

SALADS

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

STEAK SALAD* \$20

mixed greens, tomatoes, red onion, cucumbers, bleu cheese, french fries and juicy steak. Choice of dressing.

BUFFALO SALAD \$17.5

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

SPRING PEA SALAD \$15.5

hard boiled egg, cucumber, avocado, watermelon radish, fresh peas, salty feta, arugula + spinach and a creamy dill dressing

WEDGE SALAD \$15

lettuce wedge, bleu cheese, bacon, red onion, hard boiled egg, sweet heat pecans, cherry tomatoes, avocado and chipotle ranch

PIZZAS

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

MEDITERRANEAN PIZZA \$18

house made pizza dough, red sauce, black olives, spinach artichokes, diced tomatoes, feta & fresh basil

MARGHERITA PIZZA \$16

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

DILL PICKLE PIZZA \$17

garlic olive oil, thin sliced dill pickles, mozzarella + provolone blend & ranch dressing

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.

\$1 per additional topping



4-9 T-TH
4-10 F-S

HANDHELDS

Upgrade to fries \$4

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

SANTA FE WRAP \$16

fire roasted corn, black beans, tomatoes, pepper jack, lettuce, red peppers, grilled chicken, chipotle ranch + chips

TUSCAN CHICKEN SANDWICH \$16.5

grilled chicken, spinach, tomato, red onion, provolone, sun dried tomato & basil aoli on a ciabatta bun with chips

FLASH FRIED WALLEYE SANDWICH \$20

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

QUESADILLA YOUR WAY* \$17

choice of chicken or burger, grilled tortilla filled with pepper jack + cheddar cheese, red peppers, green onions

BURGERS

Upgrade to onion rings or sidewinders \$4

FIRE BURGER* \$17

8 oz angus beef burger, pepper jack cheese, pickled jalapenos and spicy mayonnaise served with fries

GREEK BURGER* \$17

8 oz angus beef burger, thinly sliced cucumber + onion topped with house made tzatziki and french 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

SOUPS

FRENCH ONION SOUP \$7

with a crouton and melted provolone cheese.

CHILI WITH BUBBLING CHEDDAR CHEESE \$7

WINGS

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

SWEET & SPICY BOWL \$17

choice of shrimp or chicken with steamed broccoli, sweet & spicy sauce, white rice, sesame seeds and a crispy spring roll

FIESTA BOWL \$19

rice or cavatappi pasta base with white cheese sauce & topped with fire roasted corn, fresh pico de gallo, chicken or pulled pork and zesty taco sauce

TUSCAN SHRIMP PASTA \$19

linguine noodles + spinach tossed in a sun dried tomato sauce, shaved parmesan, fresh basil + grilled shrimp

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 chicken or pulled pork

ENTREES

Add side garden salad \$4
Upgrade to onion rings or sidewinders \$4

NEW YORK STRIP STEAK* \$35

12 oz NY pan seared strip, topped with garlic and black truffle butter, mashed potatoes + house vegetable

SMOTHERED TENDERLOIN* \$24

cooked to temp and sliced; smothered with sauteed mushrooms, caramelized onions, rosemary potatoes, seasonal vegetable. Add juicy shrimp \$5

SURF AND TURF* \$27

beef tenderloin cooked to temp, sliced then topped with 1/2 a petite lobster tail, mashed potatoes and seasonal vegetables

ZESTY TILAPIA \$18

tortilla + chipotle crusted tilapia baked and topped with a creamy corn salsa, saffron rice and vegetables

8 OZ FILET MIGNON* \$40

cooked to order and topped with a lime and herb sauce; served with house potatoes and seasonal vegetables

DIJON CRUSTED SALMON* \$28

baked salmon, dijon sauce, and an herby lemon breading served with saffron rice and vegetables.

CRISPY PAN FRIED WALLEYE \$28

served with seasonal vegetable and rosemary potatoes.

CHICKEN FINGERS + FRIES \$16

CHICKEN FLORENTINE \$19

crispy pan fried chicken, creamy sun dried tomato sauce, over a bed of spinach. crispy rosemary potatoes + vegetables

FRIDAY & SATURDAY NIGHTS UNTIL SELLOUT:

SLOW ROASTED PRIME RIB* + BAKED POTATO | PRINCE: \$33 HOUSE: \$40

* 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.

The following major food allergens are used as ingredients in this facility: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

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



The
WINE + BOURBON
Selection

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	15
blade and bow	15

BY THE BOTTLE

WHITE + ROSÉ

Proverb Rose Modesto, Ca	24
Canyon Road Moscato Modesto, Ca	24
La Perlina Moscato Italy	29
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
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
Prophecy Red Blend WA + Ca	28
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

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
prophecy red blend	9

ROSÉ

proverb	8
---------	---

BUBBLES

ruffino prosecco	9
------------------	---

FORTIFIED WINE

dow's late bottled vintage Port	8
---------------------------------	---

FRESH SPRING FLAVORS

TJ'S + C.W.'S

JOIN THE AFTER 5 CLUB

Weeknight Specials
TUE: \$2.99 KIDS MEALS
WED: \$14.99 BBQ
TH: \$14.99 ITALIAN

Appetizers

ONION & BACON FLATBREAD \$9
garlic hummus, green onions, mozzarella, red onions, crispy bacon + balsamic reduction

GAMEDAY CHILI NACHOS \$11
tortilla chips, chili, cheddar and pepper-jack, banana peppers, red peppers, and green onions

TRUFFLE SIDEWINDERS \$9.5
crispy potato twists with hints of aromatic rosemary + truffle, house ranch for dipping

ARTICHOKE SPINACH DIP \$10

PRETZEL STICKS + BEER CHEESE \$10

WHITE CHEDDAR CHEESE CURDS \$9.5

CRISPY FRIED POTATO SKINS \$9.5
bacon bits, melted cheddar cheese and fresh green onions

SPRING INTO SPRING ROLLS \$9.5
vegetable stuffed spring rolls served with house made sweet & spicy dipping sauce

