

Kicking
THINGS OFF

BUFFALO SHRIMP DIP

chopped grilled shrimp, buffalo cheese sauce, corn tortilla chips

- 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

sautéed mussels, tomato basil white wine broth

- 11 -

ROASTED PEPPERS

Oil & Garlic Roasted Poblano, Anaheim, & Hungarian Hot Peppers, Coarse Sea Salt

- 8 -

*** SEARED AHI TUNA**

Cracked Peppercorn Seared Ahi Tuna, Orange Sesame Bok Choy Slaw, Sweetened Orange Reduction

- 12 -

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 -

*** AHI TUNA & ASPARAGUS SALAD**

Mixed Greens, Peppercorn Seared Ahi Tuna, Roasted Asparagus Tips, Iced Red Onions, Sliced Almonds, Mango Vinaigrette

- 13 -

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, sautéed 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

SOUTHERN STYLE AIRLINE CHICKEN BREAST

-16-

Pan seared airline bone in chicken breast, garlic mashed potatoes, seared kale, rich tomato pan jus

*** APRICOT MARGARITA PORK MEDALLIONS -18-**

Pan seared pork medallions, apricot margarita pan sauce, wild rice pilaf, roasted asparagus

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-

-19-

7oz Mahi Mahi Steak, Chipotle Citrus Compound Butter, Wild Rice Pilaf, Roasted Asparagus

VEGETARIAN & VEGAN CLASSICS

VEGAN GENERAL TSO'S -16-

-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-

-13-

fried tofu, cabbage, carrots, celery, broccoli, red bell pepper, soy glaze, wild rice pilaf

VERY GREEN FRIED RICE -13-

-13-

chopped asparagus, broccoli, zucchini, sweet teriyaki glaze, wild rice

VEGAN STUFFED ANAHEIM PEPPERS -12-

-12-

Soy Chorizo, Wild Rice Pilaf, Tofu "Cheese", House Red Sauce

TACOS + SAMMIES

OLD BAY DUSTED WALLEYE GRINDER -13-

-13-

flash fried walleye filet, shaved romaine, lemon tarragon remoulade, grilled hoagie bun. house chips + pickle.

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

-11-

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

MAHI MAHI TACO -12-

-12-

Shaved romaine, blackened mahi mahi, pineapple poblano salsa, queso fresco, sliced avocado

VEGAN CHORIZO TACO -11-

-11-

Soy chorizo, bok choy slaw, fresh cilantro, guacamole, tofu cheese.

IN THE DEEP DISH

DRUNKEN SHRIMP LINGUINI -16-

-16-

tequila lime poached shrimp, cilantro butter sauce, roasted red peppers, linguini

CHICKEN AND BROCCOLI ALFREDO -14-

-14-

grilled chicken breast, steamed broccoli, garlic parmesan cream sauce, penne pasta

MANICOTTI FLORENTINE -13-

-13-

cheese filled manicotti, spinach, house red sauce, shredded mozzarella

SEAFOOD DIABLO -18-

-18-

Calamari, Mussels, Shrimp, Mahi Mahi, Roasted Peppers, House Red Sauce, Linguini

BAKED SPAGHETTI AND MEATBALLS -14-

-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!

Wednesday is Introducing

\$5 MULES | ALL DAY

WEDNESDAY. UPSTAIRS. BE THERE.

THE CLASSIC MOSCOW MULE

titos vodka / ginger beer / lime juice

STRAWBERRY MULE

smirnoff strawberry vodka / ginger beer / strawberry puree / fresh lime juice

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
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

APPETIZERS

SEARED AHI TUNA

Cracked Peppercorn Seared Ahi Tuna, Orange Sesame Bok Choy Slaw, Sweetened Orange Reduction

-12-

BUFFALO SHRIMP DIP

chopped grilled shrimp, buffalo cheese sauce, corn tortilla chips

-8-

ROASTED PEPPERS

Oil & Garlic Roasted Anaheim Peppers, Coarse Sea Salt

-7-

BUTTERMILK BATTERED CALAMARI

Sautéed Sweet Peppers, Sweet Thai Chili

-11-

ENTREES

MAHI MAHI TACO

romaine, blackened mahi mahi, pineapple poblano salsa, queso fresco, sliced avocado

-12-

STONE GROUND SHRIMP & GRITS

stone ground grits, chopped bacon, cheddar cheese, green onion, grilled shrimp

-15-

DRUNKEN SHRIMP LINGUINI

tequila lime poached shrimp, cilantro butter sauce, roasted red peppers, linguini

-16-

SEAFOOD DIABLO

Calamari, Mussels, Shrimp, Mahi Mahi, Roasted Peppers, House Red Sauce, Linguini

-18-

CHAR GRILLED MAHI MAHI

7oz mahi mahi steak, chipotle citrus compound butter, wild rice pilaf, roasted asparagus

-19-

COCKTAILS

BLOOD ORANGE MARTINI

skyy blood orange vodka, simple syrup, aperol, splash of soda

-8-

STRAWBERRY MULE

smirnoff strawberry vodka, ginger beer, strawberry puree, fresh lime juice

-8-

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