

*Kicking*  
**THINGS OFF**

**HOUSE FRENCH ONION SOUP**

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

- 5 -

**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 -

*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 -

**SHREDDED BEEF CALZONE**

Shredded Beef, 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 -

**SHRIMP & AVOCADO SALAD**

Buttermilk 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 -

**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 BASTED 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

**WATER DWELLERS**

**WALLEYE** - 19 -

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

**BLACKENED GROUPE** - 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, broccoli

**SEARED SEA SCALLOPS** - 23 -

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

**VEGAN WILD MUSHROOM BOURGUIGNON** - 15 -

wild mushroom blend, celery, carrots, onions, fresh herbs, burgundy wine, wild rice pilaf

**VERY GREEN FRIED RICE** - 13 -

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

**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

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

**LOBSTER RAVIOLI** - 18 -

Ohio City Lobster Ravioli, lemon thyme butter sauce, wilted spinach

**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

**WINTER 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
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
KENDALL JACKSON CHARDONNAY	9

**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
KENDALL JACKSON CABERNET	9.5

**ROSÉ**

PROVERB ROSÉ	6.5
APOTHIC ROSÉ	7

**BUBBLES**

MARTINI & ROSSI ASTI SPUMANTE	7
LA MARA PROSECCO	8

**SHRIMP MENU**

**APPETIZERS**

**TEQUILA LIME SHRIMP COCKTAIL**

tequila lime poached shrimp, roasted jalapeño & mango cocktail sauce

-8-

**BUFFALO SHRIMP DIP**

chopped grilled shrimp, buffalo cheese sauce, corn tortilla chips

-8-

**FIRECRACKER SHRIMP**

buttermilk battered shrimp, cracked red pepper, orange Thai chili marmalade

-9-

**THE GIGANTIC SHRIMP SAMPLER**

a sampling of the three starters from above

-13-

**ENTREES**

**BLACKENED SHRIMP MAC & CHEESE**

blackened shrimp, steamed broccoli, house made 3 cheese sauce, cavatappi pasta

-16-

**STONE GROUND SHRIMP & GRITS**

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

-15-

**SHRIMP FRIED RICE**

zucchini, broccoli, brussel sprouts, wild rice, sautéed shrimp, teriyaki glaze

-15-

**FIRECRACKER SHRIMP & TOTS**

buttermilk battered shrimp, cracked red pepper, orange Thai chili marmalade, sweet potato tater tots, pineapple jicama slaw

-16-

**DRUNKEN SHRIMP LINGUINI**

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

-15-

**COCKTAIL**

**PINEAPPLE BASIL RUM FIZZ**

bacardi rum, muddled basil leaves, pineapple juice, splash of soda

-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