

Kicking
THINGS OFF

BLACK BEAN AND CORN SALSA
house made black bean & corn salsa, tortilla chips
-6-

ARTICHOKE SPINACH DIP
served with pita pieces and tortilla chips
-9-

PRETZEL STICKS
fresh baked pretzel sticks, beer cheese dipping sauce
-7-

CAULIFLOWER WINGS (VEGAN)
flash fried cauliflower bites, choice of sauce, celery
* also available with Cleveland tofu *
-9-

TJ'S TRIO PLATTER
pretzel sticks, cheese curds, cauliflower wings
-14-

CHEESE CURDS
Wisconsin white cheddar curds freshly breaded and deep fried
house marinara
-8.5-

BUTTERMILK BATTERED CALAMARI
Sautéed Sweet Peppers, Sweet Thai Chili
-11-

Baked
ON DOUGH

LOTTERY PIZZA (PICK 3 TOPPINGS)
PICK ONE SAUCE: alfredo, red, garlic oil
THREE TOPPINGS: Pepperoni, sausage, bacon, ham, onions, black
olives, bell peppers, tomatoes, banana peppers, mushrooms
ONE CHEESE: cheddar, asiago, fresh or shredded mozzarella
-12-

CHICKEN AVOCADO PIZZA
Grilled Chicken, Sliced Avocado, Garlic Oil, Goat Cheese,
Baby Arugula, Citrus Balsamic Drizzle
-12-

ARTICHOKE SPINACH FLATBREAD
artichoke spinach spread, cherry tomatoes, shredded mozzarella
-9-

ITALIAN CALZONE
Ham, Salami, Pepperoni, Provolone Cheese, Sliced Red Onion,
Banana Peppers, House Red Sauce
-12-

In The
WEEDS

CAESAR
chopped romaine, house croutons, shaved parm, house caesar
dressing, iced red onion, poached egg
-10-

ARUGULA AND BEET SALAD
arugula, roasted beets, goat cheese, dried cranberries, balsamic glaze
-11-

SHRIMP & AVOCADO SALAD
Grilled shrimp, sliced avocado, orange segments, goat cheese,
sliced almonds, red onion, arugula, sweet Thai vinaigrette
-12-

STRAWBERRY SPINACH SALAD
Sliced Strawberries, Orange Segments, Baby Spinach, Red Onion,
Toasted Almonds, Orange White Balsamic Vinaigrette
-11-

CHOP CHOP SALAD
Chopped Romaine, Chopped Kale, Shaved Red Cabbage, Cucumbers,
Tomatoes, Kalamata Olives, Feta Cheese, Quinoa, Fresh Oregano,
Shaved Carrots, Lemon Thyme Vinaigrette
-12-

* ADD CHICKEN FOR \$4, SHRIMP FOR \$7, OR SALMON FOR \$8



CREATING MEMORIES SINCE 1964
359 WEST LIBERTY STREET | DOWNTOWN WOOSTER

LAND ROAMERS

* **CERTIFIED ANGUS BEEF® 10oz BUTTER BASTED NY STRIP** -26-
Certified Angus Beef® pan seared center cut 10 oz New York strip steak,
roasted garlic butter, garlic mashed potatoes, steamed broccoli

* **MARINATED CERTIFIED ANGUS BEEF® FLAT IRON STEAK** -19-
Certified Angus Beef® marinated flat iron steak, sauteed mushrooms, caramelized onions,
garlic mashed potatoes, grilled zucchini and squash

* **PETITE CERTIFIED ANGUS BEEF® FILET MIGNON** -23-
Certified Angus Beef® 6 oz filet mignon, garlic demi butter, mashed potatoes, broccoli

BRUCHETTA CHICKEN -16-
Grilled chicken breast, fresh mozzarella, beefsteak tomatoes, basil and balsamic glaze,
romaine, grilled zucchini and squash

* **STRAWBERRY RHUBARB PORK TENDERLOIN** -18-
Charbroiled pork tenderloin, strawberry rhubarb chutney, wild rice pilaf, carrots

WATER DWELLERS

WALLEYE -20-
old bay dusted walleye, lemon tarragon remoulade, wild rice pilaf, glazed carrots

BLACKENED GROUPER -21-
pan seared grouper, Louisiana shrimp sauce, wild rice pilaf, roasted zucchini and squash

* **GRILLED CANDIED ORANGE SALMON** -22-
grilled Akura salmon, orange brown sugar glaze, wild rice pilaf, broccoli

CHAR GRILLED MAHI MAHI -19-
7oz Mahi Mahi Steak, Chipotle Citrus Compound Butter, Wild Rice Pilaf,
Roasted Asparagus

VEGETARIAN & VEGAN CLASSICS

VEGAN GENERAL TSO'S -16-
Gardein vegan breast lightly battered and flash fried, house made general
tso's sauce, steamed broccoli, wild rice pilaf

VEGAN TOFU STIR FRY -13-
fried tofu, cabbage, carrots, celery, broccoli, red bell pepper, soy glaze, wild rice pilaf

VERY GREEN FRIED RICE -13-
chopped asparagus, broccoli, zucchini, sweet teriyaki glaze, wild rice

JACKFRUIT TACO -11-
BBQ jackfruit, pineapple poblano salsa, queso fresco, sliced avocado

TACOS + SAMMIES

OLD BAY DUSTED WALLEYE GRINDER -13-
flash fried walleye filet, shaved romaine, lemon tarragon remoulade, grilled hoagie bun.
house chips + pickle.

* **BACON HONEY-HICKORY BURGER** -11-
1/2 lb. choice beef burger, honey-hickory sauce, cheddar cheese, bacon. house chips + pickle.

MAHI MAHI TACO -12-
shaved romaine, blackened mahi mahi, pineapple poblano salsa, queso fresco, sliced avocado

LOBSTER QUESADILLA -14-
cheddar, pepper jack cheese, lobster, black bean & corn salsa, chipotle sour cream

IN THE DEEP DISH

CHICKEN AND BROCCOLI ALFREDO -14-
grilled chicken breast, steamed broccoli, garlic parmesan cream sauce, penne pasta

MANICOTTI FLORENTINE -13-
cheese filled manicotti, spinach, house red sauce, shredded mozzarella

BAKED SPAGHETTI AND MEATBALLS -14-
house made meatballs, red sauce, spaghetti, shredded mozzarella

* Consuming raw or undercooked meats, eggs, or shellfish may increase your risk for a foodborne illness. We recommend you order your burgers to be cooked to at least medium-well: cooked through but still moist and juicy!

WINE BY THE GLASS

WHITE

GLASS

HOUSE POUR CHARDONNAY	6.5
CANYON ROAD MOSCOTO	6.5
BELLA SERA PINOT GRIGIO	6.5
LEONARD KREUSCH RIESLING	7.5
COLUMBIA CREST CHARDONNAY	8
MIRASSOU SAUVIGNON BLANC	8
PROPHECY SAUVIGNON BLANC	8

RED

MIRASSOU PINOT NOIR	6.5
HOUSE POUR CABERNET	6.5
TROUTMAN'S FARMERS RED	6.5
JACOB'S CREEK MERLOT	7.5
APOTHIC RED BLEND	7.5
COLUMBIA CREST CABERNET	8
RED ROCK MERLOT	8
TAHUAN MALBEC	8.5
HOOK + LADDER RED ZINFANDEL	9

ROSÉ

PROVERB ROSÉ	6.5
APOTHIC ROSÉ	7

BUBBLES

MARTINI & ROSSI ASTI SPUMANTE	7
LA MARA PROSECCO	8

WINE BY THE BOTTLE

CHARDONNAY

BERINGER 2004, NAPPA, CA 42
 BARONE RICASOLI TORICELLA '06, TUSCANY 60
 COLUMBIA CREST '15 WA 26
 LA CREMA '16 WINDSOR, CA 40
 STAG'S LEAP KARIA '16 NAPA, CA 66
 ROBERT MONDAVI '14 ACAMPO, CA 34
 TALBOTT KALI HART '14 SALINAS, CA 38
 WILLIAM HILL '16 NAPA, CA 30

REISLING

LEONARD KRUESCH '17 TRIER, GERMANY 25

PINOT GRIGIO

ECCO DOMAIN '17 VENETO, ITALY 22
 BELLA SERA '17 MODESTO, CA 23

SAUVIGNON BLANC

PROPHECY '16 NEW ZEALAND 24
 MIRASSOU '16 MODESTO, CA 24

SPARKLING

LA MARCA PROSECCO, ITALY 30
 MARTINI & ROSSI, ASTI SPUMANTE 28
 WYCLIFF BRUT CHAMPAGNE, CA 23

CABERNET

COLUMBIA CREST '16 PATERSON, WA 24
 CHATEAU ST. MICHELLE '15 PATERSON, WA 30
 ROBERT MONDAVI '14 ACAMPO, CA 26
 JUSTIN '16 PASO ROBLES, CA 38
 KENDALL JACKSON '16 SONOMA, CA 30

MERLOT

JACOB'S CREEK '17 AUSTRALIA 28
 GHOST PINES '14 NAPA, CA 30

PINOT NOIR

LA CREMA '16 WINDSOR, CA 32
 CAMBRIA '14 SANTA MARIA, CA 32
 MCMURRAY '16 SAN MIQUEL, CA 30
 MIRASSOU '16 MODESTO, CA 24

MALBEC

TAHUAN '15 ARGENTINA 30
 GASCON '16 ARGENTINA 32

RED BLEND

CHATEAU ST. MICHELE '15 PATERSON, WA 32
 APOTHIC RED '16 MODESTO, CA 32
 BARONE RICASOLI CASALFERRO '04 TUSCANY 66

BARBERA

VEGLIO '14 PIEDMONT, ITALY 32

ROSÉ

APOTHIC '17 MEDESTO, CA 26
 PROVERB NV MEDESTO, CA 19

Hooked on Tuesday

FOR ONLY \$15.99

Your choice of Petite Filet Mignon, Old Bay Dusted Walleye or Bruchetta Chicken. Each entree comes with choice of Caesar or Garden Salad and choice of Creme Brulee or TJ's Mint Brownie

ALONG WITH *Martini Tuesdays*

THIS MAKES A GREAT NIGHT ON THE TOWN

MOSTLY BEER

Microbrews

GREAT LAKES DORTMUNDER GOLD
 SAMUEL ADAMS BOSTON LAGER
 SAMUEL ADAMS SEASONAL
 MAGIC HAT # 9
 GOOSE ISLAND 312 URBAN WHEAT
 NEW BELGIUM FAT TIRE
 SHORT'S BREW BELLAIRE BROWN
 DOGFISH HEAD 90 MINUTE IPA
 BRECKENRIDGE VANILLA PORTER
 STONE IPA
 NOT YOUR FATHER'S ROOT BEER
 ACE PINEAPPLE CIDER
 BLUE MOON
 FAT HEADS HEADHUNTER IPA
 FAT HEADS BUMBLEBERRY
 MILLERSBURG FRENCH RIDGE IPA
 MILLERSBURG VANILLA PORTER

Domestics

BUDWEISER
 BUD LIGHT
 MICHELOB ULTRA
 MICHELOB AMBER BOCK
 REDBRIDGE (GLUTEN-FREE)
 YUENGLING BLACK AND TAN
 YUENGLING LIGHT
 MILLER LITE
 MILLER HIGH LIFE
 MILLER GENUINE DRAFT
 COORS LIGHT
 PABST BLUE RIBBON
 GENESEE
 REDD'S APPLE ALE

Imports

CORONA
 CORONA LIGHT
 HEINEKEN
 STELLA ARTOIS
 GUINNESS STOUT
 LABATT BLUE
 BUCKLER (NON-ALCOHOLIC)
 PERONI

Draught Beer

JAFB LOCAL WOOSTER BREWERY
 BUD LIGHT
 GREAT LAKES SEASONAL
 YUENGLING LAGER
 PLUS 2 MORE SEASONALS