

# TJ'S RESTAURANT SERVING GREAT FOOD SINCE 1964

THANK YOU FOR JOINING US.

## APPETIZERS

**fiesta shrimp cocktail** Succulent cocktail shrimp served over chopped lettuce and our tequila-lime cocktail sauce. \$3.99

**p.e. island mussels** Said to be Wooster's best mussels; sauteed with fresh basil, oregano, and garlic in a white wine and lemon broth. \$8.99

**grouper fritters** Our best selling appetizer; crispy fried grouper pieces served with an orange tartar dipping sauce. \$8.79

**artichoke spinach dip** A creamy mixture of artichokes, spinach and cheeses; served piping hot with tortilla chips and pita. \$7.79

**chicken pesto flatbread** Flatbread brushed with basil pesto, topped with chicken, pine nuts and asiago cheese; then baked crisp. \$6.59

**crab rangoons** Housemade wonton wrappers with crabmeat and spiced cheese, served with a hot garlic-chili sauce. \$7.99

## DAILY SPECIALS

**monday thru thursday-\$10 appetizer and wine**  
Available 4:30 til 6:30 A glass of house wine and your choice of any appetizer for only \$10 (wine may be upgraded for an additional charge)

**monday-bistro burger** Our angus burger topped with caramelized onions and brie cheese. Served with hand-cut pommes frites & pickle. \$5.99

**tuesday-coconut shrimp** Five hand battered and fried shrimp served with a sweet chili sauce, rice and a vegetable garnish. \$9.99

**wednesday-potato crusted tilapia** Our potato crusted tilapia oven roasted to golden brown; served with rice and a vegetable garnish. \$9.99

**thursday-orange-bourbon glazed sirloin** Our 8 oz. sirloin steak broiled and glazed with our famous orange-bourbon sauce; served with garlic mashed and a vegetable garnish. \$9.99

**friday-wedding stuffed grouper** A tender grouper roulade with crab cake stuffing, topped with a lemon-caper beurre blanc. Served aside garlic mashed and a vegetable garnish. \$11.99 Twin roulades only 14.99

**saturday-portabella new york steak** 12 oz. seasoned New York strip steak broiled and topped with sauteed portabella mushrooms in a bordelaise sauce; served with garlic mashed and a vegetable garnish 18.99

Add a house salad or caesar salad to any dinner for \$2.79

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

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## NAKED FISH

All Naked Fish may be: Baked, Pan-seared or Blackened; Served with your choice of Spicy Remoulade or Orange Tartar Sauce. All fish is served with Chef's Vegetable and Rice.

salmon 16.29  
tilapia 12.99

grouper 16.99  
mahi mahi 15.29

Any of our fish may be dressed up with a designer preparation:

### provencal

Tomatoes, basil, red peppers, garlic, capers, black olives, olive oil and white wine. \$1.99

### lemon caper beurre blanc

A blend of fresh lemon, capers, white wine and butter. \$1.99

### louisiana shrimp sauce

Petite shrimp, tomatoes, onions, garlic and cajun seasoning; sauteed with olive oil and white wine. \$2.99

### mango-jalepeno salsa

A great blend of sweet and hot. \$2.29

Greg's favorite is Blackened Grouper with Louisiana Shrimp sauce.

## SALAD & BISTRO SELECTIONS

**maine crab cakes** Pan seared and oven roasted crab cakes served with pineapple tartar sauce and grilled asparagus. \$11.99

**open face steak** 8 oz. sirloin served open face on a grilled focaccia crostini then smothered with a mushroom bordelais; served with garlic whipped potatoes. \$13.29

**teriyaki chicken burger** Fresh ground chicken seasoned with teriyaki and house seasonings; topped with grilled pineapple on a homemade sweet roll; served with hand-cut fries. \$7.99

**alpine swiss burger** Half pound angus burger topped with swiss cheese and portabella mushrooms; served with hand-cut fries. \$9.29

**balsamic chicken** Balsamic marinated chicken breast served with sauteed vegetables and wilted spinach; topped with asiago cheese. \$10.79

**grouper sandwich** Broiled grouper filet served between grilled focaccia bread with lettuce, red onion & a zesty mayo. Served with a vegetable side. \$9.59

**roasted salmon salad** Oven roasted salmon served over field greens with fresh buffalo mozzarella, asparagus tips, tomatoes and a fresh basil and balsamic vinaigrette. \$12.59

**thai chicken spinach salad** Tender spicey Thai chicken atop fresh spinach with carrots, tomatoes; served with asian dressing. \$11.29

## RISOTTO

### smoked gouda and blackened chicken

Blackened chicken breast over a bowl of smoked gouda risotto. \$14.59

### lemon-pepper chicken and asparagus risotto

Seasoned chicken breast over a bowl of asparagus risotto. \$14.59

**parmesan risotto & fresh vegetables** Seasonal mixture of fresh vegetables, portobella mushrooms, & sun dried tomatoes. \$11.99

## PASTA

**lobster and asparagus angel hair** Succulent lobster and asparagus tossed with angel hair pasta in a light lemon cream sauce. \$16.99

**wild mushroom & whole wheat penne** Wild mushrooms, fresh spinach, tomatoes, and garlic in a tomato sauce with whole wheat penne. \$12.29

**margarita** Tomatoes, buffalo mozzarella and angel hair pasta tossed with olive oil, garlic, white wine and fresh basil. \$13.59  
add chicken. \$2. add sauteed shrimp. \$3.

**fettuccini alfredo** Rich alfredo sauce and fettuccini; served with your choice of grilled chicken, blackened chicken or grilled vegetables. \$13.99

**cajun shrimp & sausage** Spicy sausage and shrimp simmered in a cajun cream sauce and tossed with fettuccini, yellow peppers, onions, tomatoes and mushrooms. \$14.79

## TJS CLASSICS

**crispy walleye** Lightly floured and pan seared walleye topped with a lemon beurre blanc; served with a side of garlic whipped potatoes. \$16.99

**filet mignon** House cut and broiled center cut, finished with a bearnaise sauce; served with a baked sweet potato. \$22.99

**lobster stuffed filet** Our house filet stuffed with an herbed cream cheese and lobster meat; served with a baked sweet potato. \$28.99

**new york strip steak** Hand trimmed broiled center cut; served with a baked sweet potato. \$19.99

**prime rib of beef** Available Friday & Saturday  
TJ's has been serving prime rib for over 40 years. It is slow-roasted and served with au jus and a side of garlic whipped potatoes.

prince \$15.99 house \$17.99 king \$20.99

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