



the APPETIZERS

PESTO FLATBREAD \$7

with cherry tomatoes and arugula

🔥 RICOTTA + HONEY CROSTINI \$9

lemon zest, whipped ricotta and sweet hot honey

ARTICHOKE SPINACH DIP \$9

BREADED CHEESY JALAPENO BITES \$9

PRETZEL STICKS + BEER CHEESE \$9

WHITE CHEDDAR CHEESE CURDS \$9

TJ'S TRIO COMBO PLATTER \$14

cauliflower wings, cheese curds, pretzel sticks.

the SALADS

Add a protein; tofu \$5, steak \$8,
salmon \$9, shrimp \$6, chicken \$5

WEDGE SALAD \$12

classic, iceberg wedge, egg, bleu cheese, bacon,
tomatoes, white french dressing

BUFFALO SALAD \$14

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

GRILLED ROMAINE + SHRIMP \$16

topped with pepper jack cheese, roasted corn and
black beans, lime vinaigrette

AHI TUNA SALAD \$16

chilled sliced Ahi tuna, won ton strips, cucumber,
mixed lettuces and a ginger lime vinaigrette

TOMATO + FRESH MOZZARELLA \$11

Wayne County tomatoes sliced with fresh
mozzarella, basil, balsamic glaze

the TACOS

BLACKENED MAHI MAHI 3 for \$14

with a pineapple, carrot slaw and a avocado crema

🔥 SPICY PEANUT LETTUCE WRAPS \$13

julienned carrots, won ton strips and lettuce cups

the WINGS

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

CAULIFLOWER WINGS \$10

Flash fried cauliflower bites with your choice of
sauce; served with celery.

BONELESS 10 wings \$12 | 20 wings \$21

your choice of sauce; served with celery.

REGULAR 10 wings \$14 | 20 wings \$25

your choice of sauce; served with celery.

add ranch or bleu cheese for \$.75 extra

the 'ZAS & FLATBREADS

Substitute our new cauliflower crust for \$3

🔥 APPLE + BRIE PIZZA \$15

Brie, candied walnuts, granny smith apples,
caramelized onions, arugula and hot honey.
On our new GF cauliflower crust.

ARTICHOKE FLATBREAD \$9

spinach artichoke dip, tomatoes, mozzarella.

MARGARITA PIZZA \$13

garlic olive oil, thin tomato, fresh +
shredded mozz, basil + balsamic.

LOTTERY: PICK 3 FOR \$14

comes with red sauce + mozzarella

toppings: pepperoni, red onion,
bacon, banana peppers, jalapenos,
tomatoes, black olives, anchovies,
roasted red peppers. **.75 for extra**

🔥 *spicy hot =*

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 ENTREES

TROPICAL CHICKEN \$17

Grilled chicken topped with a mango jalapeño
saucy salsa with red skin mashed potatoes and
house vegetable.

LEMON PESTO SALMON \$21

served with rice and house vegetable.

🔥 BLACKENED GROUPER \$24

with Louisiana shrimp sauce, rice and vegetables.

PAN FRIED WALLEYE DINNER \$22

served with vegetables and house potatoes.

SMOTHERED PETITE FILET* \$21

sauteed mushrooms, caramelized onions, house
potatoes, house vegetables.

STEAK & SHRIMP* \$26

6 oz tenderloin filet cooked to your liking, Old
Bay shrimp, vegetable and house potatoes.

the PASTA & BOWLS

PESTO PASTA \$16

Shrimp, chicken or tofu and linguini or zoodles
with fresh pesto, blistered cherry tomatoes,
edamame, and fresh mozzarella. 16

VODKA ZOODLE BOWL \$13

zucchini noodles, carrots, broccoli, red
peppers, feta cheese crumbles and a creamy
tomato vodka sauce.

🔥 GENERAL TSO BOWL* \$14

your choice of chicken or vegan breast, carrots and
broccoli served with herb rice.

CAJUN SHRIMP PASTA \$18

linguini, cajun cream sauce, roasted red peppers
and cajun shrimp.

BROCCOLI ALFREDO \$17

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

the SANDWICHES

Sub a veggie burger or vegan chicken breast

WALLEYE SANDWICH \$18

flash fried walleye filet, lettuce, tangy lemon
tartar, red onion, tomato, hoagie, chips.

CHILLED CHICKEN SALAD \$13

grilled whole wheat, lettuce, tomato;
served with chips.

DI'S GRILLED CHICKEN SAMMIE \$12

Provolone cheese, bacon, lettuce, tomatoes,
brioche bun and chips.

LOBSTER QUESADILLA \$16

cheddar cheese, pepper jack cheese, lobster,
black bean & corn salsa, chipotle sour cream.

the BURGERS

BRIE AND ONION BURGER* \$15

8 oz angus beef burger, melty brie, jammy
caramelized onions, french fries.

HOT WING BURGER* \$14

8 oz angus beef burger, bleu cheese, red onion,
hot wing sauce.

HONEY HICKORY BURGER* \$14

8 oz angus beef burger, crispy bacon, honey
hickory, cheddar cheese, french fries.

UNCLE DELBERT* \$14

8 oz angus beef burger, provolone cheese and
sauteed mushrooms, french fries.

CHICKEN OR BURGER 'DILLA* \$14

cheddar and pepper jack cheese, scallions, red
peppers in a quesadilla with diced tomato,
lettuce, sour cream, and salsa on the side.

the
WINE + BOURBON
selection

by the glass

BOURBON

	GLASS
four roses	8
makers mark	8
knob creek	10
woodford reserve	10
basil hayden	12
angel's envy	13

WHITE

house pour moscato	7
sea glass riesling	8
house pour chardonnay	7
kendall jackson chardonnay	9
bella sera pinot grigio	7
josh pinot grigio	9
prophecy sauvignon blanc	9

RED

troutman farmer's red	9
gascon Malbec	9
kendall jackson merlot	10
house pour merlot	7
apothic red blend	8
mirassou pinot noir	8
house pour cabernet	7
kendall jackson cabernet	10

ROSÉ

apothic rosé	8
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by the bottle

WHITE

Canyon Road Moscato Modesto, Ca	24
Sea Glass Riesling Santa Barbara, Ca	26
Kendall Jackson Chardonnay Wa	30
Proverb Chardonnay Modesto, Ca	24
Josh Chardonnay Ca	32
Bella Sera Pinot Grigio Modesto, Ca	24
Josh Pinot Grigio Ca	30
Prophecy Sauvignon Blanc New Zealand	28

RED

Troutman Farmer's Red Blend Wooster, Oh	28
Apothic Red Blend Modesto, Ca	28
Gascon Malbec Argentina	29
Robert Mondavi Merlot Acampo, Ca	26
Kendall Jackson Merlot Sonoma, Ca	34
MacMurray Pinot Noir San Miquel, Ca	35
Mirassou Pinot Noir Modesto, Ca	24
Kendall Jackson Cabernet Paterson, Wa	34
Robert Mondavi Cabernet Acampo, Ca	29
Josh Cabernet hopland, Ca	35

ROSÉ

Apothic Rosé Medesto, Ca	26
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BUBBLES

Martini & Rossi Asti Spumante	32
Wycliff Brut Champagne	19

DINNER
20
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22
MENU
TJ'S C.W.