

»→ **APPETIZERS** ←«

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

Crab Cakes – Housemade Crabmeat Pan Seared and Served over Spring Mix with a Side of Lemon Garlic Aioli \$19.99

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

Wisconsin White Cheddar Cheese Curds – Breaded and Deep Fried Served with Chili Honey Sauce and Horseradish Aioli \$11.99

Chicken Wings – Flavorful Chicken Wings Tossed in Your Choice of Our Delicious House Made Sauces: Buffalo, Honey Garlic, Asian Zing, Garlic Parmesan, Lemon Pepper, Our House Voodoo Rub Served with a Side of Celery & Carrot Sticks. Choice of Ranch, or Bleu Cheese Dressing, 6 for \$10.99 or 12 for \$18.99

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

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 \$4.99 \$8.99 \$10.99

+ Make it a Large \$6.99,\$10.99 and \$12.99

Fried Mozzarella – Fresh Hand Cut and Breaded Mozzarella Cheese Lightly Fried Served with a Side of Housemade Marinara Sauce or Ranch Dressing 4/\$9.99 or 6/\$13.99

*****Fried Mushrooms** – Fresh Mushrooms Halved and Hand-Breaded in Our Seasoned Batter Deep Fried 'til Golden Brown Served with a Side of White Gravy or Ranch Dressing \$10.99

*****Pickle Bottlecaps** – Fresh Dill Pickle Slices Hand Breaded & Deep Fried Served with Ranch Dressing \$10.99

Loaded Fries – Our French Fries Loaded with Your Choice of Queso or Shredded Cheddar Cheese, Bacon, Green Onion and Sour Cream \$6.99

+ Add Grilled Jalapenos \$1

»→ **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 \$24.99

Sirloin – Top Sirloin Butt Center Cut 8 oz Angus Beef \$22.99

Steaks Served With Your Choice of Two Sides and Soup or Side Salad Add Grilled Onions \$2, Add Grilled Mushrooms \$2, Add 3 Grilled Shrimp \$6, Add a Crab Cake \$8

»→ **ENTRÉES** ←«

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

Pecan Crusted Chicken – Boneless Chicken Breast in a Seasoned Pecan Breading, Oven-Roasted and Topped with a Pecan Cream Sauce \$15.99

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

Chicken Cordon Bleu – Boneless Chicken Breast Layered with Ham and Provolone Cheese, Dipped in Egg and Pan Seared Topped with A Mushroom White Wine Mushroom Sauce \$16.99

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

Country Fried Steak – Hand Cut Angus Beef is Never Frozen, Hand Breaded Then Fried Until Golden Brown Topped with Our House White Gravy \$15.99

Country Fried Chicken – Hand Cut Chicken Breast, Tenderized, Hand Breaded then Fried Until Golden Brown, Topped with Our House White Gravy \$14.99

Grilled Pork Chop – Tender Juicy Seasoned Boneless Pork Ribeye Grilled to Perfection over an Open Flame \$14.99

Southern Style Meatloaf – House-Made Meatloaf Recipe Made with Angus Ground Chuck Topped with a Sweet House Glaze (Brown Gravy Optional) \$13.99

TJ's Grilled Chicken – Juicy Boneless Chicken Breast, Seasoned and Grilled over an Open Flame, Topped with Sautéed Mushrooms and Onions \$13.99

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

Chicken Tenders – White Meat Chicken, Hand Battered and Fried 'til Golden Brown. Served with Our House Made White Gravy. \$11.99

»→ **ALL OUR FOOD IS MADE TO ORDER** ←«

»→ **GOURMET BURGERS** ←«

- 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 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
The Anvil – Seasoned Half Pound Angus Ground Chuck Topped with Cheddar Cheese, Bacon, House Made BBQ Sauce and Crispy Onion Strings \$15.99
Beyond Burger (Vegetarian) – Made with Plant-Based 100% Vegetable Patty Grilled and Topped with Lettuce, Tomato and Red Onion \$13.99

»→ **SANDWICHES** ←«

- Patty Melt** – Half Pound Angus Ground Chuck Patty on Buttered Toasted Sourdough Bread with Melted Swiss Cheese, Siracha Mayo and Caramelized Onions. \$13.99
BLT – Bacon, Lettuce and Tomato on Buttered Toasted Sourdough Bread with a Side of Mayo \$11.99
French Dip – Sliced Roast Beef, Dipped in Au Jus, Topped with Melted Provolone Cheese on a Toasted Hoagie Roll Served with French Fries and a Side of Au Jus \$15.99
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 \$11.99

All Burgers and Sandwiches Served with French Fries

Burger and Sandwich Add Ons: Bacon \$3, Cheese \$2, Avocado \$2, Grilled Jalapenos \$1, Grilled Onions \$2

»→ **SEAFOOD ENTRÉES** ←«

- Grilled Salmon** – Fresh Salmon Seasoned with Salt, Pepper and Garlic Grilled to Perfection \$18.99
 + Add a Side of Lemon Garlic Butter \$1
Ahi Tuna – White Sesame Encrusted Ahi Tuna, Pan Seared and Topped with a Wasabi and Soy Ginger Glaze \$16.99
Fried Fish Plate – White Fish Filet Hand Battered in Our Delicious Seasoned Breading and Deep Fried 'til Golden Brown Served with Cole Slaw, Side of French Fries, Hushpuppies and Tartar Sauce \$13.99/\$17.99
 + +Your Choie of (1) or (2) Fish Filets
Fried or Grilled Shrimp – Your Choice of 6 Hand-Breaded Fried Shrimp or 6 Grilled Shrimp Served with Cole Slaw and Side of French Fries and Your Choice of Cocktail Sauce or Tartar Sauce \$14.99
Pan Seared Catfish – Two Catfish Filets Pan Seared with Lemon and Thyme \$15.99

»→ **PASTAS** ←«

- Linguine Alfredo** – Linguine Pasta Tossed in Our House-Made Creamy Alfredo Sauce Served with Garlic Bread Stick \$11.99
 + Add Grilled Chicken \$4.99, Shrimp \$7.99, Salmon \$9.99, 8-Ounce Sirloin \$14.99
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 \$16.99
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 \$15.99

»→ **SALADS** ←«

- 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. \$11.99
 + Add Chicken \$4.99 Add Shrimp (6) \$9.99 Add Salmon \$9.99 Add 8-oz. Sirloin \$14.99
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, Blue Cheese Crumbles, Tomato, Crisp Bacon, Hard Boiled Egg, Avocado, Ham, Turkey and Red Onion Served with Your Choice of House Made Dressing \$11.99

»→ **STANDARD SIDES** ←«

Included With Entrée Price or A La Carte \$1.99

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|---------------------------|----------------------------------|---------------------|
| Mashed Potatoes | Green Beans | Wild Rice |
| Baked Potato | Corn | Cole Slaw |
| Baked Sweet Potato | Seasonal Mixed Vegetables | French Fries |

»→ **PREMIUM SIDES** ←«

Extra With Entrée or A La Carte As Noted

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| Loaded Mashed Potatoes –
\$.99/\$2.99 | Garlic Sautéed Spinach –
\$.99/\$2.99 | Sweet Potato Fries – \$1.99/\$3.99 |
| Loaded Sweet Potato –
\$.99/\$2.99 | Fried Okra – \$1.99/\$3.99 | Macaroni & Cheese – \$.99/\$2.99 |
| Loaded Baked Potato –
\$.99/\$2.99 | Fried Brussels Sprouts –
\$1.99/\$3.99 | Steamed Broccoli – \$1.99/\$3.99 |

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

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