

SALADS

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

BUTTERNUT SQUASH SALAD \$15

mixed greens, red onion, cheddar cheese, roasted butternut squash, pumpkin seeds, carrots, red radish topped with our house sweet & sour

BUFFALO SALAD \$17.5

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

FALL HARVEST SALAD \$15

apples, pecans, dried cranberries, feta, mixed greens & apple cider dressing

SOUTHWEST CHICKPEA SALAD \$15

romaine, topped with oven roasted corn & chickpeas, diced tomato, red onion, pickled jalapeños, blend of cheeses & spicy southwest dressing

PIZZAS

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

WHITE PIZZA \$15.5

house made pizza dough topped with alfredo sauce, shredded mozzarella & fresh mozzarella & fresh basil

MARGHERITA PIZZA \$16

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

MOTHER EARTH PIZZA \$16

pesto, wild mushrooms, thinly sliced potatoes, fresh mozzarella, shredded mozzarella, micro greens & a basil & truffle oil drizzle

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

APPLE & BRIE PIZZA \$16

granny smith apples, melted brie cheese, onions topped with peppery arugula and a hot honey drizzle.

HANDHELDS

Upgrade to fries \$4.5

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

CRANBERRY TURKEY WRAP \$16

Sliced Turkey with Shredded carrots, Tomatoes & Spinach
Wrapped in a Tortilla With A Tangy Cranberry Sauce & Chips

TURKEY BACON SUB \$17

Your Choice Served Hot Or Cold - Sliced Turkey, Swiss Cheese, Bacon, Lettuce, Tomato & Mayonnaise Served With Chips

FLASH FRIED WALLEYE SANDWICH \$20

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

PULLED PORK QUESADILLA \$19

a grilled flour tortilla, a cheese blend, slow smoked pulled pork, pickled red onion, dill pickles and BBQ sauce.

CHIPOTLE CHICKEN MELT \$19

grilled chicken, bacon, tomato, cheddar cheese, red onion & chipotle aoli on ciabatta & served with chips

BURGERS

Upgrade to sweet potato fries or sidewinders \$4.5

CRANBRIE BURGER* \$19

8 oz angus beef burger topped with a tangy Cranberry Sauce & Goopy Brie Cheese. Served with fries

SMOTHERED CHICKEN BURGER* \$17

chicken burger Sautéed Mushrooms & Onions, Cheddar Cheese, Bacon & Honey Mustard + 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

SOUPS

FRENCH ONION SOUP \$7 crouton + provolone

TJ'S CHILI \$7 bubbly cheddar cheese

SOUP DU JOUR \$6

WINGS SINCE 1982

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

AUTUMN RICE BOWL* \$19

blackened chicken, diced Apples, Carrots & Butternut Squash With Walnuts, White Rice, Micro Greens, Parmesan Cheese & A Creamy Apple Cider Vinaigrette

CAJUN SHRIMP PASTA \$19.5

Fettuccine Noodles Tossed In A Creamy Cajun Sauce With Red Peppers & Red Onions Topped With 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 grilled chicken or pulled pork

BUTTERNUT FETTUCCINE \$21

Fettuccine Noodles Tossed In A Creamy Butternut Squash Sauce With Wilted Spinach, Roasted Pumpkin Seeds, Parmesan Cheese & Peppered Bacon

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

GARLIC BUTTER 12 OZ STRIP STEAK* \$34

strip steak perfectly seasoned, cooked to order & Topped With Rich Garlic Butter Served Over Mashed Potatoes With House Vegetables

SMOTHERED TENDERLOIN* \$27

cooked to temp, sliced + smothered with sauteed 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

MAPLE CRUSTED SALMON* \$27

baked salmon topped with a maple glaze & corn bread crumbles served over saffron rice with house vegetables

WALLEYE DINNER \$28

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

FALL FOR OUR PORK CHOPS 1:\$22 2:\$28

your choice of 1 or 2 pan seared 8oz pork chops topped with house made cranberry BBQ Sauce; served over mashed potatoes with house vegetables

CHICKEN FINGERS + FRIES \$16

the American dream

HEN SOLO CHICKEN \$21

Grilled Chicken Topped with peppers, mushrooms, onions & a blend of cheese with a honey mustard Glaze served with mashed Potatoes & House vegetables

* 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.

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
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
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

FALL FLAVORS ARE NOW HERE

JOIN THE
AFTER
5 CLUB



Friday + Saturday

**SLOW COOKED PRIME RIB,
BAKED POTATO + AU JUS**

HOUSE \$40, PRINCE \$33

Appetizers

FALL HARVEST FLAT BREAD \$9.5

Butternut squash base, granny smith apple slices, caramelized onions, brie cheese, mozzarella & arugula

BUFFALO CHICKEN DIP \$9.5

House made buffalo chicken dip with Wooster's best wing sauce served with tortilla chips & celery

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

WHITE CHEDDAR CHEESE CURDS \$9.5

CRISPY FRIED POTATO SKINS \$9.5

Bacon bits, melted cheddar cheese and fresh green onions

CHILI CHEESE STUFFED JALAPEÑOS \$9

A blend of TJ's chili & cream cheese stuffed in jalapeño halves topped with cheddar cheese & panko bread crumbs

ARTICHOKE SPINACH DIP \$10

A house specialty since 1982!

SPRING ROLLS \$10

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



TJ's