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, (2) 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

SIDES

BACON

SAUSAGE

TURKEY SAUSAGE

HAM STEAK HASH BROWNS

GRITS

APPETIZERS

MOZZARELLA STICKS

Basil marinara

LOADED SKINS

Bacon, Jack and cheddar cheese, chive dip

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch

BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots & ranch

HOMEMADE SOUP & GARDEN FRESH SALADS

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

NEW ENGLAND CLAM CHOWDER

Fan favorite. Premium clams, potatoes, onions, celery Cup | Bowl

FAVORITES

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

COUNTRY FRIED STEAK

Certified Angus Beef®, homemade country gravy, mashed potatoes

COUNTRY FRIED CHICKEN

Boneless Skinless hand-fried chicken breast, mashed potatoes &

country gravy

BLACKENED CHICKEN FETT UCCINI Tomatoes, mushrooms, green onions,

parmesan cream sauce

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

SIMPLY GRILLED CHICKEN BREAST

8 oz chicken breast served

with mashed potatoes and veggies

SPAGHETTI & MEATBALLS basil marinara with garlic & roasted tomatoes over spaghetti &

meatballs topped with Parmesan

CHICKEN POT PIE

CJ's classic since 1977, baked fresh throughout the day. Carrots, onions, mush rooms, 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

ALL AMERICAN GRILLED CHEESE

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

HICKORY BURGER*

Sweet smoky BBQ sauce, bacon, Cheddar, lett tuce, tomatoes, pickle

WIDOW MAKER BURGER*

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

CLASSIC CHEESEBURGER

American cheese, lettuce, tomatoes, pickles

CLUBHOUSE SANDWICH

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

FRENCH DIP

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

TOP SIRLOIN*

Certified Angus Beef® Top Sirloin

RIBEYE STEAK*

Certified Angus Beef® Boneless Ribeye 120z

CHOP SIRLOIN

Certified Angus Beef® Ground Beef grilled onions, sautéed mush rooms,

FISH & CHIPS

Original beer batter, tartar sauce, French fries

ATLANTIC SALMON*

Flame grilled, choice of garlic herb butter

SIDES

Baked Potato, Mashed Potatoes Roasted Vegetables, French Fries

RANCHERO OMELET*

Three egg omelet, bacon, 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

BUTTERMILK BISCUITS & SAUSAGE GRAVY

Two homemade biscuits

BREAKFAST BURRITO*

Scrambled eggs, bacon, 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

FRENCH TOAST

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

TOAST

Small | Plate

Served until 11am HOT DATMEAL ADD FRESH BERRIES SEASONAL FRUIT

PANCAKE SHORT STACK (2)

PIZZAS

CHEESE SAUSAGE

PEPPERONI

MEATZA

Sausage & Pepperoni

VEGGIE WORKS

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

SUPREME

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

HOMEMADE DESSERTS

ORIGINAL SCRATCH CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting

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

CJ MIMOSA

BLOOD ORANGE MIMOSA

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

TITO'S BLOODY MARY

New Amsterdam Vodka, Zing Zang Bloody Mary Mix

PERFECT PATRON MARGARITA

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

CLASSIC MARGARITA

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

ABITA AMBER

GOOSE ISLAND IPA

BLUE MOON

HEINEKEN

BUDWEISER

BUD LIGHT

HEINEKEN O.O (NON-ALCOHOLIC) MILLER LITE

COORS LIGHT

DOS EQUIS LAGER

STELLA ARTOIS

SHINER BOCK

CORONA EXTRA

WINES BY THE GLASS

BERINGER

White Zinfandel - California FOUR VINES

Chardonnay - California

KRIS

GRAYSON

Pinot Grigio - Italy

Merlot - California

ALEXANDER VALLEY

Cabernet - California

VOTRE SANTE Pinot Nior - California



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