

APPETIZERS

PEPPER CREAM SHRIMP

pan seared jumbo shrimp, black pepper cream, grilled house bread
-9-

ARTICHOKE SPINACH DIP

served with pita pieces and tortilla chips
-9-

HOUSE CHIPS

house-made potato chips, garlic parmesan cream, topped with crumbled bleu cheese
-8-

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-

MAPLE BALSAMIC BRUSSEL SPROUTS

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, iced red onion
-10-

WARM BALSAMIC SALAD

roasted and glazed balsamic vegetables, orzo, feta cheese, balsamic herb vinaigrette, atop our house blend of napa cabbage, arugula, romaine and radicchio
-12-

PARMESAN CHICKEN SALAD

hand breaded chicken, cucumbers, cherry tomatoes, ranch atop our house blend of napa cabbage, arugula, romaine and radicchio
-14-

FALL HOUSE SALAD

crisp apples, dried cranberries, candied walnuts, crispy flatbread, and bleu cheese crumbles, balsamic herb vinaigrette, and our house blend of napa cabbage, arugula, romaine and radicchio
-12-

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



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, fall 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, fall roasted vegetables

LEMON CAPER CHICKEN -16-

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

* APPLE + ONION PORK TENDERLOIN -18-

blistered apples, caramelized onions, and a brown sugar burbon glaze; served with garlic mashed potatoes, fall roasted vegetables

WALLEYE -20-

old bay dusted walleye, lemon tarragon remoulade, fall 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, fall roasted vegetables

MEDITERRANEAN SHRIMP -18-

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

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

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.

ITALIAN CHICKEN SANDWICH -14-

hand breaded chicken, creamy burrata cheese, covered in our house red sauce

MEATLESS

PUMPKIN, SWEET POTATO + MUSHROOM RISOTTO -15-

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

CAJUN CREAM PASTA -13-

roasted red peppers, caramelized onions, wilted fresh spinach, tossed with penne pasta

PEANUT POWER BOWL -15-

Your choice or 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.

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

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

RED

MIRASSOU PINOT NOIR	7
HOUSE POUR CABERNET	6.5
TROUTMAN'S FARMERS RED	7
JACOB'S CREEK MERLOT	7.5
APOTHIC RED BLEND	8
COLUMBIA CREST CABERNET	8
RED ROCK MERLOT	8
TERRAZAS DE LOS ANDES MALBEC	8.5
JOSH CABERNET	9

ROSÉ

HOUSE ROSÉ	6.5
------------	-----

BUBBLES

MARTINI & ROSSI ASTI SPUMANTE	7
-------------------------------	---

WINE BY THE BOTTLE

CHARDONNAY

BARONE RICASOLI TORICELLA | TUSCANY 38
 COLUMBIA CREST | WA 23
 LA CREMA | WINDSOR, CA 29
 STAG'S LEAP KARIA | NAPA, CA 35
 ROBERT MONDAVI | ACAMPO, CA 29
 TALBOTT KALI HART | SALINAS, CA 35
 WILLIAM HILL | NAPA, CA 23

REISLING

LEONARD KRUESCH | TRIER, GERMANY 23

PINOT GRIGIO

ECCO DOMAIN | VENETO, ITALY 26
 BELLA SERA | MODESTO, CA 21

SAUVIGNON BLANC

PROPHECY | NEW ZEALAND 26
 MIRASSOU | MODESTO, CA 22

SPARKLING

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

CABERNET

COLUMBIA CREST | PATERSON, WA 24
 CHATEAU ST. MICHELLE | PATERSON, WA 30
 ROBERT MONDAVI | ACAMPO, CA 26
 JUSTIN | PASO ROBLES, CA 33

MERLOT

JACOB'S CREEK | AUSTRALIA 25
 KENDALL JACKSON MERLOT | SONOMA, CA 28

PINOT NOIR

LA CREMA | WINDSOR, CA 26
 CAMBRIA | SANTA MARIA, CA 37
 MCMURRAY | SAN MIQUEL, CA 35
 MIRASSOU | MODESTO, CA 22

MALBEC

TERRAZAS | ARGENTINA 25
 GASCON | ARGENTINA 23

RED BLEND

CHATEAU ST. MICHELE | PATERSON, WA 29
 APOTHIC RED | MODESTO, CA 23
 BARONE RICASOLI CASALFERRO | TUSCANY 38

BARBERA

VEGLIO | PIEDMONT, ITALY 32

ROSÉ

APOTHIC | MEDESTO, CA 21
 PROVERB | MEDESTO, CA 19

Hooked on Tuesday

FOR ONLY \$15.99

Your choice of Petite Filet Mignon, Old Bay Dusted Walleye or Lemon Caper 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* (\$2 OFF)
THIS MAKES A GREAT NIGHT ON THE TOWN

Winey Wednesday

\$10 OFF ALL BOTTLES 4-9 PM

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

MOSTLY BEER

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
 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