or jalapeños  
Each additional ingredient 1.49

## FRENCH TOAST 12.99

Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream

## VEGGIE BREAKFAST BURRITO 15.99

Scrambled eggs, mushrooms, onions, peppers, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit



# SIDES

---

BACON 4.99

SAUSAGE 4.99

TURKEY SAUSAGE 4.99

HAM STEAK 5.99

BURGER PATTY\* 6.99

HASH BROWNS 4.99

TOAST 3.99

HOT OATMEAL 7.99

Add fresh berries 4.49  
Served until 11am

SEASONAL FRUIT

Small 5.99 | Plate 10.99

PANCAKE SHORT STACK (2) 5.99



# APPETIZERS

## CJ'S FAMOUS GARLIC CHEESE TOAST 5.99

Back by popular demand and served with basil marinara

## MOZZARELLA STICKS 12.99

Basil marinara

## SPINACH ARTICHOKE DIP 13.99

Four cheeses, tortilla strips

## LEMON PEPPER ZUCCHINI 13.99

Lemon pepper, parmesan, ranch

## SHRIMP COCKTAIL 16.99

Served with homemade cocktail sauce

## LOADED SKINS 12.99

Bacon, Jack and cheddar cheese, chive dip

# HOMEMADE SOUP & GARDEN FRESH SALADS

Add CJ's Famous Garlic Cheese Toast for 1.99

## CAESAR SALAD 9.99

Crisp romaine, aged Parmesan, croutons & Caesar dressing

Chicken 15.99 | Shrimp 17.99

## CHOPPED COBB SALAD 17.99

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, homemade blue cheese dressing

## ASIAN CHICKEN SALAD 17.99

Garden fresh greens, grilled chicken, crunchy wontons, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing

## COMSTOCK HOUSE SALAD 10.99

Garden greens, tomatoes, carrots, cheddar cheese, cornbread croutons, diced egg, bacon

# FAVORITES

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup for 4.99

## COUNTRY FRIED STEAK 21.99

Certified Angus Beef®, homemade country gravy, mashed potatoes

## CHICKEN TENDER DINNER 16.99

Hand-battered chicken tenders, smoky mesquite BBQ sauce, French fries

## BBQ BABY BACK RIBS

Our original tender ribs, smoky mesquite BBQ sauce, flame-broiled & two sides

Full Rack 32.99 | Half Rack 28.99

## MEATLOAF & MASHED POTATOES 18.99

Beef, pork, and vegetables slow baked, tomato, mashed potatoes, herb gravy, roasted vegetables

## BLACK TIE PASTA 18.99

Blackened chicken, bow tie pasta, spinach tortellini, fresh tomatoes, creamy Alfredo

# BURGERS & SANDWICHES

Served with a choice of French Fries, Onion Rings or Fresh-Cut Fruit

All burgers are cooked Medium Well unless otherwise requested.

Add a Small Green Salad, or Small Caesar Salad or a Cup of Soup for 4.99

## ALL AMERICAN GRILLED CHEESE 12.99

Cheddar & American cheese, grilled Parmesan sourdough

Add Ham or Bacon 2.99 | Tomato 1.99

## WIDOW MAKER BURGER\* 17.99

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish

## CLASSIC CHEESEBURGER 14.99

American cheese, lettuce, tomatoes, pickles, Thousand Island dressing

## GRILLED CHICKEN SANDWICH 17.99

Jack cheese, avocado, lettuce, tomato, garlic aioli on a brioche bun

## FISH TACOS (GRILLED OR FRIED)\* 15.99

Chipotle sauce, fresh pico de gallo, cilantro oil, Jack & cheddar cheese, corn tortillas, served with homemade salsa & tortilla chips

## BUFFALO CHICKEN WINGS 17.99

(8) Signature spicy sauce, celery, carrots & ranch

## CHILI NACHOS 15.99

Black bean steak chili, Jack & cheddar cheese, tortilla chips, pico de gallo, sour cream, avocado, salsa

## BRUSCHETTA 12.99

Sliced baguette, tomato, olive oil, balsamic glaze, basil chiffonade, feta

## BUFFALO CAULIFLOWER 12.99

Battered and served with carrots, celery and ranch

## QUESO 13.99

Chorizo, pico de gallo, chives, house made chips

## CHIPS & SALSA 7.99

## BBQ CHICKEN SALAD 17.99

Grilled chicken, corn, black beans, carrots, tomato, green onions, cilantro, crisp tortilla strips, homemade ranch dressing, sweet BBQ sauce

## HILL COUNTRY SALAD 17.99

Fried chicken, cheddar cheese, bacon, eggs, croutons, tomatoes. Tossed with Ranch or Honey Mustard

## NEW ENGLAND CLAM CHOWDER

Fan favorite. Premium clams, potatoes, onions, celery

Cup 7.99 | Bowl 9.99

## BLACK BEAN STEAK CHILI

Cup 7.99 | Bowl 9.99

## CHICKEN POT PIE 18.99

CJ's classic since 1977, baked fresh throughout the day. Carrots, onions, mushrooms, peas & potatoes, simmered slowly in savory herb cream sauce, CJ's flaky pie crust

## HICKORY CHICKEN 18.99

Marinated & grilled boneless chicken breast brushed with our smoky bbq sauce, topped with sauteed mushrooms, fire stick onions, and melted jack cheese

Served with mashed potatoes & green beans

## SMOTHERED MAC AND CHEESE 18.99

Homemade cheese sauce smothers your choice of bacon, chicken, or chorizo. Tossed with smoked pasilla peppers and diced tomatoes.

Topped with firestick onions

# STEAKS AND SEAFOOD

| Rare - Red Cool Center • Medium Rare - Red Warm Center • Medium - Pink Warm Center

| Medium Well - Slightly Pink, Warm Center • Well Done - No Pink Throughout

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup for 4.99

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter.

Served with two sides.

## TOP SIRLOIN\* 26.99

Certified Angus Beef® Top Sirloin

8oz

## RIBEYE STEAK\* 33.99

Certified Angus Beef® Boneless Ribeye

12oz

## STEAK & SHRIMP 33.99

Certified Angus Beef® Top Sirloin

seasoned, seared and char-grilled to perfection, paired with grilled shrimp

8oz

## ROASTED TRI-TIP\* 24.99

Slow-roasted and sliced Certified Angus Beef®

Served Medium Rare to Medium

## FISH & CHIPS 19.99

Original beer batter, tartar sauce, French fries

## ATLANTIC SALMON\* 27.99

Flame grilled, green beans, rice pilaf, choice of garlic herb butter or blackened

## GRILLED SHRIMP 24.99

Papaya-cilantro marinade, rice pilaf, roasted vegetables

## SIDES

Baked Potato, Green Beans, Mashed Potatoes, Rice Pilaf, Roasted Vegetables, French Fries, Mac and Cheese

# HOMEMADE DESSERTS

## ORIGINAL SCRATCH CARROT CAKE 10.99

Layers of subtly spiced carrot cake, cream cheese frosting

## COOKIE FINALE 10.99

Double chocolate chip cookies, vanilla ice cream, chocolate, caramel

## CHOCOLATE MOTHERLODE CAKE 14.99

Six decadent layers of chocolate cake and rich chocolate fudge icing, topped with walnuts. Featured on the Food Network as one of America's "Top 5 Most Decadent Desserts"

# DRINKS

## BLOOD ORANGE MIMOSA 12

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, sparkling wine and blood orange juice

## NEW AMSTERDAM BLOODY MARY 12

New Amsterdam Vodka, Zing Zang Bloody Mary Seasoning, Twang Chile Lime Flavored Salt, fresh lime juice and a slice of bacon

## PERFECT PATRÓN MARGARITA 13

Patrón Silver Tequila, Citrónge Orange Liqueur, fresh lime juice and a splash of sweet & sour

## CJ MAI TAI 10

Trio of rums: Don Q 151, Myers's Original Dark and Bacardi Superior mixed with our homemade Mai Tai recipe

## TITOS MULE KICK 12

Tito's Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice

## CJ MOJITO 12

Bacardi Superior Rum, Sprite, fresh lime and mint

## SPARKLING STRAWBERRY MOJITO 12

Bacardi Superior Rum, sparkling wine, fresh mint and strawberry

## HORNITOS TEQUILA SUNRISE 12

Hornitos Reposado Tequila, orange juice, grenadine

# WINE

## MIRASSOU WINERY 8 | 31

Pinot Noir - California

## 14 HANDS 8 | 31

Cabernet Sauvignon - California

## DAOU 12 | 47

Cabernet Sauvignon - California

## KENDALL-JACKSON "VINTNER'S RESERVE" 12 | 47

Cabernet Sauvignon - California

## BERINGER 7 | 27

White Zinfandel - California

## CAPOSALDO 11 | 43

Pinot Grigio - Italy

## ECCO DOMANI 8 | 31

Pinot Grigio - Italy

## KENDALL-JACKSON "VINTNER'S RESERVE" 10 | 39

Chardonnay - California

# BEER 7

## BUD LIGHT

## BUDWEISER

## COORS LIGHT

## CORONA EXTRA

## DOS EQUIS SPECIAL LAGER

## FIRESTONE WALKER 805

Ask your server for additional seasonal beer offerings.

## HEINEKEN

## HEINEKEN 0.0 (NON-ALCOHOLIC)

## MILLER LITE

## MICHELOB ULTRA

## STELLA ARTOIS

## STONE IPA

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.