

SALADS

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

★ SPRING PEA SALAD \$15.5

hard boiled egg, crunchy cucumber, avocado, watermelon radish, fresh peas, salty feta, arugula, creamy dill dressing

BUFFALO SALAD \$17.5

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

GRINDER SALAD \$18

mixed greens, onion, tomato, banana peppers, ham, salami, pepperoni & mozzarella; All chopped & tossed with Italian. Make it vegetarian with crispy herbed chickpeas.

BLACKENED SALMON 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

★ PESTO & RICOTTA PIZZA \$16

house made dough topped with whipped ricotta, mozzarella, arugula & drizzled with house made pesto

★ MARGHERITA PIZZA \$16.5

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

★ SAUSAGE & PEAR PIZZA \$17.5

pizza dough with garlic cream sauce, topped with mozzarella cheese, fennel sausage, caramelized onions & smoked pears

★ 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

SOUPS

FRENCH ONION SOUP \$7 crouton + provolone
SOUP DU JOUR \$6

HANDHELDS

Upgrade to fries \$4.5
Sub a veggie burger or vegan chicken breast
Gluten Free Bun \$4

★ CUBAN WRAP \$16

warm flour tortilla, ham, shaved pork tenderloin, melted swiss cheese, pickle & mustard. Served with chips

★ FLASH FRIED WALLEYE SANDWICH \$20

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

TURKEY WRAP \$16

turkey, lettuce, crispy bacon, fresh avocado, tomato & pepper jack cheese. Lemon garlic aioli. Served with chips

★ PROSCIUTTO & TOMATO MELT \$18

prosciutto, tomato, basil, fresh mozzarella & arugula; pesto & balsamic glaze drizzle on toasted sour dough with Chips

TJ'S QUESADILLA \$19

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

★ 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

BURGERS

Upgrade to sidewinders \$4.5

★ QUESO SLAMMER \$19

8 oz angus beef burger, House Made Salsa and crispy bacon in a pool of queso; 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

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

PASTAS & BOWLS

TJ'S PROTEIN BOWL \$24

white rice topped with cucumber, avocado, sesame seeds, pickled vegetable & spicy mayo and your choice of salmon, chicken, tofu or steak

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

★ TUSCAN TORTELLINI \$19

Tortellini pasta, fennel sausage & spinach, creamy sun-dried tomato sauce topped with parmesan & fresh herbs

★ 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

★ 12 OZ RIBEYE* \$32

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

★ SMOTHERED TENDERLOIN* \$27

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

★ CILANTRO LIME SALMON* \$28.5

Baked salmon topped with fresh pico de gallo and cilantro crema. Served with rice and house vegetables

★ WALLEYE DINNER* \$28

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

★ CAJUN CATFISH \$23

Blackened roasted catfish topped with grilled shrimp and Louisiana shrimp sauce served with rosemary potatoes & house vegetables

★ PORK TENDERLOIN* \$25.5

Roasted pork tenderloin medallions served over mashed potatoes, with a spring pea and mint infused olive oil, topped with micro greens; Served with broccolini

★ GARLIC PARM CHICKEN SKEWERS \$18.5

Grilled chicken skewers dressed in a creamy garlic parmesan sauce served over saffron rice with broccolini

★ CHICKEN FINGERS + FRIES \$16

The American dream. Your choice of dipping sauce!

* 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.

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	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

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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FRESH SPRING FLAVORS

JOIN THE
AFTER
5 CLUB

Appetizers

FRIED OLIVES \$8

House breaded and fried green olives; Served with a garlic aioli

RICOTTA & PEA TOAST CRISPS \$9

Whipped ricotta, fresh mint & spring pea infused olive oil; Served with house made toast crisps

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!

SPRING ROLLS \$10

Vegetable stuffed spring rolls served with house made sweet & spicy dipping sauce

CAULIFLOWER WINGS \$10

flash fried cauliflower bites, sauce of choice