HOMEMADE DESSERTS

ORIGINAL SCRATCH CARROT CAKE 9.99

Layers of subtly spiced carrot cake, cream cheese frosting

COOKIE FINALE 9.99

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

CHOCOLATE MOTHERLODE CAKE 13.49

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 Mix, Twang chili lime seasoning, fresh lime juice and a slice of bacon

PERFECT PATRON MARGARITA 13

Patrón Silver Tequila, Patrón Citrónge, 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 and fresh lime juice topped with $\ensuremath{\mathbf{0}}$ Ginger Beer

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 Tequila, orange juice, grenadine

WINE

BERINGER 7 | 27

White Zinfandel - California

CAPOSALDO 11 | 43

Pinot Grigio - Italyl

ECCO DOMANI 8 | 31

Pinot Grigio - Italy

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

Chardonnay - California

MIRASSOU WINERY 8 | 31

Pinot Noir - California

14 HANDS 8 | 31

Merlot - Washington

BEER

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

CORONA EXTRA 7

DOS EQUIS LAGER 7

FIRESTONE WALKER 805 7

HEINEKEN 7

HEINEKEN O.O (NON-ALCOHOLIC) 7

MILLER LITE 6

MICHELOB ULTRA 6

STELLA ARTOIS 7

STONE IPA 7.5

ASK YOUR SERVER FOR ADDITIONAL SEASONAL BEER OFFERINGS.



APPETIZERS

CJ'S FAMOUS GARLIC CHEESE TOAST 5.99

Back by popular demand and served with basil marinara sauce

MOZZARELLA STICKS 11.99

Basil marinara

SPINACH ARTICHOKE DIP 13.49

Four cheeses, tortilla strips

LEMON PEPPER ZUCCHINI 12.49

Lemon pepper, parmesan, ranch

CHIPS & SALSA 7.99

LOADED SKINS 11.99

Bacon, Jack and cheddar cheese, chive dip

BUFFALO CHICKEN WINGS 16.99

Signature spicy sauce, celery, carrots & ranch

Snack portion 11.99

CHILI NACHOS 14.99

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

& HOUSE MADE SOUP

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 16.99

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

ASIAN CHICKEN SALAD 16.99

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

COMSTOCK HOUSE SALAD 9.99

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

BBQ CHICKEN SALAD 16.99

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

NEW ENGLAND CLAM CHOWDER

Fan favorite. Premium clams, potatoes, onions, celery **Cup 7.49 Bowl 9.49**

BLACK BEAN STEAK CHILI

Cup 6.49 Bowl 8.49

FAVORITES

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup for 4.29

COUNTRY FRIED STEAK 19.99

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 29.99 | Half Rack 24.99

MEATLOAF & MASHED POTATOES 18.99

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

BLACK TIE PASTA 17,99

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

CHICKEN POT PIE 17.99

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

SPAGHETTI & MEATBALLS 17.99

House made basil marinara with garlic & roasted tomatoes served over spaghetti & meatballs topped with Parmesan

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 4.29

ALL AMERICAN GRILLED CHEESE 12.99

Cheddar & American cheese, grilled Parmesan sourdough

Add Ham or Bacon 2.99 | Tomato 1.99

WIDOW MAKER BURGER* 16.99

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

CLASSIC CHEESEBURGER 14.49

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

GRILLED CHICKEN SANDWICH 15.99

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

ORIGINAL TRI-TIP DIP* 16.49

Slow roasted Tri-Tip, caramelized onions, roasted pasilla peppers, provolone & au jus

CLUBHOUSE SANDWICH 15.99

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli

Add Avocado 2.99

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* 23.99

Certified Angus Beef® Top Sirloin 807

RIBEYE STEAK* 30.99

Certified Angus Beef® Boneless Ribeye 12oz

STEAK & SHRIMP* 29.99

Certified Angus Beef® Top Sirloin

seasoned, seared and char-grilled to perfection, paired with grilled shrimp 807

ROASTED TRI-TIP* 21.99

Slow-roasted and sliced Certified Angus Beef®

Served Medium Rare to Medium

ATLANTIC SALMON* 24.99

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

FISH & CHIPS 18.99

Original beer batter, tartar sauce, French fries

GRILLED SHRIMP 22.99

Papaya-cilantro marinade, rice pilaf, roasted vegetables

SIDES Baked Potato, Green Beans, Mashed Potatoes, Rice Pilaf, Roasted Vegetables, French Fries

BREAKFAST MENU

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

AMERICAN BREAKFAST* 14.99

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

FULL HOUSE* 16.49

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

STEAK AND EGGS* 23.99

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) 11.49

Buttermilk pancakes, maple syrup

COUNTRY FRIED STEAK & EGGS* 18.99

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

DENVER OMELET* 15.99

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

CALIFORNIA OMELET* 15.99

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

RANCHERO OMELET* 15.99

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 13.99

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* 13.99

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

BUILD YOUR OMELET* 15.99

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 12.49

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

VEGGIE BREAKFAST BURRITO 13.99

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

SIDES

BACON 4.49

SAUSAGE 4.49

TURKEY SAUSAGE 4.49

HAM STEAK 5.49

BURGER PATTY* 6.49

HASH BROWNS 4.49

TOAST 3.49

HOT OATMEAL 7.49
Add fresh berries 4.49
Served until 11am

SEASONAL FRUIT Small 5.49 | Plate 10.49

PANCAKE SHORT STACK (2) 5.99

^{*}Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. 6/21 819348