

»→ APPETIZERS ←«

»→ *** Starred Appetizers are \$5 During Our Happy Hours Monday thru Friday 3 pm until 6 pm ←«

Sea Hogs – Four (4) Shrimp, Bacon, Cream Stuffed Jalapeno Wrapped in Bacon and Drizzled with our House Made Lemon Garlic Aioli \$14.99

Shrimp Cocktail – Large Chilled Tail On Shrimp Served with House Made Cocktail Sauce, Lemon, Avocado with Crackers \$14.99

Chips and Salsa/ *Chips and Queso/ ***Chips Salsa & Queso** – Fresh Crispy Tortilla Chips Served with your Choice of our House Queso or Homemade Salsa, or Both If You Like \$3 \$6 \$7.50

Fried Mozzarella – Fresh Hand Cut and Breaded Mozzarella Cheese Lightly Fried Served with a Side of Housemade Marinara Sauce 4/\$8.99 or 6/\$11.99

*****Fried Mushrooms** – Fresh Mushrooms Halved and Hand-Breaded in Our Seasoned Batter Deep Fried 'til Golden Brown Served with a Side of Our Housemade White Gravy \$8.99

*****Pickle Bottlecaps** – Fresh Dill Pickle Slices Hand Breaded & Deep Fried Served with Chipotle Ranch Dressing \$8.99

Chicken Wings – Flavorful Chicken Wings Tossed in Your Choice of Our Delicious House Made Sauces: Buffalo, Honey Siracha, BBQ, Asian Zing, Honey Garlic, Garlic Parmesan, Lemon Pepper, Jalapeno Ranch Rub or Our House Voodoo Rub Served with a Side of Celery & Carrot Sticks. Choice of Ranch, Jalapeno Ranch or Bleu Cheese Dressing, (6) \$8.99 (12) \$16.99

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

»→ AKAUSHI STEAKS – HIGHER CONCENTRATION OF MONOUNSATURATED FAT ←«

Filet Mignon-8 oz – \$48.99

Boneless Ribeye-14 oz – \$42.99

Boneless Ribeye-12 oz – \$36.99

Akaushi Meat is Extremely Tender, Juicy and Considered by Most Beef Experts to be the Most Palatable and Healthy Beef in the World. Our Steaks are Seasoned and Seared on Our Red Hot Cast Iron Skillet.

»→ ANGUS STEAKS ←«

Ribeye – Fresh Never Frozen House Cut 14 oz 100% Hand Cut Angus Ribeye \$32.99

Maverick Ribeye – Fresh Never Frozen House Cut 10 oz. Angus Center Cut Ribeye \$23.99

Sirloin – Fresh Never Frozen House Cut 8 oz Sirloin \$19.99

Steaks Served With Your Choice of Two Sides and Soup or Side Salad Add Grilled Onions \$1 Add Grilled Mushrooms \$1

»→ 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, Served with a Side of Citrus Vinaigrette \$15.99

Cobb Salad – Chopped Salad Greens, Tomato, Crisp Bacon, Hard Boiled Egg, Avocado Ham, Turkey and Red Onion Served with Your Choice of House Made Dressing \$10.99

TJ's House Salad – Lettuce Mix with Walnuts, Tomato, Red Onion, Goat Cheese Crumbles, and Dried Cranberries with a Side of Our House Balsamic Vinaigrette. \$11.99

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

»→ GOURMET BURGERS ←«

Make Mine A Double - Add Another Burger Patty for \$5

Add Bacon \$3/Add Cheese \$2/Add Grilled Jalapenos \$1/Add Grilled Onions \$1

All Burgers are Served on Toasted Brioche Bun with French Fries and Cooked to Medium Unless Otherwise Requested

Akaushi Burger – Seasoned Half Pound 100% Akaushi Ground Beef Topped with Lettuce, Tomato, Red Onion \$14.99

Blacksmith Burger – Seasoned Half Pound Angus Ground Chuck Topped with Lettuce, Tomato, and Red Onion \$12.99

The Anvil – Seasoned Half Pound Angus Ground Chuck Topped with Cheddar Cheese, Bacon, House Made BBQ Sauce and Crispy Onion Strings \$15.99

The Smelter – Seasoned Half Pound Angus Ground Chuck Topped with Grilled Jalapenos, Sautéed Onions and Pepper Jack Cheese Served with a Sriracha Mayo on a Toasted Brioche Bun Served with French Fries Dusted with Voodoo Seasoning \$14.99

Mushroom Swiss Burger – Seasoned Half Pound Angus Ground Chuck Topped with Grilled Mushroom and Melted Swiss Cheese \$14.99

»→ SANDWICHES ←«

All Sandwiches are Served with French Fries

Patty Melt – Ground Beef Patty on Buttered Toasted Sourdough Bread with Melted Swiss Cheese, Siracha Mayo and Caramelized Onions. \$11.99

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

+ Add Avocado \$2

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 \$13.99

Pulled Pork Sandwich – House Seasoned and Slow Cooked Pork Shoulder Topped with Crispy Onion Strings on a Toasted Brioche Bun Served with a Side of TJ's House Made BBQ Sauce and Cole Slaw \$10.99

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

»→ **ENTRÉES** ◀←

All Entrées Come With Your Choice of Two (2) Sides Except for Our Chicken Tenders, Cottage Pie, Steak Fingers and Pastas

Pecan Crusted Chicken – Boneless Chicken Breast in a Seasoned Pecan Breading, Oven-Roasted and Topped with a Pecan Cream Sauce \$14.99

+ 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. \$15.99

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

TJ's Chicken Fried Goodness – Chicken Fried Steak \$14.99, Chicken Fried Chicken \$13.99,

Grilled Pork Chop – Seasoned Boneless Pork Ribeye Grilled to Perfection over an Open Flame \$13.99

Grilled Chicken – Boneless Chicken Breast, Grilled and Topped with Sautéed Onions and Mushrooms \$12.99

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 \$11.99

Steak Fingers – Delicious Steak Fingers in Our House Breading Deep Fried 'til Golden Brown and Served with French Fries and a Side of Our House Made Gravy \$13.99

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

»→ **SEAFOOD ENTRÉES** ◀←

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

+ Side of Lemon Garlic Butter \$1.00

Baked Garlic Parmesan Cod – Delicious Crispy on the Outside and Flakey on the Inside Cod Filet Topped with a Garlic Parmesan Crust \$15.99

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

Fried Fish Plate Filets or Fish Nuggets – 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 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 \$15.99

Pan Seared Catfish – Catfish Filet Pan Seared with Lemon and Thyme \$11.99

»→ **PASTAS** ◀←

Shrimp Scampi – Large Shrimp in a Fresh Sauce of Garlic, Butter, White Wine and a Dash of Red Peper Flakes Over Angel Hair Pasta Served with Garlic Breadstick \$14.99

Chicken Parmesan – Panko Breaded Chicken Breast Topped with Our House Made Marinara and Melted Mozzarella Cheese Over Angel Hair Pasta and Served with a Garlic Breadstick \$13.99

Linguine Alfredo – Linguine Pasta Tossed in Our Housemade Creamy Alfredo Sauce Served with Garlic Bread Stick \$11.99

+ Add Grilled Chicken \$3 Shrimp \$6 Salmon \$8

»→ **STANDARD SIDES** ◀←

Free With Your Meal or A La Carte \$1.99

Mashed Potatoes

Green Beans

Wild Rice

Baked Potato

Seasonal Mixed Vegetables

Cole Slaw

Baked Sweet Potato

French Fries

»→ **PREMIUM SIDES** ◀←

\$1.99 extra with your Meal or A La Carte \$2.50 Unless Noted

Side Salad – \$2.50/\$3.50

Sautéed Baby Spinach

Sweet Potato Fries – \$3.50

Loaded Mashed Potatoes

Fried Okra

Macaroni & Cheese

Loaded Sweet Potato

Brussels Sprouts

Loaded Baked Potato

»→ Substitute a Side Salad with Your Meal \$2.50 or Add A La Carte to Your Meal \$3.50 ◀←

DAILY WEEKDAY LUNCH SPECIALS

ASK YOUR SERVER ABOUT OUR "LOCAL FAVORITES" LUNCH SPECIALS

DAILY DINNER SPECIALS

WEEKEND BRUNCH SPECIALS 11 AM UNTIL 2 PM

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