

BREAKFAST MENU

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

AMERICAN BREAKFAST*

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

FULL HOUSE*

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

STEAK AND EGGS*

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

EGGS BENEDICT*

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

PANCAKE STACK (4)

Buttermilk pancakes, maple syrup

COUNTRY FRIED STEAK & EGGS*

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

DENVER OMELET*

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

CALIFORNIA OMELET

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

RANCHERO OMELET*

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

SCRAMBLER*

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

BREAKFAST CROISSANT

Fresh baked croissant, ham, eggs, cheese, hash browns or fruit

Add Avocado

BUTTERMILK BISCUITS & SAUSAGE GRAVY

BELGIAN WAFFLE

BREAKFAST BURRITO*

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

BUILD YOUR OMELET*

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

Each additional ingredient 2.49

FRENCH TOAST

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

VEGGIE BREAKFAST BURRITO

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

Back by popular demand and served with basil marinara

MOZZARELLA STICKS

Basil marinara

SPINACH ARTICHOKE DIP

Four cheeses, tortilla strips

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch

SHRIMP COCKTAIL

Served with homemade cocktail sauce

LOADED SKINS

Bacon, Jack and cheddar cheese, chive dip

HOMEMADE SOUP & GARDEN FRESH SALADS

Add CJ's Famous Garlic Cheese Toast for 1.99

CAESAR SALAD

Crisp romaine, aged Parmesan, croutons & Caesar dressing

Chicken | Shrimp

CHOPPED COBB SALAD

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

ASIAN CHICKEN SALAD

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

COMSTOCK HOUSE SALAD

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

Certified Angus Beef®, homemade country gravy, mashed potatoes

CHICKEN TENDER DINNER

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 | Half Rack

MEATLOAF & MASHED POTATOES

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

BLACK TIE PASTA

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

Cheddar & American cheese, grilled

Parmesan sourdough

Add Ham or Bacon | Tomato

WIDOW MAKER BURGER*

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

CLASSIC CHEESEBURGER

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

GRILLED CHICKEN SANDWICH

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

FISH TACOS (GRILLED OR FRIED)*

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

BUFFALO CHICKEN WINGS

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

CHILI NACHOS

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

BRUSCHETTA

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

BUFFALO CAULIFLOWER

Battered and served with carrots, celery and ranch

QUESO

Chorizo, pico de gallo, chives, house made chips

CHIPS & SALSA

BBQ CHICKEN SALAD

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

HILL COUNTRY SALAD

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 | Bowl

BLACK BEAN STEAK CHILI

CHICKEN POT PIE

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

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

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*

Certified Angus Beef® Top Sirloin

8oz

RIBEYE STEAK*

Certified Angus Beef® Boneless Ribeye

12oz

STEAK & SHRIMP

Certified Angus Beef® Top Sirloin

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

8oz

ROASTED TRI-TIP*

Slow-roasted and sliced Certified Angus Beef®

Served Medium Rare to Medium

FISH & CHIPS

Original beer batter, tartar sauce, French fries

ATLANTIC SALMON*

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

GRILLED SHRIMP

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

Layers of subtly spiced carrot cake, cream cheese frosting

COOKIE FINALE

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

CHOCOLATE MOTHERLODE CAKE

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

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

NEW AMSTERDAM BLOODY MARY

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

PERFECT PATRÓN MARGARITA

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

CJ MAI TAI

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

TITOS MULE KICK

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

CJ MOJITO

Bacardi Superior Rum, Sprite, fresh lime and mint

SPARKLING STRAWBERRY MOJITO

Bacardi Superior Rum, sparkling wine, fresh mint and strawberry

HORNITOS TEQUILA SUNRISE

Hornitos Reposado Tequila, orange juice, grenadine

WINE

MIRASSOU WINERY

Pinot Noir - California

14 HANDS 8

Cabernet Sauvignon - California

DAOU

Cabernet Sauvignon - California

KENDALL-JACKSON

"VINTNER'S RESERVE"

Cabernet Sauvignon - California

BERINGER

White Zinfandel - California

CAPOSALDO

Pinot Grigio - Italy

ECCO DOMANI

Pinot Grigio - Italy

KENDALL-JACKSON "VINTNER'S

RESERVE"

Chardonnay - California

BEER

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.