

»—▶ APPETIZERS ◀—«

»—▶ *** These Appetizers are \$5 During Our Happy Hours Monday thru Friday 3 pm until 6 pm ◀—«

TJ's House Specialty Shrimp – (4) Shrimp Stuffed with a Cream Cheese and Jalapeno Mix Wrapped in Bacon and Grilled to Perfection. Served with a Habanero Glaze. \$10.99

Bacon Wrapped Quail – Succulent Quail Breast and Jalapeno Wrapped in Bacon Topped with Tequila Lime Butter with Fresh Greens - Serving of Four. Made In-House with Quail Supplied by Diamond H Ranch Bandera, TX \$12.99

Chicken Wings – 6 Wings or 12 Wings Tossed in Your Choice of Our Delicious House Made Sauces: Buffalo, House BBQ, Asian Zing, Honey Garlic, Garlic Parmesan or Our House Voodoo Dry Rub Served with a Side of Celery and Carrot Sticks and Your Choice of Ranch or Bleu Cheese Dressing, Extra Dressings \$.50/Each Extra Celery/Carrots \$.50/Each. \$5.99/\$10.99

Fried Cherry Bombs – Fresh Cherry Peppers Hand Breaded and Deep Fried Served with Our Housemade and Ranch Dressing \$6.99 *

Fried Pickle Bottlecaps – Fresh Dill Pickle Slices Hand Breaded and Deep Fried Served with Our Housemade Ranch Dressing \$6.99 *

Forge Fried Mushrooms – Fresh Large Mushrooms Halved and Hand Breaded in Our Seasoned Batter Deep Fried 'til Golden Brown Served with a Side of Ranch Dressing. Substitute a Side of Our House White Gravy \$.95 \$7.99 *

Fried Mozzarella – 4 or 6 Fresh Hand Cut and Breaded Mozzarella Cheese House Lightly Fried Served with a Side of Housemade Marinara Sauce \$7.29 */\$10.79

Chips & Salsa/Queso & Chips/Queso, Chips and Salsa – Our Creamy Housemade Queso Served with Fresh Tortilla Chips. Add Our Delicious Homemade Roasted Vegetables Salsa \$3/\$6 */\$8 *

»—▶ ANGUS STEAKS ◀—«

Hand Cut in House Served With Your Choice of Two Sides and Soup or Salad

Sirloin – 8 oz Sirloin \$18

Maverick Ribeye – 8 oz. Angus Ribeye Topped w/ Bleu Chz Compound Butter \$17.25

Ribeye – 14 oz 100% Angus Beef Cooked to Order \$29

»—▶ SALADS ◀—«

Forge Cowboy Salad – Iceberg Lettuce, with Broccoli, Grape Tomatos, Red Onions, Black Beans, Charred Corn, Cheddar Cheese, Avocados, and Seasoned Grilled Chicken Tossed in Our Delicious House Made Cowboy Dressing \$13.99

TJ's House Salad – Lettuce Mix with Walnuts, Tomato, Red Onion, Bleu Cheese Crumbles, and Dried Cranberries with a Side of Balsamic Vinaigrette. Add Grilled Chicken for \$3.00 extra Add Grilled Shrimp \$5.00 Add Sirloin Steak for \$5.00 \$10.59

Ahi Tuna and Avocado Salad – White Sesame Seed Encrusted Ahi Tuna, Pan Seared and Served over Mixed Greens with Sliced Avocado, Onions and Tomato, Topped with a Citrus Vinaigrette \$13.99

Stuffed Avocado w/Chicken or Shrimp – Avocado Halves Stuffed with Diced Peppers, Onions and Your Choice of Chicken or Shrimp, Tossed in a Citrus Vinaigrette Chicken \$9.99/Shrimp \$10.99

»—▶ SANDWICHES ◀—«

All Sandwiches Served with French Fries and Dill Pickle Add Cheese \$1 Add Bacon \$2 Add Grilled Jalapenos \$.50

Bacon Marmalade Burger – Seasoned Angus Ground Beef Topped with Our House Made Bacon Marmalade, Provolone Cheese, Arugula and Jalapeno Aioli \$11.99

Blacksmith Burger – Seasoned 6 oz. Angus Ground Beef Topped with Lettuce, Tomato, Garlic Aioli, Red Onion, With Your Choice of Cheese Served on a Toasted Bun. \$11.49

+ Make Mine A Double - Add Another Burger Patty for \$5/Add Grilled Mushrooms \$1/Add Grilled Jalapenos \$.50

Pulled Pork Sandwich – Slow Cook Pork Shoulder Topped with Crispy Onions on a Toasted Bun Served with a Side of TJ's House Made BBQ Sauce and Cole Slaw \$11.49

French Dip – Sliced Roast Beef, Dipped in Au Jus, Topped with Melted Provolone Cheese Served on a Toasted Hoagie Roll with a Side of Au Jus and Horseradish Cream. \$10.49

BLT – Bacon, Lettuce and Tomato on Toasted Sourdough Bread with Dash of Chipotle Mayo \$10.50

Chicken Breast Sandwich – Grilled or Fried Marinated Boneless Chicken Breast Topped with Lettuce, Tomato and Onions Served on Toasted Bun and Jalapeno Aioli \$10.69

Beyond Burger (Vegetarian) – Made with Plant Based 100% Vegetables Patty Grilled with Lettuce, Tomato and Red Onion with Jalapeno Aioli on a Toasted Bun \$13.99

All Our Food is Made to Order – 18% gratuity is added to all table of 8 or more. Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

»—» ENTRÉES ←—«

All Entrées Come With Your Choice of Two (2) Sides

TJ's Chicken Fried Goodness – Chicken Fried Steak \$12.99, Chicken Fried Chicken \$12.50, Chicken Fried Ribeye (8 oz.) \$17.59 or Chicken Fried Pork Chop \$12.99 Topped with Our Delicious House Made Country Gravy and Served with Our House Made Mashed Potatoes and Green Beans (let you server know if you want Gravy on your Mash)

Southern Style Meatloaf – House made Angus Meatloaf, Topped with a Savory House Sauce, Served with Mashed Potatoes, Green Beans and Tea Brown Gravy Optional \$12.99

Pecan Crusted Chicken – Boneless Chicken Breast in a Seasoned Pecan Breeding, Oven-Roasted and Topped with a Pecan Cream Sauce This House Specialty is made to order and preparation time can be 30 minutes \$13.99

Chicken Cordon Bleu – Boneless Chicken Breast Layered with Cured Meat and Provolone Cheese, Dipped in Egg, Pan Seared, Topped with a Mushroom Sauce. This House Specialty is made to order and preparation time can be 30 minutes \$16.99

Boneless Grilled Chicken – Chicken Breast, Grilled and Topped with Sautéed Onions and Mushrooms \$12.49

Chicken Tenders – Delicious Marinated Chicken Strips in Our House Breeding Deep Fried 'til Golden Brown and Served with Cole Slaw, French Fries and Our Delicious House Made White Gravy \$10.99

Grilled Boneless Pork Chop – Seasoned Boneless Pork Ribeye Grilled to Perfection over an Open Flame \$11.99

»—» SEAFOOD ENTRÉES ←—«

TJ's House Specialty Shrimp – (6) Shrimp Stuffed with a Cream Cheese and Jalapeno Mix Wrapped in Bacon and Grilled to Perfection Served with a Habanero Glaze \$13.99

Fried or Grilled Shrimp Plate – Your Choice of 6 Hand Breaded and Fried, or 6 Grilled Shrimp Served with Your Choice of Cocktail Sauce or Tartar Sauce \$12.99

Fried Fish Plate – White Fish Fillet Hand Battered in Our Delicious Seasoned Breeding and Deep Fried 'til Golden Brown Served with Tartar Sauce \$13.99

Ahi Tuna – White Sesame Encrusted Ahi Tuna, Pan Seared and Topped with a Wasabi and Soy Ginger Glaze \$15.99

Grilled Salmon – Fresh Salmon Seasoned with Salt, Pepper and Garlic Grilled to Perfection \$17.99

+ Side of Lemon Garlic Butter \$1.00

»—» PASTAS ←—«

Lemon Caper Pasta – Angel Hair Pasta Tossed in Our House Made Lemon Butter and White Wine Sauce with Capers, Cherry Tomatoes and Parmesean Cheese Served with Garlic Bread Stick \$7.99

+ Add Chicken \$3.00 Add Shrimp (4) \$5.00 Add Salmon \$5.00

Linguine Alfredo – Linguine Pasta Tossed in Our House Made Creamy Alfredo Sauce Served with Garlic Bread Stick \$10

+ Add Grilled Chicken \$3.00 or Grilled Shrimp (4) \$5.00

Vodka Shrimp Linguini – Linguini Pasta Tossed in a Slightly Spicy Vodka Cream Sauce with (4) Shrimp, Cherry Peppers, Red Onion and Garlic Served with Garlic Bread Stick \$13.99

»—» STANDARD SIDES ←—«

Free With Your Meal or A La Carte \$1.99 "Load" Your Potatoes & French Fries with Bacon & Cheese \$1.29

Fully Load Your Baked Potato \$1.99

Mashed Potatoes

Baked Potato

Baked Sweet Potato

Green Beans

Corn Cob

Seasonal Mixed Vegetables

Wild Rice

Cole Slaw

French Fries

+ Add Cheese \$3/Add Forge Texas Chili \$3/Add Bacon Bits \$2

»—» PREMIUM SIDES ←—«

\$1.49 extra with your Meal or A La Carte \$2.50

Garden Side Salad

Broccoli

Sautéed Baby Spinach

Macaroni & Cheese

Sweet Potato Fries

Fried Okra

Daily Weekday Happy Hour from 3 p.m. until 6 p.m.

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