

SALADS

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

WATERMELON SALAD: \$15.5

spinach & arugula topped with diced watermelon, feta, red onion & balsamic caviar

BUFFALO SALAD \$17.5

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

PRETZEL CRUSTED CHICKEN SALAD \$18

mixed greens, strawberries, mandarin oranges, red onion, shredded mozzarella, with pretzel crusted chicken & honey mustard dressing

GREEN CAESAR SALAD \$19

blackened salmon bites, romaine, house made croutons & parmesan; tossed in an avocado caesar dressing

PIZZAS

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

BLT PIZZA STACK \$17

house made dough topped with crispy bacon, fresh tomatoes, tangy mayo & crisp lettuce. Cut sandwich style

MARGHERITA PIZZA \$16

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

PEACH & PESTO PIZZA \$17.5

house made pizza dough with basil pesto, diced peaches, walnuts, salty feta, mozzarella, sweet & sour glaze

LOTTERY PIZZA: PICK 3 FOR \$16.5

comes with red sauce + mozzarella

ADD 3 TOPPINGS: pepperoni, bacon, anchovies, sausage, mushrooms, roasted red peppers, tomatoes, jalapeños, black olives, red onion, banana peppers. .75 per additional topping

SOUP

FRENCH ONION SOUP \$7 crouton + provolone

HANDHELD

Upgrade to fries \$4.5

Sub a veggie burger or vegan chicken breast
Gluten Free Bun available upon request \$4

SOUTHWEST LOBSTER WRAP \$17

a flour tortilla filled with lettuce, black bean corn salsa, avocado, cheddar, lobster meat & chipotle sauce served with chips & salsa (served cold)

FLASH FRIED WALLEYE SANDWICH \$20

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

DI'S CHICKEN SALAD \$16.5

toasted wheat bread topped with lettuce, tomato & house made chicken salad served with chips

BIG ITALY \$18

sliced ham, salami & swiss cheese on toasted sourdough topped with spinach & Italian dressing served with tj's fresh red cabbage & potato salad

TJ'S QUESADILLA \$19

A Grilled Flour Tortilla Stuffed With A Cheese Blend, Red Peppers, Green Onions and Chicken Served With Salsa

MOLE CHICKEN TACOS \$16

3 flour tortillas filled with smoked chicken in a zesty mole sauce with red cabbage, cheddar, cilantro & red onion

FRIED FISH TACOS \$16

3 flour tortillas filled with beer battered white fish, red cabbage & topped with creamy corn salsa

WINGS SINCE 1982

tribe honey BBQ, sweet Thai chili, garlic parmesan
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

BURGERS

Upgrade to sidewinders \$4.5

FAJITA BLACK BEAN BURGER \$16

black bean burger, sautéed mushrooms, peppers & onions with white cheddar cheese & mole mayo; served with fries

BANH MI BURGER* \$17.5

8 oz angus beef burger topped with pickled vegetables, cilantro, provolone & spicy mayo; served with fries

HONEY HICKORY BURGER* \$18

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

PASTAS & BOWLS

Add a garlic knot to any meal for \$1.50

LIBERTY ST. CHICKEN \$21

white rice topped with smoked chicken in a bourbon sauce served with carrots & green beans

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

SUMMER TORTELLINI \$19

tortellini pasta, tossed with asparagus, blistered tomatoes, house made pesto & parmesan cheese

SIX DOLLAR KITCHEN HANDSHAKE \$6

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

ENTREES

Add side garden salad \$5 or side caesar \$5
Upgrade to sidewinders \$4.5

16 OZ T BONE* \$35

cooked to order topped with garlic butter; served with mashed potatoes & asparagus

SMOTHERED TENDERLOIN* \$27

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

PEACH ROASTED SALMON* \$29

roasted salmon topped with a peach salsa served over saffron rice with asparagus

WALLEYE DINNER* \$28

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

COCONUT LIME CHICKEN \$22

grilled chicken topped with a coconut lime glaze pickled chilies & micro greens; house potatoes & asparagus

PORK BELLY SKEWERS* \$19

roasted pork belly, button mushrooms & red peppers topped with asian bbq sauce & sesame seeds served with white rice & house vegetables

14 OZ NY STRIP STEAK* \$32

cooked to order with a peppercorn glaze and served with mashed potatoes and seasonal vegetables.

CHICKEN FINGERS + FRIES \$16

The American dream. Your choice of dipping sauce!

LOBSTER QUESADILLA \$19

A grilled flour tortilla stuffed with a pepperjack cheese blend, red peppers, green onions and lobster; served with black bean corn salsa

* **20% gratuity added to parties of 8 or larger.** Food allergens are ingredients here: milk, egg, fish, shellfish, nuts, wheat, soy, & sesame. **Notify staff.** Eating raw or undercooked meats, eggs, or shellfish may increase your risk for a food-borne illness.

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
e.n. taylor	17
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	39
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	43
Josh Cabernet Ca + Or	32

BUBBLES

Ruffino Prosecco	29
Wycliff Brut	22

SUMMER TIME ON THE PATIO

JOIN THE
AFTER
5 CLUB

Appetizers

FRIED ASPARAGUS \$9

House breaded asparagus, fried to perfection;
Served with a lemon garlic aioli

THAI LETTUCE WRAPS \$11

thai peanut grilled chicken, romaine lettuce cups,
carrots, crispy noodles & toasted peanuts

TRUFFLE SIDEWINDERS \$9.5

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

PRETZEL STICKS + BEER CHEESE \$10

WHITE CHEDDAR CHEESE CURDS \$9.5

CRISPY FRIED POTATO SKINS \$9.5

Bacon bits, cheddar cheese & green onions

BLACKENED SALMON BITES: \$9

Cilantro lime Sauce, sesame seeds & micro greens

ARTICHOKE SPINACH DIP \$10

A house specialty since 1982!

VEGETABLE CAVIAR \$9.5

house made tomato & balsamic caviar served with
basil creme fraiche & sea salt crackers

CAULIFLOWER WINGS \$10

flash fried cauliflower bites, sauce of choice



Tg's