

# 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 / C.J.'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 | 9.95

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

Sweet

Texas Heat

North Carolina Vinegar

South Carolina Mustard

Old Bay Hot

Peach Butter

# 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

## Fettuccine 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 1/2 Caesar

Tri Colored Baby Carrots

# MONTHLY SPECIALS

## Duck Poutine | 11.95

confit duck / beer battered fries / fresh cheese curds / roasted demi / scallions

## Seared Shoulder Tender | 23.95

10 oz pan seared shoulder tender / truffle parmesan potatoes / grilled carrots / bleu cheese butter

## Crab Stuffed Flounder | 29.95

jumbo crab stuffed flounder / parmesan risotto / grilled asparagus / old bay cream sauce

## Smokehouse Shepard Pie | 19.95

smoked brisket / yukon mashed potatoes / root vegetables / roasted demi / house salad with choice of dressing

## Prime Rib Sandwich | 14.95

shaved prime rib / baby spinach / horseradish aioli / provolone cheese / toasted brioche / choice of one side

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## SEASONAL DRINKS

### Buttered Pecan Pie

woodford / goslings / butter pecan / cream

### Smoked Old Fashioned

woodford / sugar / bitters

### Cranberry Sparkling Sangria

apple brandy / red wine / cranberry

### Gin Cello Martini

hendrinks / limoncello / lime / thyme syrup

### Peppermint Mocha-tini

coffee / peppermint / chocolate vodka / cream

### Snowball Cosmo

blue curacao / blueberry syrup / grey goose / white cranberry juice

## NON-ALCOHOLIC DRINKS

### Pomegranate Mule

ginger beer / pomegranate / lime

### Black Cherry Breeze

black cherry puree / pineapple juice / cranberry juice

### Berry Mint Cream Soda

raspberry / peppermint / vanilla / soda water

## 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*

## 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

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## SPIRIT LIST

### Vodka

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

### Gin

Hendrick's • Bombay Sapphire • Tanqueray

### Tequila

Don Julio Repesado • Patron Silver  
Jose Cuervo Gold

### Rum

Captain Morgan • Bacardi Silver  
Malibu

### Bourbon & Whiskey

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

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