

»—▶ APPETIZERS ◀—«

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

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 \$14.99

Crab Cakes – Housemade Crabmeat Pan Seared and Served over Spring Mix with a Side of Cajun Remoulade \$11.99

Chicken Wings – 6 Wings or 12 Wings Tossed in Your Choice of Our Delicious Housemade Sauces: Buffalo, 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, \$5.99/\$10.99

+ Extra Dressings \$.50/Each Extra Celery/Carrots \$.50/Each.

Fried Cherry Bombs – Fresh Cherry Peppers Hand Breaded and Deep Fried Served with Our Housemade Ranch Dressing \$7.99 ***

Fried Pickle Bottlecaps – Fresh Dill Pickle Slices Hand Breaded and Deep Fried Served with Our Housemade Ranch Dressing \$7.99 ***

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

+ Substitute a Side of Our House White Gravy \$.95

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

Housemade Onion Rings – Delicious Extra Crispy House Made Onion Rings Served with a Side of Our Housemade Ranch Dressing \$7.99

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

»—▶ ANGUS STEAKS ◀—«

Served With Your Choice of Two Sides and Soup or Side Salad

Sirloin – 8 oz Sirloin \$18

Maverick Ribeye – 8 oz. Angus Center Cut Ribeye \$17.25

+ (Add Bleu Cheese Compound Butter \$1)

Ribeye – 14 oz 100% Angus Ribeye Hand Cut and Cooked to Order \$32

»—▶ SALADS ◀—«

One Trip Salad Bar – One Trip to Our Salad Bar: Includes Assorted Salad Mixes, Fresh Vegetable Toppings, Hard Boiled Egg, Pastas, Fresh Fruit, Bacon Bits, Croutons and Housemade Dressings \$10.99

+ Add Baked Potato or Baked Sweet Potato \$1, Loaded Add \$1 Add Cup of Forge Texas Chili or Soup of the Day \$3

TJ's House Salad – Lettuce Mix with Walnuts, Tomato, Red Onion, Bleu Cheese Crumbles, and Dried Cranberries with a Side of Balsamic Vinaigrette. \$10.59

+ Add Chicken \$3 Add Shrimp \$3 Add Salmon \$5

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 \$14.99

Stuffed Avocado w/Chicken or Shrimp – Avocado Halves Stuffed with Diced Peppers, Onions and Your Choice of Chicken \$10.99 or Shrimp \$11.59 Tossed in a Citrus Vinaigrette

»—▶ 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 Housemade Bacon Marmalade, Provolone Cheese, and Fresh Spring Mix Served on a Toasted Bun \$13.99

Blacksmith Burger – Seasoned Angus Ground Beef Topped with Lettuce, Tomato, Red Onion, With Your Choice of Cheese Served on a Toasted Bun. \$11.99

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

Pulled Pork Sandwich – Slow Cook Pork Shoulder Topped with Crispy Onions on a Toasted Bun Served with a Side of TJ's Housemade BBQ Sauce and Cole Slaw \$10.49

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 \$11.49

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

+ Add Avocado \$2

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

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

»—> **ENTRÉES** <—«

All Entrées Come With Your Choice of Two (2) Sides Except for Our Chicken Tenders

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 Housemade Country Gravy and Served with Our Housemade Mashed Potatoes and Green Beans

+ (let your server know if you want Gravy on your Mash) Extra Side of Gray \$.95

Southern Style Meatloaf – Housemade Meatloaf Recipe Made with Angus Beef Topped with a Savory House Glaze (Brown Gravy Optional) \$12.99

Pecan Crusted Chicken – Boneless Chicken Breast in a Seasoned Pecan Breading, Oven-Roasted and Topped with a Pecan Cream Sauce \$13.99

+ This House Specialty is made to order and preparation time can be 30 minutes

Chicken Cordon Bleu – Boneless Chicken Breast Layered with Cured Meat and Provolone Cheese, Dipped in Egg, Pan Seared, Topped with a Mushroom Sauce. \$16.99

+ This House Specialty is made to order and preparation time can be 30 minutes

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

Chicken Tenders – Delicious Marinated Chicken Strips in Our House Breading Deep Fried 'til Golden Brown and Served, 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 \$12.99

»—> **SEAFOOD ENTRÉES** <—«

Fried Fish Plate – White Fish Fillet Hand Battered in Our Delicious Seasoned Breading and Deep Fried 'til Golden Brown Served with Cole Slaw, Side of French Fries and Tartar Sauce \$13.99

+ Your Choice of (2) Fish Fillets or Fish Nuggets

Fried or Grilled Shrimp Plate – Your Choice of 6 Hand Breaded and Fried, or 6 Grilled Shrimp Served with Cole Slaw and Side of French Fries and Your Choice of Cocktail Sauce or 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** <—«

Add to Your Pasts Choice: Grilled Chicken \$3 Shrimp \$5 Salmon \$5

Lemon Caper Pasta – Angel Hair Pasta Tossed in Our Housemade Lemon Butter and White Wine Sauce with Capers, Cherry Tomatoes and Parmesean Cheese Served with Garlic Bread Stick \$8.99

Linguine Alfredo – Linguine Pasta Tossed in Our Housemade Creamy Alfredo Sauce Served with Garlic Bread Stick \$10.99

Stuffed Ravioli – Cheese Stuffed Ravioli Served with Your Choice of Alfredo, Pesto or Marinara Sauce Served with Garlic Bread Stick \$11.99

»—> **STANDARD SIDES** <—«

Free With Your Meal or A La Carte \$1.99

Fully Load Your Baked Potato or Baked Sweet Potato \$1.99

"Load" Your Mashed Potatoes or French Fries with Bacon & Cheese \$1.29

Mashed Potatoes

Green Beans

Wild Rice

Baked Potato

Corn

Cole Slaw

Baked Sweet Potato

Seasonal Mixed Vegetables

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 Unless Noted

Loaded Mashed Potatoes

Sautéed Baby Spinach

Sweet Potato Fries – \$3.50

Broccoli

Fried Okra

Macaroni & Cheese

»—> Substitute a Side Salad from Salad Bar with Your Meal \$3.50 or Add A La Carte to Your Meal \$4.50 <—«

»—> **ALL OUR FOOD IS MADE TO ORDER** <—«

DAILY WEEKDAY HAPPY HOUR FROM 3 P.M. UNTIL 6 P.M.