

SALADS

tofu \$4, steak \$8, salmon \$9, shrimp \$7, chicken \$5

STEAK SALAD* \$20

mixed greens, tomatoes, red onion, cucumbers, bleu cheese, french fries and juicy steak. Choice of dressing.

BUFFALO SALAD \$17.5

grilled or fried spicy buffalo chicken, romaine, Swiss, cucumber, tomato, red onion, house made ranch

SOUTHWEST CHICKPEA SALAD \$15.5

romaine, roasted corn, chickpeas, diced tomatoes, red onion, jalapenos, fiesta cheese, tortilla strips, spicy southwest dressing

WEDGE SALAD \$15

lettuce wedge, bleu cheese, bacon, red onion, hard boiled egg, sweet heat pecans, cherry tomatoes, avocado and chipotle ranch

PIZZAS

Opt for our 12" gluten free cauliflower crust \$4.5

MUSHROOM LOVERS \$18

asiago cream sauce, grilled chicken, mushrooms and mozzarella cheese

MARGHERITA PIZZA \$16

garlic olive oil, thin sliced tomato, fresh + shredded mozz, basil + savory balsamic swirl

BBQ PORK PIZZA \$19

bbq pulled pork, red onion, cheddar cheese

LOTTERY PIZZA: PICK 3 FOR \$16.5

comes with red sauce + mozzarella

ADD 3 TOPPINGS: pepperoni, bacon, anchovies, mushrooms, roasted red peppers, tomatoes, jalapeños, black olives, red onion, banana peppers.

.75 per additional topping



OPEN

4-9 T-TH
4-10 F-S

HANDHELDS

Upgrade to fries \$4
Sub a veggie burger or vegan chicken breast
Gluten Free Bun available upon request

CHEF'S TENDERLOIN CUBAN \$16.5

smoked pork tenderloin & ham topped with swiss, sliced pickles and yellow mustard on a toasted sub bun, chips

RODNEY'S DELI SUB \$17

ham, pepperoni, salami, provolone, lettuce, onion, tomato, banana peppers, and italian dressing on a sub bun and chips

FLASH FRIED WALLEYE SANDWICH \$20

lettuce, tangy lemon tartar, red onion, tomato, hoagie, chips

STEAK QUESADILLA* \$18

grilled tortilla filled with cheese, shaved beef, red onions, tomatoes and A1 crema

BURGERS

Upgrade to sweet potato fries or sidewinders \$4

PULLED PORK BURGER* \$19

8 oz angus beef burger, slow smoked pulled pork, cheddar cheese, pickled jalapeños & house made BBQ and a pretzle bun served with sweet potato fries

DAGWOOD BURGER* \$26

Two 8 oz burgers, topped with chili, onions, bacon, salami, banana peppers, provolone, american and swiss + fries

HONEY HICKORY BURGER* \$17.5

8 oz angus beef burger, bacon, honey hickory, cheddar, fries

MUSHROOM & BACON BURGER* \$18

8 oz angus beef burger, sauteed mushrooms, crispy bacon, Swiss cheese, french fries

SOUPS

FRENCH ONION SOUP \$7

with a crouton and melted provolone cheese.

CHILI WITH BUBBLING CHEDDAR CHEESE \$7

SOUP OF THE DAY \$6

WINGS

tribe honey BBQ, sweet Thai chili, mild, medium, hot, or wings of death

CAULIFLOWER WINGS \$10

flash fried cauliflower bites

BONELESS 10 WINGS \$12 | 20 WINGS \$21

REGULAR 10 WINGS \$15 | 20 WINGS \$25

your choice of sauce; served with celery.
add ranch or bleu cheese for \$.75 extra

PASTA & BOWLS

Add a garlic knot to any meal for \$1.50

ASIAN ZING BEEF* \$19

shaved beef tenderloin, sauteed red onions, fresh carrots, micro greens and cucumbers over herb rice and topped with sweet & spicy bang bang sauce and sesame seeds

STEAK AND SHRIMP PASTA* \$26

beef tenderloin sauteed with shrimp, onion, garlic and topped with micro greens served over penne pasta with a creamy wine sauce

CAJUN SHRIMP + LINGUINI \$20

cajun cream, roasted red peppers + spicy shrimp.

BROCCOLI ALFREDO YOUR WAY \$19

house made alfredo, penne pasta, broccoli, and your choice of vegetarian, chicken or shrimp.

SMOKE HOUSE BBQ MAC + CHEESE \$19

cavatappi pasta, rich homemade cheese sauce, and your choice of chicken, pulled pork or brisket

FRIDAY & SATURDAY NIGHTS UNTIL SELLOUT:

SLOW ROASTED PRIME RIB* + BAKED POTATO | PRINCE: \$33 HOUSE: \$40

* 20% gratuity added to parties of 8 or larger.

Eating raw or undercooked meats, eggs, or shellfish may increase your risk for a food-borne illness.

TJ'S + C.W'S: 359 WEST LIBERTY STREET, WOOSTER, OHIO 44691

ENTREES

Add side garden salad \$4
Upgrade to sweet potato fries or sidewinders \$4

NEW YORK STRIP STEAK* \$35

12 oz NY pan seared strip steak cooked to your liking, choice of montreal or blackened with truffle butter, mashed potatoes and house vegetable

SMOTHERED TENDERLOIN* \$27

cooked to temp and sliced; smothered with sauteed mushrooms, caramelized onions, rosemary potatoes, seasonal vegetable. Add juicy shrimp \$5

STEAK QUESADILLA* \$18

grilled tortilla filled with cheese, shaved beef, red onions, tomatoes and A1 crema

PORK MEDALLIONS* \$22

lightly smoked pork medallions topped with a cranberry + gin glaze served over herb rice & broccoli

8 OZ FILET MIGNON* \$40

cooked to order and topped with a red wine sauce + crispy onions, mashed potatoes and seasonal vegetables

MAPLE GLAZED SALMON* \$28

with roasted apples and walnuts served over herb rice.

CRISPY PAN FRIED WALLEYE \$28

served with seasonal vegetable and rosemary potatoes.

CHICKEN FINGERS + FRIES \$16

CHICKEN POT PIE \$20

grilled chicken, carrots, green beans, corn and potatoes in a creamy white sauce topped with puff pastry



The
WINE + BOURBON
Selection

BY THE GLASS

WHITE	
house pour moscato	8
sea glass riesling	9
house pour chardonnay	8
kendall jackson chardonnay	10
bella sera pinot grigio	8
josh pinot grigio	10
prophecy sauvignon blanc	9.5
RED	
gascon Malbec	9
troutman farmer's red	9
kendall jackson merlot	10
house pour merlot	8
mirassou pinot noir	8.5
house pour cabernet	8
kendall jackson cabernet	10.5
Josh Cabernet	10
prophecy red blend	9
ROSÉ	
angels and cowboys	9.5
BUBBLES	
ruffino prosecco	9
FORTIFIED WINE	
dow's late bottled vintage Port	8

BOURBON BY THE GLASS

four roses	9
makers mark	10
buffalo trace	11
knob creek	12
woodford reserve	12
basil hayden	13
angel's envy	14
blade and bow	14

BY THE BOTTLE

WHITE + ROSÉ	
Angels and Cowboys Rosé Sonoma, Ca	30
Canyon Road Moscato Modesto, Ca	24
La Perlina Moscato Italy	29
Sea Glass Riesling Santa Barbara, Ca	28
Kendall Jackson Chardonnay Wa	34
Proverb Chardonnay Modesto, Ca	24
Josh Chardonnay Ca	32
Bella Sera Pinot Grigio Modesto, Ca	25
Josh Pinot Grigio Ca	32
Prophecy Sauvignon Blanc New Zealand	29
RED	
Chalet Debonné Blueberry Noir Madison, Oh	24
Gascon Malbec Argentina	31
Kendall Jackson Merlot Sonoma, Ca	36
Mirassou Pinot Noir Modesto, Ca	26
Prophecy Red Blend WA + Ca	28
Kendall Jackson Cabernet Paterson, Wa	36
Bonanza Cabernet Fairfield, Ca	32
Lenore Syrah Columbia Valley, Wa	27
Troutman Farmer's Red Wooster, Oh	31
Candoni Chianti Tuscany, Italy	29
Justin Cabernet Ca	46
Josh Cabernet Ca + Or	32
BUBBLES	
Ruffino Prosecco	29
Wycliff Brut	22

COZY WINTER FLAVORS

TJ'S + C.W.'S

JOIN THE
AFTER
5 CLUB

Weeknight Specials

TUE: \$2.99 KIDS MEALS
WED: \$14.99 BBQ
TH: \$14.99 ITALIAN

Appetizers

CRAN BRIE FLATBREAD \$9

cranberries, caramelized onions, bacon and melted brie cheese

GAMEDAY CHILI NACHOS \$11

tortilla chips, chili cheddar and pepper-jack, banana peppers, red peppers, and green onions

TRUFFLE SIDEWINDERS \$9.5

crispy potato twists with hints of aromatic rosemary + truffle, house ranch for dipping

ARTICHOKE SPINACH DIP \$10

PRETZEL STICKS + BEER CHEESE \$10

WHITE CHEDDAR CHEESE CURDS \$9.5

CRISPY FRIED POTATO SKINS \$9.5

bacon bits, melted cheddar cheese and fresh green onions

SAUERKRAUT BALLS \$9.5

with bacon and chives

