

HOMEMADE DESSERTS

ORIGINAL SCRATCH CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting

BUTTER CAKE

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

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

BLOODY MARY

HOUSE ROCKS MARGARITA

BULLEIT & COKE

CJ MIMOSA

BLOOD ORANGE MIMOSA

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

CJ MAI TAI

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

TITO'S MULE KICK

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

CJ MOJITO

Bacardi Superior Rum, Sprite, fresh lime and mint

PHILLIPS SCREWDRIVER

Tito's Handmade Vodka and refreshing orange juice

HORNITOS TEQUILA SUNRISE

Hornitos Tequila, orange juice, grenadine

WINE

BERINGER

White Zinfandel - California

ECCO DOMANI

Pinot Grigio - Italy

KENDALL-JACKSON "VINTNER'S RESERVE"

Chardonnay - California

MIRASSOU WINERY

Pinot Noir - California

DARK HORSE

Cabernet Sauvignon - California

14 HANDS

Merlot - Washington

SPARKLING SPLIT

Korbel

BEER

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA EXTRA

FIRESTONE WALKER 805

HEINEKEN

HEINEKEN 0.0 (NON-ALCOHOLIC)

MILLER LITE

MICHELOB ULTRA

MODELO NEGRA

PYRAMID HEFEWEIZEN

STONE IPA

Ask your server for additional seasonal beer offerings.

APPETIZERS

CJ'S FAMOUS GARLIC CHEESE TOAST

Back by popular demand and served with basil marinara

MOZZARELLA STICKS

Basil marinara

LEMON PEPPER ZUCCHINI

Lemon pepper, parmesan, ranch

LOADED SKINS

Bacon, Jack and cheddar cheese, chive dip

BUFFALO CHICKEN WINGS

Signature spicy sauce, celery, carrots & ranch
Snack Portion

CHILI NACHOS

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

CHIPS & HOUSE MADE SALSA

GARDEN FRESH SALADS & HOMEMADE SOUP

Add CJ's Famous Garlic Cheese Toast

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

BBQ CHICKEN SALAD

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 | Bowl

BLACK BEAN STEAK CHILI

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

CHICKEN FRIED CHICKEN

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

CHICKEN TENDER DINNER

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

BBQ BABY BACK RIBS

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

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

MEATLOAF & MASHED POTATOES

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

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

HICKORY BURGER*

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

WIDOW MAKER BURGER*

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

FISH TACOS (GRILLED OR FRIED)*

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

HIGH ROLLER PASTRAMI

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

BLACKENED CHICKEN FETTUCCINI

Tomatoes, mushrooms, green onions, parmesan cream sauce

CHOPPED STEAK WITH CHILI

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

HICKORY CHICKEN

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

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

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 with Sautéed Mushrooms or Caramelized Onions

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

THE PORTERHOUSE

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

FISH & CHIPS

Original beer batter, tartar sauce, French fries, coleslaw

ATLANTIC SALMON*

Flame-grilled, green beans & rice pilaf with 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, Coleslaw, Roasted Vegetables
French Fries

PIZZAS

CHEESE

SAUSAGE, PEPPERONI OR COMBO

VEGGIE WORKS

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

SUPREME

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

CJ'S OWN BBQ CHICKEN

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*

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® 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 2.99

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 jalapenos
Each additional ingredient 1.49

FRENCH TOAST

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

BUTTERMILK BISCUITS & SAUSAGE GRAVY

SIDES

APPLEWOOD BACON

PORK LINK SAUSAGE

TURKEY SAUSAGE PATTY

HAM STEAK

BURGER PATTY*

HASH BROWNS

TOAST

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

HOT OATMEAL

Add fresh berries
Served until 1pm

SEASONAL FRUIT

Small | Plate

CONTINENTAL SIDE

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.