the APPETIZERS

DILL PICKLE FLATBREAD $10
garlic oil, mozzarella, provolone, dill pickles, garlic peppercorn ranch drizzle.

ARTICHOKE STUFFED 'SHROOMS $9
spinach artichoke dip stuffed mushroom caps.

BALSAMIC BRUSSEL SPROUTS $8
candied walnuts, maple balsamic glaze.

ARTICHOKE SPINACH DIP $9

PRETZEL STICKS + BEER CHEESE $9

WHITE CHEDDAR CHEESE CURDS $9

TJ'S TRIO COMBO PLATTER $14
cauliflower wings. cheese curds, pretzel sticks.

SAUERKRAUT BALLS $8
sauerkraut + bacon deep fried, dijonnaise.

the SALADS

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

WEDGE SALAD $12
iceberg wedge, egg, bleu cheese, bacon, tomatoes, white french dressing

BUFFALO SALAD $14
grilled or fried spicy buffalo chicken, romaine, Swiss, cucumber, tomato, red onion, ranch.

CAESAR SALAD $12
romaine, croutons and parmesan cheese, TJ's Caesar dressing.

APPLE HARVEST SALAD $13
apples, candied pecans, dried cranberry, goat cheese, mixed greens, apple cider dressing.

BUTTERNUT SALAD $13
roasted butternut squash, bacon, parmesan, candied pecans & red onions, mixed greens, balsamic.

the WINGS

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

CAULIFLOWER WINGS $10
flash fried cauliflower bites with your choice of sauce; served with celery.

BONELESS 10 wings $12 | 20 wings $21
your choice of sauce; served with celery.

REGULAR 10 wings $14 | 20 wings $25
your choice of sauce; served with celery.

add ranch or bleu cheese for $.75 extra

the 'ZAS & FLATBREADS

Substitute our new cauliflower crust for $3.50

APPLE + BRIE PIZZA $15
Brie, candied walnuts, granny smith apples, caramelized onions, arugula and hot honey. On our new GF cauliflower crust.

ARTICHOKE FLATBREAD $9
spinach artichoke dip, tomatoes, mozzarella.

MARGHERITA PIZZA $14
garlic olive oil, thin tomato, fresh + shredded mozz, basil + balsamic.

LOTTERY: PICK 3 FOR $15
comes with red sauce + mozzarella
toppings: pepperoni, red onion, bacon, banana peppers, jalapeños, tomatoes, black olives, anchovies, roasted red peppers, mushrooms.
.75 for extra

spicy hot =

* *20% gratuity added to parties of 8 or larger.*

Eating raw or undercooked meats, eggs, or shellfish may increase your risk for a food-borne illness.

the ENTREES

HEN SOLO CHICKEN $18
grilled chicken, honey mustard glaze, sautéed onions, red peppers, mushrooms, three cheese blend, mash potatoes & vegetables

EVERYTHING SPICED SALMON $23
served with wild rice and house vegetable.

BLACKENED MAHI MAHI $22
with spiced cajun shrimp, lemon cream sauce, wild rice and vegetables.

PAN FRIED WALLEYE $23
served with vegetables and rosemary potatoes.

SMOTHERED PETITE FILET* $23
sauteed mushrooms, carmelized onions, rosemary potatoes, house vegetables.

STEAK & OLD BAY SHRIMP* $27
6 oz tenderloin filet, shrimp, vegetable + rosemary potatoes.

APPLE + ONION TENDERLOIN* $23
pork tenderloin, caramelized cider apples + onions, vegetable + mashed potatoes.

the SANDWICHES

Sub a veggie burger or vegan chicken breast

WALLEYE SANDWICH $18
flash fried walleye filet, lettuce, tangy lemon tartar, red onion, tomato, hoagie, chips.

CHICKEN CAESAR WRAP $14
romaine, parmesan cheese,Caesar dressing, grilled chicken, spinach wrap; served with chips.

APPLE, BACON, CHICKEN MELT $16
hot honey, apple, cheddar, bacon, grilled chicken, whole wheat bread and chips.

MAHI MAHI SANDWICH $16
lettuce, tomato, onion, avocado mayo and chips.

CHICKEN FINGERS + FRIES $14

the BURGERS

OKTOBERFEST BURGER* $17
8 oz angus beef burger, sauteed onions, whole grain mustard, beer cheese, pretzel bun, sweet potato fries.

BRIE AND ONION BURGER* $15
8 oz angus beef burger, melty brie, jammy carmelized onions, french fries.

HOT WING BURGER* $14
8 oz angus beef burger, bleu cheese, red onion, hot wing sauce, french fries.

HONEY HICKORY BURGER* $14
8 oz angus beef burger, crispy bacon, honey hickory, cheddar cheese, french fries.

UNCLE DELBERT* $14
8 oz angus beef burger, provolone cheese and sauteed mushrooms, french fries.

CHICKEN OR BURGER 'DILLA* $14
cheddar and pepper jack cheese, scallions, red peppers in a quesadilla with diced tomato, lettuce, sour cream, and salsa on the side.

the PASTA & BOWLS

PESTO PASTA $16
Shrimp, chicken or tofu and linguini or zoodles with fresh pesto, blistered cherry tomatoes, edamame, and fresh mozzarella. 16

VODKA ZOODLES $13
zoodles, carrots, broccoli, red peppers, feta crumbles and a creamy tomato vodka sauce.

BUTTERNUT TORTELLINI $15
brown butter squash, cheese tortilini, sweet cream sauce, candied bacon, spinach, pepitas + parmesan.

CAJUN SHRIMP + LINGUINI $18
cajun cream, roasted red peppers + shrimp.

BROCCOLI ALFREDO $17
house made alfredo, penne pasta, broccoli, and your choice of vegetables, chicken or shrimp.

the
WINE + BOURBON
selection

by the glass

BOURBON

	GLASS
four roses	8
makers mark	8
knob creek	10
woodford reserve	10
basil hayden	12
angel's envy	13

WHITE

house pour moscato	7
sea glass riesling	8
house pour chardonnay	7
kendall jackson chardonnay	9
bella sera pinot grigio	7
josh pinot grigio	9
prophecy sauvignon blanc	9

RED

troutman farmer's red	9
gascon Malbec	9
kendall jackson merlot	10
house pour merlot	7
apothic red blend	8
mirassou pinot noir	8
house pour cabernet	7
kendall jackson cabernet	10

ROSÉ + ORANGE

apothic rosé	8
field recordings orange	8

by the bottle

WHITE

Canyon Road Moscato | Modesto, Ca	24
Sea Glass Riesling | Santa Barbara, Ca	26
Kendall Jackson Chardonnay | Wa	30
Proverb Chardonnay | Modesto, Ca	24
Josh Chardonnay | Ca	32
Bella Sera Pinot Grigio | Modesto, Ca	24
Josh Pinot Grigio | Ca	30
Prophecy Sauvignon Blanc | New Zealand	28

RED

Troutman Farmer's Red Blend | Wooster, Oh	28
Apothic Red Blend | Modesto, Ca	28
Gascon Malbec | Argentina	29
Robert Mondavi Merlot | Acampo, Ca	26
Kendall Jackson Merlot | Sonoma, Ca	34
MacMurray Pinot Noir | San Miquel, Ca	35
Mirassou Pinot Noir | Modesto, Ca	24
Kendall Jackson Cabernet | Paterson, Wa	34
Robert Mondavi Cabernet | Acampo, Ca	29
Josh Cabernet | hopland, Ca	35

ROSÉ + ORANGE

Apothic Rosé | Medesto, Ca	26
Field Recordings | Central, Ca	29

BUBBLES

Martini & Rossi Asti Spumante	32
Wycliff Brut Champagne	19

DINNER

TJ'S 20/22 C.W.

MENU