

Kicking
THINGS OFF

HOUSE FRENCH ONION SOUP

sherry braised onions, beef stock, house croutons, provolone cheese

- 5 -

LOBSTER BISQUE

Butter Poached Lobster, Cream, Sherry

- 8 -

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 -

WHITE WINE MUSSELS

sauteed mussels, tomato basil white wine broth

- 11 -

OVEN ROASTED BRUSSEL SPROUTS

roasted brussel sprouts, dried cranberries, sliced almonds,

honey drizzle

- 9 -

CHARCUTERIE BOARD

Prosciutto, Salami, Pepperoni, Blue Cheese, Smoked Gouda,

Baby Swiss, Marcona Almonds, Honeycomb, Butter Crackers

- 16 -

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 -

BEEF SHORT RIB CALZONE

Shredded Beef Short Rib, Sautéed Mushrooms & Onions

Provolone Cheese, House Red Sauce

- 14 -

In The
WEEDS

WILTED SPINACH SALAD

Baby Spinach, Chopped Bacon, Hard Boiled Egg,

Sliced Red Onion, Sliced Button Mushrooms,

Peppered Honey Bacon Dressing

- 12 -

*** CAESAR**

chopped romaine, house croutons, shaved parm, house caesar

dressing, iced red onion, poached egg

- 10 -

BACON & BRUSSEL SPROUT SALAD

Mixed Greens, Shaved Brussel Sprouts, Sliced Almonds, Dried

Cranberries, Chopped Bacon + Lemon Herb Vinaigrette

- 12 -

GRILLED ROMAINE SALAD

Blackened Shrimp, Grilled Romaine Wedge, Black Bean & Corn

Salsa, Pepper jack Cheese, Sweet Thai Vinaigrette

- 12 -

STRAWBERRY SPINACH SALAD

Sliced Strawberries, Orange Segments, Baby Spinach, Red Onion,

Toasted Almonds, Orange White Balsamic Vinaigrette

- 11 -

CRANBERRY HAZELNUT SALAD

Baby Arugula, Fresh Cranberries, Chopped Toasted Hazelnuts,

Blue Cheese, Red Onion Cranberry Orange 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 BASED NY STRIP - 25 -**

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 - 18 -**

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

*** PEAR & CRAISIN CHICKEN - 16 -**

Pan seared chicken breast, pear, craisin & walnut butter sauce, wild rice pilaf, broccoli

*** PEAR & WALNUT GRILLED PORK TENDERLOIN - 18 -**

pork tenderloin, pear & candied walnut chutney, wild rice pilaf

BRAISED BONELESS BEEF SHORT RIB - 19 -

braised short rib, roasted root risotto, pan jus, crispy jalapeno straws

WATER DWELLERS

WALLEYE - 19 -

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

BLACKENED GROUPEL - 21 -

pan seared grouper, Louisiana shrimp sauce, wild rice pilaf, roasted zucchini and squash

GRILLED CANDIED ORANGE SALMON - 21 -

* grilled Akura salmon, orange brown sugar glaze, wild rice pilaf, asparagus

SEARED SEA SCALLOPS - 26 -

U-10 sea scallops, parmesan risotto, glazed carrots, roasted tomato + thyme beurre blanc

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

ROASTED ROOT RISOTTO - 14 -

roasted yellow beets, turnips & parsnips, wild mushroom risotto

VERY GREEN FRIED RICE - 13 -

shaved brussel sprouts, broccoli, zucchini, asparagus, sweet teriyaki glaze, wild rice

STUFFED ACORN SQUASH - 13 -

roasted acorn squash, apple cranberry + rice stuffing, braised kale

BETWEEN THE BREADS

OLD BAY DUSTED WALLEYE GRINDER - 13 -

flash fried walleye filet, shaved romaine, lemon tarragon remoulade, grilled hoagie bun

*** BACON HONEY-HICKORY BURGER - 11 -**

1/2 lb. choice beef burger, honey-hickory sauce, cheddar cheese, bacon

SPINACH, TURKEY & STRAWBERRY WRAP - 9 -

12" flour tortilla, baby spinach, sliced turkey, fresh strawberries, balsamic glaze

SMOTHERED SHORT RIB GRINDER - 14 -

shredded short rib, caramelized onions, sautéed mushrooms, provolone cheese, grilled hoagie bun

ALL SANDWICHES SERVED WITH PICKLE AND HOUSE CHIPS

IN THE DEEP DISH

BLACKENED SHRIMP & BROCCOLI MAC & CHEESE - 16 -

blackened shrimp, crispy broccoli, house made triple cheese sauce, cavatappi pasta

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

BUTTERNUT SQUASH RAVIOLI - 14 -

diced butternut squash, brown butter sage sauce, brasied kale

BAKED SPAGHETTI AND MEATBALLS - 14 -

house made meatballs, red sauce, spaghetti, shredded mozzarella

LOBSTER & WILD MUSHROOM MAC & CHEESE - 18 -

butter poached lobster, cremini mushrooms, shitake mushrooms, triple cheese sauce, cavatappi pasta

* 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!

Wednesday is Introducing
\$5 MULES | ALL DAY
& 1/2 PRICED APPS | 4-6 PM

WEDNESDAY. UPSTAIRS. BE THERE.

THE CLASSIC MOSCOW MULE
 titos vodka / ginger beer / lime juice

HOLIDAY MULE
 titos vodka / ginger beer / cranberry juice / cranberry garnish

IRISH MULE
 Jameson / ginger beer / lime juice

GRAPEFRUIT ROSEMARY MULE
 grapefruit vodka / grapefruit juice / ginger beer / rosemary sprig

PINEAPPLE MULE
 vodka / pineapple juice / ginger beer

WINE

WHITE

GLASS

| | |
|---------------------------|-----|
| HOUSE POUR CHARDONNAY | 6.5 |
| BAREFOOT 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

| | |
|-------------------------|-----|
| JACOB'S CREEK MERLOT | 7.5 |
| MIRASSOU PINOT NOIR | 6.5 |
| HOUSE POUR CABERNET | 6.5 |
| APOTHIC RED BLEND | 7.5 |
| COLUMBIA CREST CABERNET | 8 |
| RED ROCK MERLOT | 8 |
| TAHUAN MALBEC | 8.5 |

BUBBLES

| | |
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| MARTINI & ROSSI ASTI SPUMANTE | 7 |
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WINTER MENU

APPETIZERS

CHARCUTERIE BOARD

Prosciutto, Salami, Pepperoni, Blue Cheese, Smoked Gouda, Baby Swiss, Marcona Almonds, Honeycomb, Butter Crackers
 -16-

OVEN ROASTED BRUSSEL SPROUTS

Roasted Brussel Sprouts, Dried Cranberries, Sliced Almonds, Honey Drizzle
 -9-

LOBSTER BISQUE

Butter Poached Lobster, Cream, Sherry
 -8-

ENTREES

WILTED SPINACH SALAD | 12

Baby Spinach, Chopped Bacon, Hard Boiled Egg, Sliced Red Onion, Sliced Button Mushrooms, Peppered Honey Bacon Dressing

BEEF SHORT RIB CALZONE | 14

Shredded Beef Short Rib, Sautéed Mushrooms & Onions, Provolone, House Red Sauce

CRANBERRY HAZELNUT SALAD | 12

Baby Arugula, Fresh Cranberries, Chopped Toasted Hazelnuts, Blue Cheese, Red Onion Cranberry Orange Vinaigrette

***PEAR & WALNUT GRILLED PORK TENDERLOIN | 18**

pork tenderloin, pear & candied walnut chutney, wild rice pilaf

BRAISED BONELESS BEEF SHORT RIB | 19

Braised Short Rib, Roasted Root Risotto, Pan Jus, Jalapeno Straws

SEARED SEA SCALLOPS | 26

seared U-10 sea scallops, parmesan risotto, glazed carrots roasted tomato & thyme beurre blanc

LOBSTER & WILD MUSHROOM MAC & CHEESE | 18

Butter Poached Lobster, Cremini Mushrooms, Shitake Mushrooms, Triple Cheese Sauce, Cavatappi Pasta

COCKTAILS

VERY MERRY MERRY

Hendricks gin, cranberry and lemon juice, club soda, cranberry garnish
 -9-

PEACH PAMA MARTINI

Pama pomegranate liqueur, peach schnapps, orange juice, fresh lemon juice, orange twist
 -9-

Hooked on Tuesday

FOR ONLY \$15.99

Your choice of Petite Filet Mignon, Old Bay Dusted Walleye or Lemon Basil 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

Microbrews

MOSTLY BEER

Imports

- 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

- 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