



DINNER MENU

Soup of the Day	Cup 6	Bowl 10
Hot Soft Pretzel Bites	8	
Coconut Shrimp	12	
BBQ Chicken Quesadilla	10	

Tarragon Salad \$16

spring greens, mushrooms, tomatoes, goat cheese, tarragon vinaigrette, green onions, pumpkin seeds, crab cake

Buffalo Chicken Caesar \$15

romaine, parmesan, wheat croutons, Caesar, buffalo grilled chicken

Wedge Salad \$9

iceberg, tomatoes, blue cheese, bacon

ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8, Grilled Mahi \$8

Large Caesar Salad \$9

romaine, parmesan, wheat croutons, Caesar dressing

ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8, Grilled Mahi \$8

APPETIZERS

Baked Portabella Mushroom Caprese	8
Loaded French fries (cheese, bacon, Jalapeno)	10
Crab Cakes	12
Pulled Pork Potato Skins	10

FRESH SALADS

Large House Salad \$9

romaine, iceberg, tomatoes, cucumbers, shredded cheese, wheat croutons

ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8, Grilled Mahi \$8

Small Ceaser \$4

romaine, parmesan, wheat croutons

Small House Salad \$4

romaine, iceberg, tomatoes, cucumbers, shredded cheese, wheat croutons,

HOMEMADE DRESSINGS: Ranch, Bleu cheese, CJ's Dijon Vinaigrette, Balsamic vinaigrette, Tarragon vinaigrette, 1,000 Island, Honey mustard

DINNER ENTREES

Dinner entrees come with choice of one side

SIDES: homemade mac & cheese, Amish coleslaw, homemade applesauce, sautéed green beans, roasted zucchini, Baked potato (loaded add \$1), fresh cut fries. ADD Additional side(s) for \$3 Sub house Salad or ceasar \$2.00

Artichoke & Caper Chicken \$22

grilled artichokes, capers, sun-dried tomatoes, grilled boneless chicken breast

BBQ Chicken & Pork \$22

slow roasted BBQ pulled pork, grilled chicken with BBQ sauce

Grilled Mahi \$24

lemon chive butter

Petite 5 oz. Sirloin \$18

Seasoned and grilled to perfection with our homemade steak seasoning

9 oz. Sirloin \$24

Seasoned and grilled to perfection with our homemade steak seasoning

Fish & Chips \$16

beer battered to order wild Alaskan cod served with fries AS included side

Pasta Marinara \$14

Homemade marinara sauce with angel hair pasta.

ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8

Pasta Alfredo \$15

Homemade alfredo sauce with angel hair pasta.

ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8

PASTA

Ratatouille \$18

marinated and oven roasted fresh vegetables, homemade marinara, Israeli couscous, parmesan cheese

CJ's Macaroni & Cheese \$14

add a bold flavor to your traditional macaroni & cheese: BBQ sauce, Buff-a-Que or Buffalo. ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8

BURGERS

Winner of the 2014 Mammoth Food & Wine Burger Battle

All burgers cooked Medium unless otherwise specified

Served with fresh cut French fries. Sub house Salad or Caesar \$2.00

Gluten Free Buns available

Classic Burger \$16

1/2-pound certified angus beef, cheese, (Cheddar, pepper jack, swiss, bleu), lettuce, tomato, red onion, chipotle mayo

Battle Burger \$16

1/2-pound certified angus beef, homemade red wine vinegar ketchup, sharp white cheddar cheese, sautéed onions, port wine reduction, lettuce, tomato

California Burger \$16

1/2-pound certified angus beef, served protein style (without a bun), lettuce, tomato, bacon, avocado, ranch

Buffalo Burger \$16

1/3-pound buffalo, cheese, (Cheddar, pepper jack, swiss, bleu), lettuce, tomato, red onion, chipotle mayo

1/2-pound certified angus beef, homemade BBQ sauce, gouda cheese, Fried red onions, apple wood smoked bacon, lettuce, tomato

Memphis Fried Chicken Sandwich \$16

5oz chicken breast fried, Applewood smoked bacon, ranch, lettuce, tomato, onion

Crab Cake Burger \$16

spring greens, tomato, red onion, lemon aioli

Veggie Burger \$14

3 Grain Veggie patty, cheese, (Cheddar, pepper jack, swiss, bleu), lettuce, tomato, red onion, chipotle mayo

The "Goudest" Burger \$16

18% gratuity is automatically added to assist International travelers

18% gratuity added to parties of 5 or more

20% gratuity added to parties of 10 or more