

APPETIZERS

Crab Nachos | 14.95

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

Boom Boom Shrimp | 13.95

shrimp / lightly breaded & fried / tossed in spicy sauce

White Cheddar Beer Dip | 10.95

two year aged white cheddar / cj's lager / bavarian pretzels

Roasted Jumbo Chicken Wings | 6 for 8.95 | 12 for 14.95

sweet / texas heat / cj's gold / mild / hot / choice of ranch or bleu cheese / celery

Seared Ahi Tuna | 13.95

rare seared saku tuna / cucumber wasabi slaw / spicy soy glaze

Braided Crab Pretzel | 12.95

warm old bay crab dip / cheddar jack / dutch country pretzel braid

Smokehouse Nachos | 13.95

four cheese bacon mornay / pico de gallo / jalapenos / texas bbq / cilantro / choice of pork or brisket / choice of house or tortilla chips

Blackened Surf N Turf | 18.95

2 scallops / 3 beef tenderloin medallions / cajun seasoning / drawn butter

SALADS

add to your salad – chicken 5.95 | steak, shrimp, salmon 9.95 | crab cake 15.95

Grilled Caesar | 9.95

grilled romaine / house made croutons / shredded asiago / cherry tomatoes / house caesar dressing

Steak Salad | 16.95

fresh veggies / grilled prime sirloin / shredded asiago / egg / house vinaigrette

Southwest Chicken | 12.95

fresh greens / grilled chicken / roasted corn and black beans / house pico de gallo / chipotle ranch

Green Apple Spinach Salad | 10.95

baby spinach / fresh sliced green apples / feta crumble / crispy bacon / red onions / raspberry vinaigrette

Ranch • Bleu Cheese • 1000 Island • Caesar • Raspberry Vinaigrette • French • Chipotle Ranch • House Vinaigrette

HANDHELDS

served with choice of one side

Cameron Smash Burger | 13.95

certified hereford beef / bacon / onion tanglers / cheddar cheese / sauteed mushrooms / sweet bbq sauce

Gourmet Smash Burger | 12.95

certified hereford beef / lettuce / tomato / red onion / american cheese / add bacon 1.00

Crab Cake Sandwich | 18.95

fresh jumbo lump crab / maryland style / lettuce / tomato / chesapeake remoulade

Fish Tacos | 12.95

grilled or blackened rockfish / avocado lime slaw / cotija / sriracha aioli / pineapple red pepper salsa
substitute grilled or blackened shrimp | 2.95

Fish Sandwich | 13.95

6oz rockfish / blackened or broiled / lettuce / tomato / chesapeake remoulade

Black Bean Burger | 11.95

avocado / roasted corn and black bean / romaine lettuce

Chicken Caesar Wrap | 12.95

grilled shredded chicken / flour tortilla / romaine / caesar dressing / shredded asiago

Brisket Sandwich | 14.95

slow smoked / hand sliced / toasted brioche / bbq sauce

Pulled Pork Sandwich | 10.95

slow smoked / toasted brioche / cole slaw / bbq sauce

Bullhog | 12.95

hand sliced brisket / pulled pork / toasted brioche / bbq sauce

Pulled Pork Wrap | 10.95

cheddar jack / cole slaw / bbq sauce / flour tortilla

ENTREES

choice of house salad and one side (1.00 up charge for a grilled Caesar side salad or another side choice)

Peach Bourbon Glaze Grilled Salmon | 25.95

royal tides salmon / medium / peach bourbon glaze

Prime Sirloin | 27.95

10oz prime grade sirloin

Sloan's Filet | 44.95

certified hereford beef / 9oz cut

Fried Shrimp | 17.95

jumbo breaded butterflied shrimp / cocktail sauce

Jordan's Crab Cakes | single 23.95 | double 33.95

fresh jumbo lump crab / house made / maryland style / broiled

Crab Au Gratin | 27.95

fresh jumbo lump crab / imperial sauce / cheddar jack

Fettuccine Alfredo | 21.95

choice of chicken or shrimp / grilled or blackened / house made alfredo sauce / house salad / garlic bread

Seafood Scampi | 26.96

scallops / shrimp / fettuccine / garlic white wine sauce / lemon / garlic bread

Brisket Platter | 23.95

10 oz portion / slow smoked / hand sliced / bbq sauce

St. Louis Ribs Platter | 23.95

half a rack of ribs / slow smoked / bbq sauce

I-35 Sampler | 25.95

1/4 rack ribs / sliced brisket / pulled pork / bbq sauce

BBQ

Sweet Mesquite

Texas

Hickory Jalapeno

SOUPS

French Onion | 6.95

Soup Du Jour

priced daily

SIDES

3.95

Fresh Cut Fries 

CJ's Signature Potato Chips 

Sweet Potato Fries 

Mashed Yukon Potatoes 

Baked Idaho Potato 

Smoked Mac and Cheese

Saffron Risotto

Grilled Asparagus 

Grilled 1/2 Caesar

House Salad

Coleslaw 

ADD ONS

Sautéed Mushrooms,
Onions, or Peppers | 1.95

Half Rack of Ribs | 16.95

Crab Cake | 15.95

Scallops | 15.95

Shrimp | 8.95

SPECIALTY DRINKS

Pumpkin Pie Martini

vanilla vodka / Irish cream / coffee liqueur / pumpkin / cream

Peach and Apple Sangria

white wine / peach / apple / oj / pineapple

Smoked Caramel Apple Old Fashioned

yellowstone / caramel apple butter / bitters

Apple Cider Mule

apple vodka / apple cider / caramel / ginger beer / lime

Buttered Pecan Pie Martini

bourbon / dark rum / buttered pecan syrup / cream

Ultimate Irish coffee

Coffee / Irish cream / jamison / whipped cream /
creme de menthe hot or iced

NON-ALCOHOLIC DRINKS

Vanilla Cola

vanilla / pepsi / whipped cream

Apple Cider

Hot or iced

Autumn Harvest Punch

lemonade / apple cider / orange juice

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
Pinot Noir – Meiomi, California	12.49	15.99
Sweet Red – Rebel Red, PA	7.29	9.79

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
Sweet White – Tears of Gettysburg, PA	7.29	9.79

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
Pinot Noir – Meiomi, California	55
Sweet Red – Rebel Red, PA	35

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
Sweet White – Tears of Gettysburg, PA	35

SPIRIT LIST

Vodka

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

Gin

Hendrick's • Bombay Sapphire • Tanqueray

Tequila

Casamigos Anejo • Patron Silver
Jose Cuervo Gold

Rum

Captain Morgan • Bacardi Silver
Malibu

Bourbon & Whiskey

Woodford Reserve • Yellowstone
Bulleit Rye • Bulleit • 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
Baileys
