



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
<i>spring greens, mushrooms, tomatoes, goat cheese, tarragon vinaigrette, green onions, pumpkin seeds, crab cake</i>	
Wedge Salad	16
<i>iceberg, tomatoes, blue cheese, bacon, petite sirloin</i>	
Buffalo Chicken Caesar	15
<i>romaine, parmesan, wheat croutons, Caesar, buffalo grilled chicken</i>	
Large Caesar Salad	9
<i>romaine, parmesan, wheat croutons, Caesar dressing</i>	
ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8, Grilled Mahi \$8	

APPETIZERS

Loaded French fries (cheese, bacon, jalapeno)	10
Crab Cakes	12
Pulled Pork Potato Skins	10

FRESH SALADS

Large House Salad	9
<i>romaine, iceberg, tomatoes, cucumbers, shredded cheese, wheat croutons, balsamic vinaigrette</i>	
ADD: Grilled Chicken \$6, Sirloin \$7, Sautéed Shrimp \$8, Grilled Mahi \$8	
Small Ceaser	4
<i>romaine, parmesan, wheat croutons</i>	
Small House Salad	4
<i>romaine, iceberg, tomatoes, cucumbers, shredded cheese, wheat croutons,</i>	
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

Chicken Pot Pie	22
<i>Boiled chicken breast, peas, carrots, onions, celery, in a homemade cream based roué</i>	
Artichoke & Caper Chicken	24
<i>grilled artichokes, capers, sun-dried tomatoes, grilled boneless chicken breast</i>	
BBQ Chicken & Pork	24
<i>slow roasted BBQ pulled pork, grilled chicken with BBQ sauce</i>	

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
<i>beer battered to order wild Alaskan cod</i>	
Grilled Mahi	24
<i>lemon chive butter</i>	

SIDES: Homemade mac & cheese, Amish cole slaw, sautéed green beans, roasted zucchini, seasonal steamed veggies, Baked potato (loaded add \$1), fresh cut fries, homemade potato chips. **ADD Additional side(s) for \$3**

PASTA

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	

Ratatouille	18
<i>marinated and oven roasted fresh vegetables, homemade marinara, Israeli couscous, parmesan cheese</i>	
CJ's Macaroni & Cheese	14
<i>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</i>	

BURGERS

Winner of the 2014 Mammoth Food & Wine Burger Battle
Served with fresh cut French fries. Gluten Free Buns available

Classic Burger	16
<i>1/2-pound certified angus beef, cheese, (Cheddar, pepper jack, swiss, bleu), lettuce, tomato, red onion, chipotle mayo</i>	
Battle Burger	16
<i>1/2-pound certified angus beef, homemade red wine vinegar ketchup, sharp white cheddar cheese, sautéed onions, port wine reduction, lettuce, tomato</i>	
California Burger	16
<i>1/2-pound certified angus beef, served protein style (without a bun), lettuce, tomato, bacon, avocado, ranch</i>	
Buffalo Burger	16
<i>1/3-pound buffalo, cheese, (Cheddar, pepper jack, swiss, bleu), lettuce, tomato, red onion, chipotle mayo</i>	

The "Goudest" Burger	16
<i>1/2-pound certified angus beef, homemade BBQ sauce, gouda cheese, Fried red onions, apple wood smoked bacon, lettuce, tomato</i>	
Memphis Fried Chicken Sandwich	16
<i>5oz chicken breast fried, Applewood smoked bacon, ranch, lettuce, tomato, onion</i>	
Crab Cake Burger	16
<i>spring greens, tomato, red onion, lemon aioli</i>	
Burger of the Month	16
ask your server about our monthly specialty burger	
Veggie Burger	14
<i>homemade black bean patty, cheese, (Cheddar, pepper jack, swiss, bleu), lettuce, tomato, red onion, chipotle mayo.</i>	