

»→ APPETIZERS ←«

»→ *** Starred 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 \$15.99

Chicken Wings – Flavorful Chicken Wings Tossed in Your Choice of Our Delicious House Made 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/\$10.25 10/\$18.50 15/\$27.75

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

Pickle Bottlecaps – Fresh Dill Pickle Slices Hand Breaded and Deep Fried Served with Our Housemade Ranch Dressing \$8 ***

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

Fried Mozzarella – Fresh Hand Cut and Breaded Mozzarella Cheese Lightly Fried Served with a Side of Housemade Marinara Sauce 4/\$8 *** or 6/\$11

Housemade Onion Rings – Hand Cut Onion Rings Battered in Our House Breeding and Deep Fried 'tl Golden Brown Served with a Side 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 \$4/\$7 ***/\$9***

»→ ANGUS STEAKS ←«

Served With Your Choice of Two Sides and Soup or Side Salad Add Grilled Onions \$1 Add Grilled Mushrooms \$1 Add Grilled Shrimp (3) \$6

Sirloin – 8 oz Sirloin \$24.99

Maverick Ribeye – 10 oz. Angus Center Cut Ribeye \$22.99

Ribeye – 14 oz 100% Hand Cut Angus Ribeye \$34

»→ SALADS ←«

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

Bandera Wedge – Crispy Iceberg Lettuce Topped with Bleu Cheese Crumbles, Sliced Red Onion, Bacon, Cherry Tomatoes and Served with a Side Bleu Cheese Dressing \$8.29

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 Sweet Potato \$1, Loaded Add \$1.99 Add Cup of Forge Texas Chili or Soup of the Day \$3

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 10.99/13.59

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

+ Add Chicken \$3 Add Shrimp \$6 Add Salmon \$8 Add Steak \$9

»→ SANDWICHES ←«

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

Bacon Marmalade Burger – Seasoned Angus Ground Beef Topped with Our Housemade Bacon Marmalade and Fresh Spring Mix Served on a Toasted Bun \$13.99

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

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

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

BLT – Bacon, Lettuce and Tomato on Toasted Sourdough Bread with a Side of 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. \$10.99

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 \$12.49

Pulled Pork Sandwich – House Seasoned and Slow Cooked 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

»—▶ ENTRÉES ◀—«

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

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

Pecan Crusted Chicken – Boneless Chicken Breast in a Seasoned Pecan Breeding, 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

TJ's Chicken Fried Goodness – Chicken Fried Steak \$12.99, Chicken Fried Chicken \$12.99, Chicken Fried Ribeye (10 oz.) \$22.99 or Chicken Fried Pork Chop \$13.99

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

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

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

Grilled Boneless Pork Chop – Seasoned Boneless Pork Ribeye Grilled to Perfection over an Open Flame \$12.99

Liver & Onions – Grilled and Seasoned Perfectly Topped with Brown Gravy and Grilled Onions \$14.99

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

»—▶ SEAFOOD ENTRÉES ◀—«

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

Fried Fish Plate Filets or Fish Nuggets – White Fish Fillet Hand Battered in Our Delicious Seasoned Breeding and Deep Fried 'til Golden Brown Served with Cole Slaw, Side of French Fries and Tartar Sauce 11.99/14.99

+ Your Choice of (1) or (2) Fish Fillets

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 \$16.99

»—▶ PASTAS ◀—«

Add to Your Pastas Choice: Grilled Chicken \$3 Shrimp \$6 Salmon \$8

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

Mashed Potatoes

Baked Potato

Baked Sweet Potato

Green Beans

Corn

Seasonal Mixed Vegetables

Wild Rice

Cole Slaw

French Fries

+ Add Cheddar or Queso

Cheese \$1 Add Chili \$2

»—▶ PREMIUM SIDES ◀—«

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

Loaded Mashed Potatoes

Broccoli

Onion Rings

Sautéed Baby Spinach

Fried Okra

Brussel Sprouts

Sweet Potato Fries – \$3.50

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.

TEMPORARY PRICE INCREASE NOTICE Unfortunately due to the ongoing beef, chicken and seafood shortages, we are experiencing the highest prices in history. TJ's @ The Old Forge has to temporarily increase the cost of some of our menu items. As prices become lower we'll lower our prices accordingly.

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