

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* 16.99

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

STEAK AND EGGS* 28.49

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

EGGS BENEDICT* 16.99

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

PANCAKE STACK (4) 11.49

Buttermilk pancakes, maple syrup

COUNTRY FRIED STEAK & EGGS* 22.49

Beef sirloin steak breaded, country gravy, two eggs, hash browns, toast

DENVER OMELET* 17.49

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

CALIFORNIA OMELET 17.49

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

RANCHERO OMELET* 18.49

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 16.99

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

BREAKFAST BURRITO* 16.49

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 13.49

Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream
(add berries & whipped cream 4.49)

BUTTERMILK BISCUITS & SAUSAGE GRAVY 11.99

SIDES

APPLEWOOD BACON 4.49

PORK LINK SAUSAGE 4.49

TURKEY SAUSAGE PATTY 4.49

HAM STEAK 4.49

BURGER PATTY* 5.49

TOAST 3.49

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

HASH BROWNS 4.49

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



APPETIZERS

CJ'S FAMOUS GARLIC CHEESE TOAST 7.99

Back by popular demand and served with basil marinara

MOZZARELLA STICKS 13.49

Basil marinara

LEMON PEPPER ZUCCHINI 13.49

Lemon pepper, parmesan, ranch

GARDEN FRESH SALADS & HOMEMADE SOUP

Add CJ's Famous Garlic Cheese Toast for 1.99

CAESAR SALAD 10.99

Crisp romaine, aged Parmesan, croutons & Caesar dressing

Chicken 17.99 | Shrimp 18.99

CHOPPED COBB SALAD 18.99

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

NEW ENGLAND CLAM CHOWDER

Fan favorite. Premium clams, potatoes, onions, celery

Cup 7.99 | Bowl 9.99

SOUP OF THE DAY

Homemade Daily

Cup 7.99 | Bowl 9.99

FAVORITES

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

COUNTRY FRIED STEAK 22.49

Homemade country gravy, mashed potatoes, roasted vegetables

CHICKEN FRIED CHICKEN 21.99

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

BLACK TIE PASTA 21.49

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

HICKORY CHICKEN 22.49

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

BBQ BABY BACK RIBS 37.99

Our original tender ribs, flame broil, brushed with smokey mesquite BBQ sauce, served with two sides

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* 18.49

Black Angus ground beef, sweet smoky BBQ sauce, bacon, cheese, lettuce, tomatoes, pickle & 1000 Island

WIDOW MAKER BURGER* 18.99

Black Angus beef, smoked bacon, onion rings, avocado, cheddar, American cheese, lettuce, tomatoes, pickles, mayo, red relish

GRILLED CHICKEN SANDWICH 16.99

Chicken breast, cheese, lettuce, tomato, mayo served on brioche bun

FISH TACOS (GRILLED OR FRIED)* 16.99

Chipotle sauce, fresh pico de gallo, cilantro oil, cheese, corn tortillas, house made salsa (Substitute Shrimp 2.99)

PIZZAS

CHEESE 16.49

SAUSAGE, PEPPERONI OR COMBO 18.99

VEGGIE WORKS 18.49

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

CHIPS & HOUSE MADE SALSA 8.99

LOADED SKINS 13.49

Bacon, Jack and cheddar cheese, chive dip

BUFFALO CHICKEN WINGS 19.99

Choice of signature spicy or mild, mango habanero or BBQ sauce, cellery, carrots & ranch

BBQ CHICKEN SALAD 18.99

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

ASIAN CHICKEN SALAD 18.99

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

SEARED AHI SALAD 22.99

Garden fresh greens, seared ahi tuna steak sliced thin, crunchy wontons, almonds, sesame seeds, green onions, carrots, cilantro, sweet sesame dressing

CHICKEN POT PIE 19.99

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

CHICKEN TENDER DINNER 18.49

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

SPAGHETTI & MEATBALLS 17.99

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

MEATLOAF & MASHED POTATOES 19.99

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

HIGH ROLLER PASTRAMI 19.99

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

CLUBHOUSE SANDWICH 18.99

Sliced turkey, ham, smoked bacon, cheese, lettuce, tomato, garlic aioli Add Avocado 2.99

CLASSIC CHEESEBURGER 15.99

Black Angus beef, American cheese, lettuce, tomatoes, pickles, Thousand Island dressing

FRENCH DIP 18.99

Slow Roasted Beef, caramelized onion, cheese, au Jus

GRILLED REUBEN 18.99

Warmed corned beef, sauerkraut, melted cheese, 1000 Island dressing on grilled marble rye bread

SUPREME 19.49

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

CJ'S OWN BBQ CHICKEN 19.49

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

STEAKS

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* 28.49

8oz

RIBEYE STEAK* 37.49

12oz

STEAK & SHRIMP 37.99

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

SEAFOOD

FISH & CHIPS 21.49

Original beer battered, tartar sauce, French fries, coleslaw

GRILLED SHRIMP 24.99

Papaya-cilantro marinade, rice pilaf, roasted vegetables

SIDES

Green Beans

Roasted Vegetables

Baked Potato

Mashed Potatoes

French Fries

Rice Pilaf

Coleslaw

ATLANTIC SALMON* 26.99

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

HOMEMADE DESSERTS

ORIGINAL SCRATCH CARROT CAKE 12.99

Layers of subtly spiced carrot cake, cream cheese frosting

BUTTER CAKE 12.99

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

ADD BERRIES 2

CHOCOLATE MOTHERLODE CAKE 16.99

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

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

SEAGLASS 8 | 31

Pinot Grigio - California

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

BLUE MOON

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA EXTRA

FIRESTONE WALKER 805

HEINEKEN

HEINEKEN 0.0 (NON-ALCOHOLIC)

MILLER LITE

MICHELOB ULTRA

MODELO NEGRA

STONE IPA

Ask your server for additional seasonal beer offerings.

*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.