

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* 17.99
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* 16.99
Two poached eggs, English muffin, ham, hollandaise sauce, hash browns

PANCAKE STACK (4) 10.99
Buttermilk pancakes, maple syrup

COUNTRY FRIED STEAK & EGGS* 20.99
Certified Angus Beef® seasoned, 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* 16.99
Three egg omelet, bacon, 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

BUTTERMILK BISCUITS & SAUSAGE GRAVY 9.99
Two homemade biscuits

BREAKFAST BURRITO* 15.99
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 12.99
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

HOT OATMEAL 7.99
ADD FRESH BERRIES 4.49

SEASONAL FRUIT
Small 5.49 | Plate 10.49

PANCAKE SHORT STACK (2) 5.49



APPETIZERS

MOZZARELLA STICKS 12.99
Basil marinara

LOADED SKINS 11.99
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 18.99
Garden fresh greens, grilled chicken, crunchy wontons, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing

CAESAR SALAD 9.99
Crisp romaine, aged Parmesan, croutons & Caesar dressing
Chicken 16.99 | Shrimp 18.99

FAVORITES

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

COUNTRY FRIED STEAK 21.99
Certified Angus Beef®, homemade country gravy, mashed potatoes

COUNTRY FRIED CHICKEN 20.99
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 17.99
Hand-battered chicken tenders, smoky mesquite BBQ sauce, French fries

SIMPLY GRILLED CHICKEN BREAST 17.99
8 oz chicken breast served with mashed potatoes and veggies

SPAGHETTI & MEATBALLS 16.99
basil marinara with garlic & roasted tomatoes over spaghetti & meatballs topped with Parmesan

CHICKEN POT PIE 19.99
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 13.99
Cheddar & American cheese, grilled Parmesan sourdough
Add Ham or Bacon 1.99

HICKORY BURGER* 16.99
Sweet smoky BBQ sauce, bacon, Cheddar, lettuce, tomatoes, pickle

WIDOW MAKER BURGER* 17.99
Smoked bacon, onion rings, avocado, cheddar cheese, lettuce, tomatoes, pickles, mayo, red relish

CLASSIC CHEESEBURGER 15.99
American cheese, lettuce, tomatoes, pickles

CLUBHOUSE SANDWICH 17.99
Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomato, garlic aioli
Add Avocado 2.99

FRENCH DIP 19.99
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 8oz

RIBEYE STEAK* 34.99
Certified Angus Beef® Boneless Ribeye 12oz

CHOP SIRLOIN 19.99
Certified Angus Beef® Ground Beef grilled onions, sautéed mushrooms, herb gravy

FISH & CHIPS 22.99
Original beer batter, tartar sauce, French fries

ATLANTIC SALMON* 26.99
Flame grilled, choice of garlic herb butter

SIDES
Baked Potato, Mashed Potatoes
Roasted Vegetables, French Fries

PIZZAS

CHEESE 18.99

SAUSAGE 20.99

PEPPERONI 20.99

SAUSAGE & PEPPERONI 22.99

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
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 9

BLOOD ORANGE MIMOSA 13
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 10
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

BLUE MOON

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA EXTRA

DOS EQUIS LAGER

GOOSE ISLAND IPA

HEINEKEN

HEINEKEN 0.0 (NON-ALCOHOLIC)

MILLER LITE

STELLA ARTOIS

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.

