

## APPETIZERS

### MUSSELS

crushed red pepper and garlic sauteed in a tomato cream sauce; served with grilled bread

—11—

### ARTICHOKE SPINACH DIP (V)

served with pita pieces and tortilla chips

—9—

### TRIO OF MEATBALLS

topped with marinara, fresh mozzarella and shaved parmesan

—9.50—

### PRETZEL STICKS (V)

fresh baked pretzel sticks, beer cheese dipping sauce

—7—

### CAULIFLOWER WINGS (V) (V)

flash fried cauliflower bites, choice of sauce, celery

\* also available with Cleveland tofu \*

—9—

### TJ'S TRIO PLATTER (V)

pretzel sticks, cheese curds, cauliflower wings

—14—

### MAPLE BALSAMIC BRUSSEL SPROUTS (V)

roasted brussel sprouts, candied walnuts and shaved parmesan

—9—

## 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

—13—

### BBQ CHICKEN PIZZA

grilled chicken, house made tribe sauce, shaved red onion, cheddar cheese

—12—

### ARTICHOKE SPINACH FLATBREAD

artichoke spinach spread, cherry tomatoes, shredded mozzarella

—9—

### PEPPERONI BREAD

homemade dough rolled with pepperoni, mozzarella, provolone, parmesan and herbs with more cheese melted on top!

Served with marinara for dipping

—9—

## SALADS

### CAESAR

chopped romaine, house croutons, shaved parmesan, house caesar dressing, red onion

—10—

### WARM BALSAMIC VEGETABLE SALAD (V)

roasted and glazed balsamic vegetables, orzo, feta cheese, balsamic herb vinaigrette, atop our house blend of napa cabbage,

arugula and romaine

—12—

### PARMESAN CHICKEN SALAD

hand breaded chicken, cucumbers, cherry tomatoes, ranch atop our house blend of napa cabbage, arugula and romaine

—14—

### WINTER HOUSE SALAD (V)

crisp apples, dried cranberries, candied walnuts, crispy flatbread, and

bleu cheese crumbles, balsamic herb vinaigrette, and our

house blend of napa cabbage, arugula and romaine

—12—

\* ADD CHICKEN FOR \$5, SHRIMP FOR \$7, SALMON FOR \$9  
TOFU \$5, STEAK \$8, GARDEIN VEGAN BREAST \$6

(V) DENOTES VEGETARIAN

(V) DENOTES VEGAN | (G) DENOTES GLUTEN FREE

\* Consuming raw or undercooked meats, eggs, or shellfish may increase your risk for a foodborne illness.



CREATING MEMORIES SINCE 1964

359 WEST LIBERTY STREET | DOWNTOWN WOOSTER

## ENTREES



### \* MARINATED CERTIFIED ANGUS BEEF® FLAT IRON STEAK —20—

Certified Angus Beef® marinated flat iron steak, sauteed mushrooms, caramelized onions, garlic mashed potatoes, roasted vegetables



### \* PETITE CERTIFIED ANGUS BEEF® FILET MIGNON —28—

Certified Angus Beef® 6 oz filet mignon, garlic demi butter, house smashed and fried red skin potatoes drizzled with garlic herb butter, roasted vegetables

### LEMON CAPER CHICKEN —16—

herb chicken, capers, lemon butter sauce, roasted vegetables, house smashed and fried red skin potatoes drizzled with garlic herb butter

### \* APPLE + ONION PORK CHOP —22—

10 oz bone-in prime cut pork chop with blistered apples, caramelized onions, and a brown sugar burbon glaze; served with garlic mashed potatoes, roasted vegetables

### WALLEYE —20—

old bay dusted walleye, lemon tarragon remoulade, roasted vegetables, house smashed and fried red skin potatoes drizzled with garlic herb butter

### \* BALSAMIC SALMON —22—

perfectly cooked salmon served over a blend of roasted brussel sprouts and sweet potatoes; drizzled with balsamic reduction and feta cheese

### BLACKENED MAHI MAHI —19—

7 oz blackened Mahi Mahi Steak, lemon butter cream sauce, garlic red skin potatoes, roasted vegetables

## SANDWICHES

### OLD BAY DUSTED WALLEYE GRINDER —14—

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 tribe sauce, cheddar cheese, and crispy bacon. served with house chips + pickle.

## PASTAS + BOWLS

### SWEET POTATO + MUSHROOM RISOTTO (V) —15—

savory house-made risotto, seared mushrooms, fresh thyme. We recommend you add shrimp for \$7. It is incredible!

### TAHINI BOWL (V) (V) —13—

chilled chickpea salad, quinoa, tomatoes, cucumbers, mint, mixed greens and sunflower seeds

### PEANUT POWER BOWL (G) (V) (V) —15—

Your choice of Cleveland tofu or chicken, lightly sauteed seasonal vegetables, and tossed in peanut sauce; served with lime rice. Upgrade to Shrimp, salmon, steak or the Gardein breast

### MEDITERRANEAN SHRIMP —18—

seared jumbo shrimp, tossed with broccoli, zucchini, orzo, wilted spinach + feta

### VODKA ZOODLE BOWL (G) (V) —15—

zucchini noodles, roasted carrots, broccoli, red peppers, topped with feta cheese crumbles and tossed in a creamy tomato vodka sauce

### TUSCAN BOWL (V) (V) —14—

tuscan seasoned and roasted mushrooms, carrots, broccoli, zucchini, peppers, sweet potatoes, served over napa cabbage, spinach and orzo

### CHICKEN AND BROCCOLI ALFREDO —14—

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

### BAKED SPAGHETTI AND MEATBALLS —14—

house made meatballs, red sauce, spaghetti, shredded mozzarella

### PARMESAN CRUSTED CHICKEN LINGUINI —17—

hand breaded chicken, burrata cheese, house red sauce, linguini

ADD CHICKEN FOR \$5, SHRIMP FOR \$7, SALMON FOR \$9  
TOFU \$5, STEAK \$8, GARDEIN VEGAN BREAST \$6

## WINE BY THE GLASS

WHITE	GLASS
HOUSE POUR MOSCATO	6.5
HOUSE POUR CHARDONNAY	6.5
BELLA SERA PINOT GRIGIO	7
LEONARD KREUSCH RIESLING	8
KENDALL JACKSON CHARDONNAY	8.5
PROPHECY SAUVIGNON BLANC	8

RED	
MIRASSOU PINOT NOIR	7
HOUSE POUR CABERNET	6.5
TROUTMAN FARMER'S RED	7
JACOB'S CREEK MERLOT	7.5
APOTHIC RED BLEND	8
KENDALL JACKSON CABERNET	9
RED ROCK MERLOT	8
GASCON MALBEC	8.5
JOSH CABERNET	9

ROSÉ	
HOUSE POUR ROSÉ	6.5

BUBBLES	
MARTINI & ROSSI ASTI SPUMANTE	7

## WINE BY THE BOTTLE

### CHARDONNAY

BARONE RICASOLI TORICELLA | TUSCANY 38  
 KENDALL JACKSON | WA 30  
 LA CREMA | WINDSOR, CA 29  
 ROBERT MONDAVI | ACAMPO, CA 29  
 TALBOTT KALI HART | SALINAS, CA 35  
 WILLIAM HILL | NAPA, CA 23

### REISLING

LEONARD KRUESCH | TRIER, GERMANY 23

### MOSCATO

CANYON ROAD | MODESTO, CA 24

### PINOT GRIGIO

ECCO DOMANI | VENETO, ITALY 28  
 BELLA SERA | MODESTO, CA 21

### SAUVIGNON BLANC

PROPHECY | NEW ZEALAND 28  
 PROVERB | MODESTO, CA 22

### SPARKLING

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

### CABERNET

KENDALL JACKSON | PATERSON, WA 34  
 CHATEAU ST. MICHELLE | PATERSON, WA 30  
 ROBERT MONDAVI | ACAMPO, CA 29  
 JUSTIN | PASO ROBLES, CA 33  
 JOSH | HOPLAND, CA 35

### MERLOT

JACOB'S CREEK | AUSTRALIA 25  
 ROBERT MONDAVI | ACAMPO, CA 26  
 KENDALL JACKSON | SONOMA, CA 30

### PINOT NOIR

LA CREMA | WINDSOR, CA 29  
 CAMBRIA | SANTA MARIA, CA 37  
 MACMURRAY | SAN MIQUEL, CA 35  
 MIRASSOU | MODESTO, CA 22

### MALBEC

ALTOS DEL PLATA | ARGENTINA 25  
 LAYER CAKE | ARGENTINA 26  
 GASCON | ARGENTINA 29

### RED BLEND

CHATEAU ST. MICHELE | PATERSON, WA 29  
 APOTHIC RED | MODESTO, CA 28  
 COL DI SASSO | TOSCANA, ITALY 30  
 TROUTMAN FARMER'S RED | WOOSTER, OH 25  
 BARONE RICASOLI CASALFERRO | TUSCANY 38

### ROSÉ

APOTHIC | MEDESTO, CA 26  
 PROVERB | MEDESTO, CA 21

## *Hooked on Tuesday*

FOR ONLY \$15.99

Your choice of Petite Filet Mignon, Old Bay Dusted Walleye  
 or Parmesan Crusted Chicken Linguini.

Each entree comes with choice of Caesar or Garden Salad  
 and choice of Creme Brulee or TJ's Mint Brownie

ALONG WITH *Martini Tuesdays* (\$2 OFF)  
 THIS MAKES A GREAT NIGHT ON THE TOWN

## *Winey Wednesday*

\$10 OFF ALL BOTTLES 4-9 PM

## MOSTLY BEER

### *Microbrews*

GREAT LAKES E. F. PORTER  
 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  
 ACE PINEAPPLE CIDER  
 BLUE MOON  
 FAT HEADS HEADHUNTER IPA  
 FAT HEADS BUMBLEBERRY  
 MILLERSBURG FRENCH RIDGE IPA

### *Domestics*

BLACK CHERRY WHITE CLAW  
 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  
 REDD'S APPLE ALE

### *Imports*

CORONA  
 CORONA PREMIER  
 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