

HOMEMADE DESSERTS

ORIGINAL SCRATCH CARROT CAKE 9.99

Layers of subtly spiced carrot cake, cream cheese frosting

BUTTER CAKE 9.99

CJ's Rich Cream Cheese Butter Cake topped with caramel and vanilla ice cream

ADD BERRIES 2

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

BLOODY MARY 7

HOUSE ROCKS MARGARITA 7

BULLEIT & COKE 9

CJ MIMOSA 7

BLOOD ORANGE MIMOSA 12

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

CJ MAI TAI 11

Myers's Original Dark Rum mixed with our homemade Mai Tai recipe

TITOS MULE KICK 12

Tito's Handmade Vodka and fresh lime juice topped with Q Ginger Beer

CJ MOJITO 12

Bacardi Superior Rum, Sprite, fresh lime and mint

PHILLIPS SCREWDRIVER 9

Tito's Handmade Vodka and refreshing orange juice

HORNITOS TEQUILA SUNRISE 12

Hornitos Tequila, orange juice, grenadine

WINE

BERINGER 7 | 27

White Zinfandel - California

ECCO DOMANI 8 | 31

Pinot Grigio - Italy

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

Chardonnay - California

MIRASSOU WINERY 8 | 31

Pinot Noir - California

DARK HORSE 9 | 39

Cabernet Sauvignon - California

14 HANDS 8 | 31

Merlot - Washington

SPARKLING SPLIT 9

Korbel

BEER

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

CORONA EXTRA 7

FIRESTONE WALKER 805 7

HEINEKEN 7

HEINEKEN 0.0 (NON-ALCOHOLIC) 7

MILLER LITE 6

MICHELOB ULTRA 6

MODELO NEGRA 7

PYRAMID HEFEWEIZEN 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

MOZZARELLA STICKS 12.49

Basil marinara

LEMON PEPPER ZUCCHINI 12.49

Lemon pepper, parmesan, ranch

CHIPS & HOUSE MADE SALSA 6.99

LOADED SKINS 12.49

Bacon, Jack and cheddar cheese, chive dip

BUFFALO CHICKEN WINGS 15.99

Signature spicy sauce, celery, carrots & ranch

Snack Portion 10.99

CHILI NACHOS 15.99

Black bean beef chili, cheddar cheese, tortilla chips, pico de gallo, sour cream, avocado, salsa and jalapeños

GARDEN FRESH SALADS & HOMEMADE SOUP

Add CJ's Famous Garlic Cheese Toast for 1.99

CAESAR SALAD 9.99

Crisp romaine, aged Parmesan, croutons & Caesar dressing

Chicken 16.99 | 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

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 4.99

COUNTRY FRIED STEAK 18.99

Certified Angus Beef®, homemade country gravy, mashed potatoes

CHICKEN FRIED CHICKEN 18.99

Boneless Skinless hand-fried chicken breast with mashed potatoes, gravy & a buttermilk biscuit

BLACKENED CHICKEN FETTUCCINI 17.99

Tomatoes, mushrooms, green onions, parmesan cream sauce

CHICKEN TENDER DINNER 16.99

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

BBQ BABY BACK RIBS 27.99

Ten original tender ribs, smoky mesquite BBQ sauce, flame-broiled with French fries & coleslaw

MEATLOAF & MASHED POTATOES 18.49

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

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

CHOPPED STEAK WITH CHILI 18.99

10 oz. Flame-broiled beef patty smothered in CJ chili, cheddar cheese & caramelized onion with mashed potatoes & garlic cheese toast

HICKORY CHICKEN 18.99

Marinated & grilled boneless chicken breast brushed with our smoky BBQ sauce, topped with sautéed mushrooms & melted jack cheese with mashed potatoes & green beans

SPAGHETTI & MEATBALLS 17.99

House made basil marinara with garlic & roasted tomatoes 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 4.99

HICKORY BURGER* 16.99

Sweet smoky BBQ sauce, bacon, provolone, lettuce, tomatoes, pickle & 1000 Island

WIDOW MAKER BURGER* 16.99

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

FISH TACOS (GRILLED OR FRIED)* 14.99

Chipotle sauce, fresh pico de gallo, cilantro oil, cheese, corn tortillas, house made salsa

HIGH ROLLER PASTRAMI 18.99

A jackpot of thinly sliced Pastrami on grilled rye bread, spicy brown mustard, caramelized onions & melted provolone

CLASSIC BLT 16.49

Six slices of thick-cut applewood bacon, green leaf, tomato & mayo on sourdough Add Avocado 2.99

CLUBHOUSE SANDWICH 16.99

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, green leaf, tomato, garlic aioli, honey mustard Add Avocado 2.99

CLASSIC CHEESEBURGER 14.99

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

FRENCH DIP 18.99

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 4.99

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

Served with two sides. Top with Sautéed Mushrooms or Caramelized Onions for 2.99

TOP SIRLOIN* 23.99

Certified Angus Beef® Top Sirloin 8oz

RIBEYE STEAK* 29.99

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

THE PORTERHOUSE 35.99

Certified Angus Beef® Bone-in Filet Mignon & New York Strip

ATLANTIC SALMON* 25.99

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

FISH & CHIPS 18.99

Original beer batter, tartar sauce, French fries, coleslaw

GRILLED SHRIMP 23.99

Papaya-cilantro marinade, rice pilaf, roasted vegetables

SIDES

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

PIZZAS

CHEESE 15.99

SAUSAGE, PEPPERONI OR COMBO 17.99

VEGGIE WORKS 17.99

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

SUPREME 18.99

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

CJ'S OWN BBQ CHICKEN 18.99

Mozzarella, smoked Gouda, BBQ sauce, cilantro, onion & grilled chicken

BREAKFAST MENU

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

AMERICAN BREAKFAST* 15.99

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

FULL HOUSE* 15.99

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) 10.99

Buttermilk pancakes, maple syrup

COUNTRY FRIED STEAK & EGGS* 18.99

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

DENVER OMELET* 16.99

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

CALIFORNIA OMELET 16.99

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 14.99

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

BREAKFAST BURRITO* 14.99

Scrambled eggs, chorizo, 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 12.99

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

BUTTERMILK BISCUITS & SAUSAGE GRAVY 9.99

SIDES

APPLEWOOD BACON 4.49

PORK LINK SAUSAGE 4.49

TURKEY SAUSAGE PATTY 4.49

HAM STEAK 5.49

BURGER PATTY* 5.49

HASH BROWNS 4.49

TOAST 3.49

White, wheat, rye, sourdough, biscuit, bagel, or English muffin

HOT OATMEAL 7.49

Add fresh berries 4.49 Served until 1pm

SEASONAL FRUIT

Small 5.49 | Plate 10.49

CONTINENTAL SIDE 4.49

Cottage cheese or yogurt

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Please alert your server if you have dietary restrictions or food allergies.