

Kicking
THINGS OFF

BURRATA CAPRESE

fresh tomatoes, burrata, basil, balsamic reduction, olive oil, mesclun
-7.5-

ARTICHOKE SPINACH DIP

served with pita pieces and tortilla chips
-9-

FRIED GREEN TOMATOES

butter milk breaded green tomatoes + chipotle ranch
-6-

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-

TOMATO BRUCHETTA

balsamic marinated local tomatoes, asiago, basil, french bread crustini
-6-

TJ'S TRIO PLATTER

pretzel sticks, cheese curds, cauliflower wings
-14-

STUFFED JALAPENOS

cream cheese, shredded cheddar, apricot sweet and sour sauce
-6-

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
-10-

TOMATO AND CUCUMBER SALAD

marinated and chopped juicy tomatoes and fresh garden cucumbers, red bell peppers, lemon thyme dressing, iced red onion
-9-

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-

GRILLED ROMAINE SALAD

shrimp, grilled romaine, charred corn relish, avocado aoli, queso fresco, chipotle ranch
-14-

* ADD CHICKEN FOR \$4, SHRIMP FOR \$7, SALMON FOR \$8
TOFU \$5, STEAK \$8, GARDEIN VEGAN BREAST \$6



CREATING MEMORIES SINCE 1964
359 WEST LIBERTY STREET | DOWNTOWN WOOSTER

LAND ROAMERS



* **CERTIFIED ANGUS BEEF® 10oz BUTTER BASTED NY STRIP** -27-
Certified Angus Beef® pan seared center cut 10 oz New York strip steak, roasted garlic butter, garlic mashed potatoes, grilled zucchini, squash, and green beans



* **MARINATED CERTIFIED ANGUS BEEF® FLAT IRON STEAK** -19-
Certified Angus Beef® marinated flat iron steak, sauteed mushrooms, caramelized onions, garlic mashed potatoes, grilled zucchini, squash, and green beans



* **PETITE CERTIFIED ANGUS BEEF® FILET MIGNON** -27-
Certified Angus Beef® 6 oz filet mignon, garlic demi butter, mashed potatoes, grilled zucchini, squash, and green beans

BURRATA CHICKEN

Grilled chicken breast, fresh burrata cheese, balsamic marinated garden tomatoes, romaine, grilled zucchini, squash, and green beans -16-

* **BLUEBERRY MERLOT PORK TENDERLOIN** -18-

Charbroiled pork tenderloin, blueberry + ginger + merlot reduction, wild rice pilaf, grilled zucchini, squash, and green beans

WATER DWELLERS

WALLEYE

old bay dusted walleye, lemon tarragon remoulade, wild rice pilaf, grilled zucchini, squash, and green beans -20-

BLACKENED GROUPER

pan seared grouper, Louisiana shrimp sauce, wild rice pilaf, grilled zucchini, squash, and green beans -21-

* **GRILLED ORANGE SESAME SALMON** -22-

grilled Akura salmon, orange sesame glaze, wild rice pilaf, grilled zucchini, squash, and green beans

CHAR GRILLED MAHI MAHI

7oz Mahi Mahi Steak, Chipotle Citrus Compound Butter, Wild Rice Pilaf, grilled zucchini, squash, and green beans -19-

VEGETARIAN & VEGAN

STUFFED ZUCCHINI

zucchini boats, choice of house herbed sausage or spicy vegan chorizo, parmesan cheese -14-

VEGAN GENERAL TSO'S

house made general tso's sauce, steamed broccoli, wild rice pilaf. ADD Gardein vegan breast \$6, chicken \$4, tofu \$5, chicken \$4, salmon \$8, steak \$8. shrimp \$7 -10-

BUCKWHEAT NOODLE BOWL

soba noodles, wasabi sesame seeds, carrots, red onion, cucumber, red bell pepper, sweet soy wasabi sauce. ADD Gardein vegan breast \$6, chicken \$4, tofu \$5, chicken \$4, salmon \$8, steak \$8. shrimp \$7 -12-

JACKFRUIT TACO

BBQ jackfruit, pineapple poblano salsa, queso fresco, avocado aoli -11-

TACOS + SAMMIES

OLD BAY DUSTED WALLEYE GRINDER

flash fried walleye filet, shaved romaine, lemon tarragon remoulade, grilled hoagie bun. house chips + pickle. -13-

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

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

MAHI MAHI TACO

shaved romaine, blackened mahi mahi, pineapple poblano salsa, queso fresco, avocado aoli -12-

LOBSTER QUESADILLA

cheddar cheese, pepper jack cheese, lobster, black bean & corn salsa, chipotle sour cream -14-

SHRIMP TACO

charred corn relish, queso fresco, romaine, fresh lime, avocado aoli -12-

IN THE DEEP DISH

CHICKEN AND BROCCOLI ALFREDO

grilled chicken breast, steamed broccoli, garlic parmesan cream sauce, penne pasta -14-

MANICOTTI FLORENTINE

cheese filled manicotti, spinach, house red sauce, shredded mozzarella -13-

BAKED SPAGHETTI AND MEATBALLS

house made meatballs, red sauce, spaghetti, shredded mozzarella -14-

BASIL PESTO CAPRESE PENNE

basil pesto, blistered cherry tomatoes, penne pasta, shaved parmesan. ADD Gardein vegan breast \$6, chicken \$4, tofu \$5, chicken \$4, salmon \$8, steak \$8. shrimp \$7 -12-

* 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 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

WINE BY THE BOTTLE

CHARDONNAY

BERINGER 2004, NAPPA, CA 42
 BARONE RICASOLI TORICELLA '06, TUSCANY 60
 COLUMBIA CREST '15 WA 26
 LA CREMA '16 WINDSOR, CA 40
 STAG'S LEAP KARIA '16 NAPA, CA 66
 ROBERT MONDAVI '14 ACAMPO, CA 34
 TALBOTT KALI HART '14 SALINAS, CA 38
 WILLIAM HILL '16 NAPA, CA 30

REISLING

LEONARD KRUESCH '17 TRIER, GERMANY 25

PINOT GRIGIO

ECCO DOMAIN '17 VENETO, ITALY 22
 BELLA SERA '17 MODESTO, CA 23

SAUVIGNON BLANC

PROPHECY '16 NEW ZEALAND 24
 MIRASSOU '16 MODESTO, CA 24

SPARKLING

LA MARCA PROSECCO, ITALY 30
 MARTINI & ROSSI, ASTI SPUMANTE 28
 WYCLIFF BRUT CHAMPAGNE, CA 23

CABERNET

COLUMBIA CREST '16 PATERSON, WA 24
 CHATEAU ST. MICHELLE '15 PATERSON, WA 30
 ROBERT MONDAVI '14 ACAMPO, CA 26
 JUSTIN '16 PASO ROBLES, CA 38
 KENDALL JACKSON '16 SONOMA, CA 30

MERLOT

JACOB'S CREEK '17 AUSTRALIA 28
 GHOST PINES '14 NAPA, CA 30

PINOT NOIR

LA CREMA '16 WINDSOR, CA 32
 CAMBRIA '14 SANTA MARIA, CA 32
 MCMURRAY '16 SAN MIQUEL, CA 30
 MIRASSOU '16 MODESTO, CA 24

MALBEC

TAHUAN '15 ARGENTINA 30
 GASCON '16 ARGENTINA 32

RED BLEND

CHATEAU ST. MICHELE '15 PATERSON, WA 32
 APOTHIC RED '16 MODESTO, CA 32
 BARONE RICASOLI CASALFERRO '04 TUSCANY 66

BARBERA

VEGLIO '14 PIEDMONT, ITALY 32

ROSÉ

APOTHIC '17 MEDESTO, CA 26
 PROVERB NV MEDESTO, CA 19

Hooked on Tuesday

FOR ONLY \$15.99

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

MOSTLY BEER

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

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