

# 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\* 27.49

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\* 27.49

Certified Angus Beef® 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 15.99

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

## HASH BROWNS 4.49

## TOAST 3.49

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

## 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 10.49

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

# FAVORITES

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

## COUNTRY FRIED STEAK 21.99

Certified Angus Beef®, homemade country gravy, mashed potatoes

## 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

## CHICKEN TENDER DINNER 18.49

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

## BBQ BABY BACK RIBS 36.99

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

# 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\* 17.99

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

## WIDOW MAKER BURGER\* 18.99

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 8.49

## LOADED SKINS 13.49

Bacon, Jack and cheddar cheese, chive dip

## BUFFALO CHICKEN WINGS 18.99

Choice of signature spicy or mild, mango habanero or BBQ sauce, celery, 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 & spicy sesame dressing

## SOUP OF THE DAY

Homemade Daily

Cup 7.99 | Bowl 9.99

## CHICKEN POT PIE 19.49

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 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

## 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 18.49

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

## CLASSIC CHEESEBURGER 15.49

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

## FRENCH DIP 18.99

Slow Roasted Beef, caramelized onion, cheese, au Jus

## GRILLED REUBEN 17.99

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 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 with Sautéed Mushrooms or Caramelized Onions for 2.99

## TOP SIRLOIN\* 27.49

Certified Angus Beef® Top Sirloin

8oz

## RIBEYE STEAK\* 35.99

Certified Angus Beef® Boneless Ribeye

12oz

## STEAK & SHRIMP 37.99

Certified Angus Beef® Top Sirloin

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

## THE PORTERHOUSE 45.99

Certified Angus Beef®

Bone-in Filet Mignon & New York Strip

## ATLANTIC SALMON\* 26.99

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

## FISH & CHIPS 20.99

Original beer batter, tartar sauce, French fries, coleslaw

## GRILLED SHRIMP 24.49

Papaya-cilantro marinade, rice pilaf, roasted vegetables

## SIDES

Baked Potato, Green Beans, Mashed Potatoes

Rice Pilaf, Coleslaw, Roasted Vegetables

French Fries

# 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.