

---

*the*  
**APPETIZERS**

---

- CHIPS & SALSA \$5  
ARTICHOKE SPINACH DIP \$9  
ROCKEFELLER STUFFED MUSHROOMS \$8  
BALSAMIC BRUSSEL SPROUTS \$8  
candied walnuts, maple balsamic glaze.  
PRETZEL STICKS + BEER CHEESE \$9  
WHITE CHEDDAR CHEESE CURDS \$9  
freshly breaded and deep fried; marinara.  
TJ'S TRIO COMBO PLATTER \$14  
cauliflower wings. cheese curds, pretzle sticks.
- 

*the*  
**WINGS**

---

tribe honey BBQ, sweet Thai chili, teriyaki  
mild, medium, hot, or wings of death

- CAULIFLOWER WINGS \$10  
Flash fried cauliflower bites with your choice of sauce;  
served with celery.  
BONELESS WINGS 10 wings \$12 | 20 wings \$21  
your choice of sauce; served with celery.  
REGULAR WINGS 10 wings \$16 | 20 wings \$29  
your choice of sauce; served with celery.  
add ranch or bleu cheese for \$.75 extra
- 

*the*  
**SALADS**

---

Add a protein; tofu \$5, steak \$8,  
salmon \$9, shrimp \$6, chicken \$5

- ARUGULA + BEET SALAD \$13  
arugula, mixed greens, goat cheese, roasted beets, red  
onion, dried cranberries, apple cider vinaigrette.  
FALL HONEYCRISP APPLE SALAD \$13  
arugula, mixed greens, feta cheese, pomegranates,  
candied walnuts, apple cider vinaigrette.  
WEDGE SALAD \$12  
classic. iceberg wedge, egg, bleu cheese, bacon,  
tomatoes, white french dressing  
CAESAR SALAD \$12 CAESAR WRAP \$12  
romaine, house made caesar dressing, croutons, and  
shaved parmesan. also served as a wrap with chips.  
BUFFALO SALAD \$14 BUFFALO WRAP \$12  
grilled or fried spicy buffalo chicken, romaine, Swiss,  
cucumber, tomato, ranch. also served as a wrap with chips.
- 

*the*  
**PIZZAS & FLATBREADS**

---

Substitute our new cauliflower crust for \$1

- JALAPENO + SAUSAGE PIZZA \$14  
Sausage, jalapenos, red onion, red sauce, mozzarella.  
FALL APPLE + BRIE PIZZA \$14  
Brie, candied walnuts, honey crisp apples, caramelized  
onions, arugula and hot honey. On our new GF  
cauliflour crust.  
ARTICHOKE FLATBREAD \$9  
spinach artichoke dip, tomatoes, mozzarella.  
MARGARITA PIZZA \$13  
garlic olive oil, thin tomato, fresh + shredded  
mozzarella, basil. + balsamic.

---

*the*  
**ENTREES**

---

- APPLE AND ONION PORK TENDERLOIN \$18  
caramelized apples and onion, pan seared pork  
tenderloin, mashed potatoes and house vegetable  
WALLEYE DINNER \$22  
pan fried walleye with vegetables and house potatoes.  
STEAK & SHRIMP\* \$26  
6 oz tenderloin filet cooked to your liking, Old Bay  
shrimp, vegetable medley and house smashed potatoes.  
BBQ CEDAR PLANK SALMON \$21  
apple cider vinegar bbq, flakey salmon, mashed  
potatoes and house vegetable.  
FLAT IRON STEAK\* \$26  
flat iron cooked to your liking, sauteed mushrooms,  
caramelized onions, house potatoes, house vegetables.  
CHICKEN FINGER DINNER \$14  
fried chicken tenders, french fries.
- 

*the*  
**SANDWICHES**

---

- Substitute a veggie burger or vegan chicken breast  
WALLEYE SANDWICH \$17  
flash fried walleye filet, lettuce, tangy lemon tartar,  
red onion, tomato, hoagie, chips.  
BRIE AND ONION BURGER\* \$13  
8 oz angus beef burger, melty brie, jammy caramelized  
onions, french fries.  
HONEY HICKORY BURGER\* \$13  
8 oz angus beef burger, crispy bacon, honey hickory,  
cheddar cheese, french fries.  
UNCLE DELBERT\* \$13  
8 oz angus beef burger, provolone cheese and sauteed  
mushrooms, french fries.  
GRILLED CHEESE \$10 With soup \$14  
Mozzarella, provolone, pepper jack, cheddar cheese,  
pesto, spinach and tomato. Toasted Texas toast.  
CHEESEBURGER QUESADILLA\* \$15  
cheddar, mozzarella, juicy cheeseburger, grilled flour  
tortilla, fries.  
CHICKEN QUESADILLA \$13  
grilled chicken, cheddar and pepper jack cheese,  
scallions, red peppers, diced tomato, lettuce, sour  
cream, and salsa.
- 

*the*  
**PASTA & BOWLS**

---

- LOBSTER RAVIOLI \$20  
pumpkin lobster cream, wilted spinach, salted pepitas.  
VODKA ZOODLE BOWL \$12  
zucchini noodles, carrots, broccoli, red peppers, feta  
cheese crumbles and a creamy tomato vodka sauce.  
THAI PEANUT BOWL\* \$12  
your choice of tofu or chicken, lightly sauteed  
seasonal vegetables, and tossed in a spicy peanut sauce;  
served with herb rice. Upgrade to shrimp, salmon, steak.  
CAJUN SHRIMP PASTA \$17  
linguini, cajun cream sauce, roasted red peppers and  
cajun shrimp.  
BROCCOLI ALFREDO \$17  
house made alfredo, penne pasta, broccoli florets, and  
your choice of vegetables, chicken or shrimp.

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

*the*  
**WINE MENU**

*by the bottle*

*by the glass*

<b>WHITE</b>	<b>GLASS</b>
house pour moscato	7
house pour chardonnay	7
kendall jackson chardonnay	9
bella sera pinot grigio	7
josh pinot grigio	9
prophecy sauvignon blanc	9
<b>RED</b>	
troutman farmer's red	8
gascon Malbec	9
kendall jackson merlot	9
house pour merlot	8
apothic red blend	8
mirassou pinot noir	8
house pour cabernet	7
kendall jackson cabernet	9
<b>ROSÉ</b>	
apothic rosé	8

**WHITE**

Canyon Road Moscato   Modesto, CA	24
Kendall Jackson Chardonnay   Wa	30
Proverb Chardonnay   Modesto, Ca	22
Josh Chardonnay   Ca	27
Bella Sera Pinot Grigio   Modesto, Ca	21
Josh Pinot Grigio   Ca	27
Prophecy Sauvignon Blanc   New Zealand	28

**RED**

Troutman Farmer's Red Blend   Wooster, Oh	25
Apothic Red Blend   Modesto, Ca	28
Altos Del Plata Malbec   Argentina	25
Gascon Malbec   Argentina	29
Robert Mondavi Merlot   Acampo, Ca	26
Kendall Jackson Merlot   Sonoma, Ca	30
Cambria Pinot Noir   Santa Maria, Ca	37
MacMurray Pinot Noir   San Miquel, Ca	35
Mirassou Pinot Noir   Modesto, Ca	22
Chateau St. Michele Red Blend   Paterson, Wa	29
Kendall Jackson Cabernet   Paterson, Wa	34
Robert Mondavi Cabernet   Acampo, Ca	29
Josh Cabernet   hopland, Ca	35

**ROSÉ**

Apothic Rosé   Medesto, Ca	26
----------------------------	----

**BUBBLES**

Martini & Rossi Asti Spumante	29
Wycliff Brut Champagne	19

TJ'S

DINNER

20  
 —  
 21

C . W .

MENU