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* 18.99

Two eggs with bacon, sausage, turkey sausage or ham steak, (2) pancakes, hash browns

STEAK AND EGGS* 26.99

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

EGGS BENEDICT* 19.99

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

PANCAKE STACK (4) 11.99

Buttermilk pancakes, maple syrup

COUNTRY FRIED STEAK & EGGS* 21.99

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, bacon, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast

SCRAMBLER* 17.99

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 Avocado2.99

BUTTERMILK BISCUITS & SAUSAGE GRAVY 10.99

Two homemade biscuits

BREAKFAST BURRITO* 16.99

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

BUILD YOUR OMELET* 16.99

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 13.99

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

SIDES

BACON 4.99

SAUSAGE 4.99

TURKEY SAUSAGE 4.99

HAM STEAK 5.99

HASH BROWNS 4.99

GRITS 4.99

TOAST 3.99 Served until 11am

Served until 11an

HOT OATMEAL 7.99 ADD FRESH BERRIES 4.49

SEASONAL FRUIT

Small 5.49 | Plate 10.49

PANCAKE SHORT STACK (2) 5.49



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APPETIZERS

MOZZARELLA STICKS 13.99

Basil marinara

LOADED SKINS 12.99

Bacon, Jack and cheddar cheese, chive dip

LEMON PEPPER ZUCCHINI 12.99

Lemon pepper, parmesan, ranch

BUFFALO CHICKEN WINGS 16.99

Signature spicy sauce, celery, carrots & ranch

HOMEMADE SOUP & GARDEN FRESH SALADS

CHICKEN TORTILLA SOUP

Cup 7.99 | Bowl 9.99

CHOPPED COBB SALAD 18.99

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

ASIAN CHICKEN SALAD 19.99

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

CAESAR SALAD 10.99

Crisp romaine, aged Parmesan, croutons & Caesar dressing Chicken 16.99

FAVORITES

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

COUNTRY FRIED STEAK 22.99

Certified Angus Beef®, homemade country gravy, mashed potatoes

COUNTRY FRIED CHICKEN 22.99

Boneless Skinless hand-fried chicken breast, mashed potatoes & country gravy

BLACKENED CHICKEN FETTUCCINI 25.99

Tomatoes, mushrooms, green onions, parmesan cream sauce

CHICKEN TENDER DINNER 18.99

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

SIMPLY GRILLED

CHICKEN BREAST 18.99

8 oz chicken breast served with mashed potatoes and veggies

SPAGHETTI & MEATBALLS 17.99

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

CHICKEN POT PIE 20.99

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

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 14.99

Cheddar & American cheese, grilled Parmesan sourdough Add Ham or Bacon 1.99

HICKORY BURGER* 17.99

Sweet smoky BBQ sauce, bacon, Cheddar, letttuce, tomatoes, pickle

WIDOW MAKER BURGER* 18.99

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

CLASSIC CHEESEBURGER 16.99

American cheese, lettuce, tomatoes, pickles

CLUBHOUSE SANDWICH 18.99

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli Add Avocado 2.99

FRENCH DIP 20.99

Slow Roasted Beef, caramelized onion, provolone, au Jus

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 4.29

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

TOP SIRLOIN* 25.99

Certified Angus Beef® Top Sirloin

FISH & CHIPS 22.99

Original beer batter, tartar sauce, French fries

RIBEYE STEAK* 34.99

Certified Angus Beef® Boneless Ribeye

SIDES

Baked Potato, Mashed Potatoes Seasonal Vegetables, French Fries

PIZZAS

CHEESE 18.99

SAUSAGE 20.99

PEPPERONI 20.99

VEGGIE WORKS 20.99

Mushroom, green peppers, olives, onions, spinach, tomatoes

SUPREME 23.99

Mushrooms, green peppers, olives, onions, sausage & pepperoni

HOMEMADE DESSERTS

ORIGINAL SCRATCH CARROT CAKE 10.99

SAUSAGE & PEPPERONI 22.99

Layers of subtly spiced carrot cake, cream cheese frosting

CHOCOLATE MOTHERLODE CAKE 13.99

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

CJ MIMOSA 10

BLOOD ORANGE MIMOSA 14

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

TITO'S BLOODY MARY 12

Tito's Vodka, Zing Zang Bloody Mary Mix

PERFECT PATRON MARGARITA 13

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

CLASSIC MARGARITA 11

The classic margarita made with tequila, triple sec, fresh sweet & sour and a squeeze of fresh lime juice, served frozen or on the rocks

BEER

BLUE MOON GOOSE ISLAND IPA

BUDWEISER HEINEKEN

BUD LIGHT HEINEKEN 0.0 (NON-ALCOHOLIC)

COORS LIGHT MILLER LITE

CORONA EXTRA STELLA ARTOIS

DOS EQUIS LAGER SHINER BOCK

WINES BY THE GLASS

BERINGER 9

White Zinfandel - California

FOUR VINES 10

Chardonnay - California

KRIS 10

Pinot Grigio - Italy

GRAYSON 10

Merlot - California

ALEXANDER VALLEY 14

Cabernet - California

BOGLE 11

Pinot Noir - California



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

CJ MM LC 0124

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