

## SALADS

tofu \$4, steak \$8, salmon \$9, shrimp \$7, chicken \$5

### HOLIDAY SALAD \$15

Mixed Greens, Pomegranate Seeds, Orange Slices, Pecans, Feta Cheese, Red Onion With An Orange Vinaigrette

### BUFFALO SALAD \$17.5

grilled or fried spicy buffalo chicken, romaine, Swiss, cucumber, tomato, red onion, house made ranch

### WINTER SPROUT SALAD \$15

Shaved Brussel Sprouts, Dried Cranberries, Walnuts, Green Onions, Asiago Cheese & A Lemon Vinaigrette

### BLACKENED SALMON CAESAR SALAD \$19

Romaine, House Made Croutons & Parmesan Cheese Tossed In An Avocado Caesar Dressing with blackened salmon bites.

## PIZZAS

Opt for our 12" gluten free cauliflower crust \$4.5

### CARNIVORE PIZZA \$17.5

House Made Pizza Dough Topped With Ham, Bacon, Pepperoni, Salami & Mozzarella Cheese

### MARGHERITA PIZZA \$16

garlic olive oil, thin sliced tomato, fresh + shredded mozz, basil + savory balsamic swirl

### BBQ CHICKEN PIZZA \$17

House Made Pizza Dough Topped With Red Onion, Grilled Chicken, Cheddar Cheese & Smoky BBQ Sauce

### LOTTERY PIZZA: PICK 3 FOR \$16.5

comes with red sauce + mozzarella  
ADD 3 TOPPINGS: pepperoni, bacon, anchovies, mushrooms, roasted red peppers, tomatoes, jalapeños, black olives, red onion, banana peppers.

.75 per additional topping

## SOUPS

FRENCH ONION SOUP \$7 crouton + provolone

TJ'S CHILI \$7 bubbly cheddar cheese

SOUP DU JOUR \$6

## HANDHELDs

Upgrade to fries \$4.5

Sub a veggie burger or vegan chicken breast  
Gluten Free Bun available upon request

### CHIPOTLE CHICKEN WRAP \$16

Tortilla Filled With Lettuce, Cheddar Cheese, Tomato, Red Onion, Chipotle Ranch & Grilled Or Fried Chicken

### RODNEY'S DELI SUB \$17

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, Red Onion, Italian Dressing On A Hoagie Bun Served Hot Or Cold Served With Chips

### FLASH FRIED WALLEYE SANDWICH \$20

lettuce, tangy lemon tartar, red onion, tomato, hoagie, chips

### PULLED PORK SANDWICH \$18.5

Smoked Pulled Pork, Topped With Cheddar Cheese Pickled Jalapeños & BBQ Sauce On A Brioche Bun With Fries

### TJ'S QUESADILLA \$17

A Grilled Flour Tortilla Stuffed With A Cheese Blend, Red Peppers, Green Onions & Your Choice Of Burger Or Chicken Served With Salsa

## BURGERS

Upgrade to sweet potato fries or sidewinders \$4.5

### THE THREE LITTLE PIGS\* \$19

Ham, Bacon, Pulled Pork, Cheddar Cheese, Pickle Chips, & Carolina BBQ Sauce On A 1/4 Pound Burger Served On A Pretzel Bun With Fries

### BUFFALO CHICKEN BURGER\* \$17

Chicken Burger Topped With Our Famous Buffalo Sauce, Red Onions & Bleu Cheese Crumbles Served On A Brioche Bun With Fries

### HONEY HICKORY BURGER\* \$17.5

8 oz angus beef burger, bacon, honey hickory, cheddar, fries

### MUSHROOM & BACON BURGER\* \$18

8 oz angus beef burger, sauteed mushrooms, crispy bacon, Swiss cheese, french fries

## WINGS SINCE 1983

tribe honey BBQ, sweet Thai chili, mild, medium, hot, or wings of death

### CAULIFLOWER WINGS \$10

flash fried cauliflower bites

### BONELESS 10 WINGS \$12 | 20 WINGS \$21

### REGULAR 10 WINGS \$15 | 20 WINGS \$25

your choice of sauce; served with celery.  
add ranch or bleu cheese for \$.75 extra

## PASTA & BOWLS

Add a garlic knot to any meal for \$1.50

### BEEF & SNOW PEAS BOWL\* \$19

White Rice Topped With Shaved Beef, Snow Peas & Sautéed Bean Sprouts With A Sweet & Spicy Sauce Topped With Sesame Seeds

### ASIAGO SHRIMP PASTA \$20

Angel Hair Pasta Tossed In A Creamy Creamy Asiago Sauce With Parmesan Grilled Grilled Shrimp & Micro Greens

### BROCCOLI ALFREDO YOUR WAY \$19

house made alfredo, penne pasta, broccoli, and your choice of vegetarian, chicken or shrimp.

### SMOKE HOUSE BBQ MAC + CHEESE \$19

cavatappi pasta, rich homemade cheese sauce, and your choice of grilled chicken or pulled pork

### MEATBALLS & PENNE \$21

Penne Pasta, Tender Meatballs & Sautéed Mushrooms Tossed In A Creamy Beef & Onion Sauce

### SIX DOLLAR KITCHEN HANDSHAKE \$6

if you enjoyed your food & you'd like to thank the Kitchen

## ENTREES

Add side garden salad \$4.5

Upgrade to sweet potato fries or sidewinders \$4.5

### STEAK & SHRIMP\* \$32

Cooked To Temp Sliced Tenderloin Topped With Grilled Shrimp & Cilantro Lime Sauce Crispy House Potatoes & House Vegetables

### SMOTHERED TENDERLOIN\* \$27

cooked to temp, sliced + smothered with sautéed mushrooms, caramelized onions, house potatoes, broccoli. Add juicy shrimp \$5

### 8 OZ FILET MIGNON\* \$40

cooked to order and topped with peppercorn horseradish, house potatoes and green beans

### BLACKENED SALMON\* \$28.5

Baked Cajun Salmon Topped With An Avocado Caesar Sauce, Fresh Bean Sprouts & Sesame Seeds Served Over White Rice & House Vegetables

### WALLEYE DINNER \$28

breaded & fried walleye served with house rosemary potatoes & house vegetables

### PLUM PORK CHOPS 1:\$22 2:\$28

Your Choice Of 1 Or 2 Pan Seared 8oz Pork Chops Topped With A Plum Sauce & Roasted Plums Served With House Potatoes & House Vegetables

### ASIAGO CHICKEN \$21

Seared Chicken with a Creamy Asiago Sauce Served Over Mashed Potatoes With House Vegetables & Cranberry Slaw

### CHICKEN FINGERS + FRIES \$16

the American dream

### CHICKEN POT PIE \$18.5

Carrots, Celery, Chicken, Potatoes & Onions In A Creamy Sauce Topped With Puff Pastry

\* 20% gratuity added to parties of 8 or larger.

Eating raw or undercooked meats, eggs, or shellfish may increase your risk for a food-borne illness. Food allergens are ingredients here: Milk, Egg, Fish, Shellfish, Nuts, Wheat, Soy, & Sesame. Notify staff about these ingredients.

**TJ'S + C.W'S: 359 WEST LIBERTY STREET, WOOSTER, OHIO 44691**

the  
WINE + BOURBON  
selection

BY THE GLASS

WHITE

house pour moscato	8
sea glass riesling	9
house pour chardonnay	8
kendall jackson chardonnay	10
bella sera pinot grigio	8
josh pinot grigio	10
prophecy sauvignon blanc	9.5

RED

gascon Malbec	9
troutman farmer's red	9
kendall jackson merlot	10
house pour merlot	8
mirassou pinot noir	8.5
house pour cabernet	8
kendall jackson cabernet	10.5
josh cabernet	10

ROSÉ

proverb	8
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BUBBLES

ruffino prosecco	9
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FORTIFIED WINE

dow's late bottled vintage Port	8
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BOURBON BY THE GLASS

four roses	9
makers mark	10
buffalo trace	11
knob creek	12
woodford reserve	12
basil hayden	13
angel's envy	14
blade and bow	14
blanton's single barrel	19

BY THE BOTTLE

WHITE + ROSÉ

Proverb Rosé   Sonoma, Ca	24
Canyon Road Moscato   Modesto, Ca	24
Sea Glass Riesling   Santa Barbara, Ca	28
Kendall Jackson Chardonnay   Wa	34
Proverb Chardonnay   Modesto, Ca	24
Josh Chardonnay   Ca	32
Bella Sera Pinot Grigio   Modesto, Ca	25
Josh Pinot Grigio   Ca	32
Santa Margherita Pinot Grigio   Italy	42
Prophecy Sauvignon Blanc   New Zealand	29

RED

Chalet Debonné Blueberry Noir   Madison, Oh	24
Gascon Malbec   Argentina	31
Kendall Jackson Merlot   Sonoma, Ca	36
Mirassou Pinot Noir   Modesto, Ca	26
Kendall Jackson Cabernet   Paterson, Wa	36
Bonanza Cabernet   Fairfield, Ca	32
Lenore Syrah   Columbia Valley, Wa	27
Troutman Farmer's Red   Wooster, Oh	31
Candoni Chianti   Tuscany, Italy	29
Justin Cabernet   Ca	46
Josh Cabernet   Ca + Or	32

BUBBLES

Ruffino Prosecco	29
Wycliff Brut	22

# COZY WINTER FLAVORS

CHEERS TO  
60 YRS

Friday + Saturday

SLOW COOKED PRIME RIB,  
BAKED POTATO + AU JUS

HOUSE \$40, PRINCE \$33

## APPETIZERS

HOLIDAY FLAT BREAD \$9.5

Garlic Oil, Mozzarella Cheese, Goat Cheese, Fresh Cranberries & Fresh Rosemary

GAME DAY NACHOS \$11

TJ's Chili With Melted Cheese, Red Peppers, Banana Peppers, & Green Onions Over Tortilla Chips

TRUFFLE SIDEWINDERS \$9.5

Crispy potato twists with hints of aromatic rosemary + truffle, house ranch for dipping

SWEET POTATO FRIES \$9

Basket of sweet potato fries served with an apple cider caramel sauce

PRETZEL STICKS + BEER CHEESE \$10

served with house made sweet & spicy sauce

BLACKENED SALMON BITES \$9

Cilantro Lime Sauce, Sesame Seeds & Micro Greens

WHITE CHEDDAR CHEESE CURDS \$9.5

Bacon bits, cheddar cheese & green onions

MAPLE BALSAMIC SPROUTS \$10.5

Crispy Fried Sprouts Topped With Maple Balsamic Glaze, Walnuts & Parmesan Cheese

ARTICHOKE SPINACH DIP \$10

A house specialty since 1982!

VEGETABLE SPRING ROLLS \$10

served with house made sweet & spicy sauce

SAUERKRAUT BALLS \$10

with Bacon, Chives & Served with Dijonnaise

TJS