

APPETIZERS

Smokehouse Nachos | 11.95

choice of brisket, chicken, or pork / pico de gallo / chipotle bbq / fresh jalapenos / four cheese bacon mornay sauce / tortilla or house chips

Smoked Jumbo Chicken Wings

10 for 13.95 • 5 for 7.95

mild / hot / bbq / cajun rubbed / celery / bleu cheese or ranch

Crab Nachos | 12.95

crab / old bay / four cheese bacon mornay / pico de gallo / tortilla or house chips / cilantro / sour cream

Boom Boom Shrimp | 10.95

shrimp / lightly breaded & fried / tossed in spicy sauce

Bacon and Boursin Cheese Dip | 10.95

house made warm boursin and cream cheese dip / bacon crumbles / caramelized onions / toasted ciabatta points

Oysters on the Half Shell

one dozen 23.95 • half dozen 13.95

sweet petite / Martha's Vineyard / mild / meaty / briny / cocktail sauce / lemon / tabasco

Loaded Smokehouse Potato Skins | 10.95

choice of brisket, pork, or chicken / cheddar jack / bbq sauce

White Cheddar Beer Dip | 10.95

two year aged white cheddar / CJ'S lager / Bavarian pretzels

SALADS

add to your salad

chicken 5.95 | steak, shrimp, salmon 7.95 | crab cake 15.95

CJ'S Steak Salad | 13.95

fresh veggies / grilled steak / shredded asiago cheese / egg / zinfandel vinaigrette

Grilled Caesar | 8.95

grilled romaine / croutons / asiago / house Caesar dressing

Spinach and Goat Cheese Salad | 12.95

baby spinach / dried cranberries / goat cheese crumbles / bacon / raspberry honey vinaigrette

HANDHELDS

served with choice of one side

Cameron Smash Burger | 13.95

copper creek / bacon / onion tanglers / cheddar cheese / sauteed mushrooms / bbq sauce

Gourmet Smash Burger | 12.95

copper creek / lettuce / tomato / red onion / American cheese
add bacon 1.00

Seafood Tacos | 11.95

choice of fried mahi mahi or hand breaded shrimp / 2 flour tortillas / avocado lime slaw / pineapple red pepper salsa / cotija / sriracha aioli
(substitute grilled or blacked fish or shrimp add 1.95)

Nashville Hot Chicken Sandwich | 11.95

buttermilk hot sauce brined / hand breaded / house made buttermilk waffle / coleslaw / bleu cheese dressing / hot sauce

Black Bean Veggie Burger | 10.95

avocado / pico de gallo / romaine lettuce

Reuben | 13.95

house pickled and braised corned beef / sauerkraut / 1000 island / baby swiss / marbled rye bread

Grouper Sandwich | 13.95

6 oz grouper filet / blackened or broiled / lettuce / tomato / citrus remoulade

Crab Cake Sandwich | 18.95

maryland style / lettuce / tomato / chesapeake remoulade

Smokehouse Sandwich | 11.95

choice of brisket, pork, or chicken / brioche roll / bbq sauce

Bullhog | 12.95

brisket and pork / bbq sauce / brioche roll

Smokehouse Tacos | 11.95

2 flour tortillas / choice of brisket, pork, or chicken / pico de gallo / avocado / bbq sauce

SOUPS

French Onion | 6.95

Soup Du Jour

priced daily

HOUSEMADE BBQ SAUCES

chipotle bbq

sweet bbq

Texas heat

North Carolina vinegar

South Carolina mustard

old bay hot

peach butter bbq

ENTREES

Sloan's Filet Mignon | 36.95

copper creek / 9 oz house cut / two sides

Teriyaki Steak Tips | 18.95

copper creek / 8 oz cut filet and ny strip tips / seared / teriyaki glaze / two sides

Denver Steak | 23.95

copper creek / 10 oz / shoulder cut / two sides

House Aged NY Strip | 32.95

copper creek / 14 oz / 28 day house aged / two sides

Peach Bourbon Glaze Grilled Salmon | 23.95

jail island salmon / medium / peach bourbon glaze / two sides

Crispy Shrimp | 20.95

nine jumbo hand breaded shrimp / cocktail sauce / two sides

Jordan's Crab Cakes

single 23.95 • double 33.95

house made / maryland style / broiled / two sides

Beef Brisket | 20.95

8 oz platter / bbq sauce / two sides

Baby Back Ribs

full rack 26.95 • half rack 15.95

house smoked / bbq sauce / two sides

Smoked Prime Rib

20 oz overlord cut 46.95 • 16 oz king cut 36.95

12 oz queen cut 31.95

two sides / available after 4pm Friday and Saturday

Fettucine Alfredo

large 17.95 • small 13.95

choice of chicken or shrimp / grilled or blackened / fettuccine / house salad / garlic bread

Seared Swordfish | 21.95

8 oz portion / pineapple red pepper salsa / two sides

Penne alla Vodka Florentine

large 13.95 • small 10.95

penne pasta / vodka blush sauce / spinach / house salad / garlic bread / add chicken 5.95 or shrimp 7.95

Add to any Steak

crab cake 15.95 • shrimp 7.95 • sautéed mushrooms, onions, or peppers 1.95

SIDES

2.95

Beer Battered French Fries

CJ'S Signature Potato Chips

Sweet Potato Fries

Onion Rings

Mashed Yukon Potatoes

Truffle Parmesan Baby Potatoes

House Salad

Coleslaw

Baked Idaho Potato

Mac and Cheese

Creamy Risotto

Grilled Asparagus

Grilled ½ Caesar

Tri Colored Baby Carrots

MONTHLY SPECIALS

Garlic Parmesan Stuffed Mushrooms | 10.95

fresh shiitake mushrooms / roasted garlic and Parmesan compound / toasted bread crumbs

8oz Bison Burger | 14.95

grilled / cheddar / Cabernet onions / baby spinach / toasted brioche / choice of 1 side

Smoked Tomahawk Pork Chop | 21.95

14oz hickory smoked / sweet potato purée / roasted baby carrots / Pinot noir Demi glacé

Double Cut Elk Rack | 35.95

hand cut / crispy baby potatoes / house salad with choice of dressing / Pinot noir Demi glacé

Pan Roasted Halibut | 27.95

bacon braised white beans / grilled asparagus / tomato caper broth / herb gremolata

SEASONAL DRINKS

Buttered Pecan Pie

bourbon / rum / butter pecan / cream

American Pie

yellowstone bourbon / caramel apple butter / cranberry

Smoked Old Fashioned

yellowstone bourbon / sugar / bitters

Cranberry Sparkling Sangria

apple brandy / red wine / cranberry / ginger ale

Gin Cello Martini

hendricks / limoncello / lime / thyme syrup

NON-ALCOHOLIC DRINKS

Pomegranate Mule

ginger beer / pomegranate / lime

French Vanilla Cream Soda

french vanilla / club soda / milk

November Breeze Lemonade

cranberry / apple juice / lemonade

BEER BOTTLES

Domestic

Budweiser • Bud Light • Coors Light • Michelob Ultra • Miller Lite • Yuengling • Yuengling Light • White Claw

Import

Corona Extra • Corona Light • Heineken

Craft

Angry Orchard • Dogfish Head 60 Minute IPA
Sam Smith Organic Chocolate Stout • Tröegs Perpetual

ask your server for our current draft list

SPIRIT LIST

Vodka

Grey Goose • Ketel One • Tito's
Absolut • Absolut Citron

Gin

Hendrick's • Bombay Sapphire • Tanqueray

Tequila

Casamigos Añejo • Patron Silver
Jose Cuervo Gold

Rum

Captain Morgan • Bacardi Silver
Malibu

Bourbon & Whiskey

Yellowstone • Woodford Reserve
Bulleit Rye • Maker's Mark
Seagram's 7 • Crown Royal
Crown Royal Apple • Jameson
Jack Daniels • Jim Beam
American Honey

Scotch

The Macallan 18
The Macallan 12
Johnnie Walker Black
Dewar's White Label

After Dinner

Disaronno • Grand Mariner
Grasshopper • Baileys

WINE BY THE GLASS

Red Wines

	6 oz	9 oz
Cabernet – Woodbridge, California	6.99	9.49
Cabernet – Joel Gott, California	9.95	12.95
Malbec – Alamos, Argentina	7.95	10.49
Merlot – Apothic, California	7.95	10.49
Pinot Noir – Mark West, California	8.49	10.99
Pinot Noir – La Crema, California	12.49	15.99
Rosé – Josh, California	9.49	11.49

White Wines

Chardonnay – La Crema, California	12.49	15.49
Chardonnay – Woodbridge, California	6.99	9.49
Chardonnay – Kendall-Jackson Avant, California	9.95	12.49
Moscato – Jacobs Creek, Australia	7.95	10.49
Pinot Grigio – Ecco Domani, Italy	7.29	9.79
Riesling – Blue Nun, Germany	6.99	9.49
Sauvignon Blanc – Robert Mondavi, California	7.95	10.49
White Zinfandel – Woodbridge, California	6.79	9.29

ask your server for our current specialty wine selection

WINE BOTTLES

Red Wines

Cabernet – Woodbridge, California	23
Cabernet – Joel Gott, California	48
Pinot Noir – Mark West, California	38
Pinot Noir – La Crema, California	58
Merlot – Apothic, California	30
Malbec – Alamos, Argentina	38
Rosé – Josh, California	42

White Wines

Chardonnay – Woodbridge, California	23
Chardonnay – Kendall-Jackson Avant, California	40
Chardonnay – La Crema, California	55
Pinot Grigio – Ecco Domani, Italy	35
Sauvignon Blanc – Robert Mondavi, California	33
Sauvignon Blanc – Oyster Bay, New Zealand	32
Riesling – Blue Nun, Germany	25
Moscato – Jacobs Creek, Australia	20