

APPE-TEASERS

CHOPPY BOB NACHOS

A heaping mound of light crisp wonton chips topped with chopped smoked brisket, mozzarella cheese, black olives, diced tomatoes, gooey white queso cheese, and jalapenos just to add some green to this tasty mound of love. ADD A SIDE OF FRESH SALSA FOR JUST A BIT EXTRA!!

CACTUS QUESO BLANCO

Our own special twist on the traditional Spinach & Artichoke Dip. Our queso is creamy white and served with lightly fried wonton chips for dipping.

TEXAS BUFFALO WINGS

Chicken wings hot enough to warm a cotton farmer in the winter. Served with ranch dressing. Pick your poison - Buffalo, BBQ, or just Naked.

WIDD'LN STICKS

Thin wood fired flatbread stuffed with mozzarella cheese and pepperoni. Zesty Garlic Marinara for dipping included.

COCONUT SHRIMP

Butterflied shrimp, breaded in a crunchy coconut batter and fried up crispy. Served with a marmalade sauce.

SIDE WINDERS

Whole shrimp curled up in a jumbo jalapeno and surrounded by Monterey & Cheddar jack cheeses, fried to a golden brown. Watch out this one will sneak up on you and bite ya.

SALADS

TENDER LOV'IN SALAD

Crisp mixed greens with chopped breaded chicken tenders, bacon, cucumbers, black olives, mozzarella cheese, diced tomatoes and croutons.

HONEY PECAN SALMON SALAD

Grilled Salmon filet topped with a honey pecan glaze, laid over a bed of crisp romaine with red onions, diced tomatoes, and our lemon vinaigrette. Nice and light.

CHUCK WAGON SALAD

Mixed greens with Chipotle Ranch dressing, roasted corn, black beans, red bell peppers, onions, jack & cheddar cheeses, diced tomatoes, and tortilla strips.

CHIP OFF THE COBB

Grilled chicken, ma's greens, diced egg, scallions, bacon chips, bleu cheese, & diced tomatoes.

ADD - Chicken, Beef, or Grilled Colossal Shrimp to any salad.

Ranch, Bleu Cheese, Poppy Seed, Golden Italian, Honey Mustard, Lemon Vinaigrette, 1000 Island, Chipotle Ranch or nothing at all

STEAKS & SEAFOOD

ADD 4 GRILLED COLOSSAL SHRIMP - \$4.99

MISS KITTY KAT - 12 OZ RIBEYE

Wants to be all grown up but just the right size.

BIG BAILEY - 16 OZ RIBEYE

For the hungrier appetite, perfection is found in this tasty seasoned hand cut piece of love.
That's what we do!

HONEY PEPPER that RIBEYE

12 ounces of RIBEYE bliss. Grilled over an open flame and generously basted in a slightly sweet but subtly honey - pepper glaze.

DAINTY EMMA MARIE - 7 OZ FILET MIGNON

The prettiest little thing you have ever seen.

JUMBO JOEY - 10 OZ FILET MIGNON

Grilled and sized right. The tenderest cut of beef that will make your toes curl.

SIR' NICK SIRLOIN - 6 OZ

Specially aged and just right for any age.

SPICY ANCHO GRILLED FILET MIGNON

Filet Mignon rubbed with our Triple J steak seasoning and topped with an Ancho chili mushroom sauce. This tender filet is served with our famous mozzarella mashed tater's and has just enough SPICE to keep you coming back for more. 7 OZ or 10 OZ

PECAN CRUSTY TILAPIA

Not really all that crusty, just good. Delicately cooked Tilapia covered in a pecan crust that is sure to be light and flaky.

DON'T CALL ME SHRIMP

Buttery bliss and large enough to lasso, these large shrimp are sauteed with fresh garlic, basil, tomatoes and resting gently on a bed of linguine. Now that's good stuff.

CEDAR PLANKED SALMON

Simply the only way to eat salmon. Salmon filet lightly seasoned & cooked on a cedar plank for that smokey touch of cedar. A savory tomato & basil cream sauce that complements this fish.

TRIPLE J - PRIME RIB

SERVED FRIDAY & SATURDAY after 4pm. Aged, smoked, juicy, and tender. Cooked to capture the natural flavor and guaranteed to satisfy. May we suggest MEDIUM RARE or MEDIUM?
10 OZ or 14 OZ

*** GRAB THE BULL BY THE HORNS - RIBEYE**

An X marks the spot, your own signature cut. We'll bring you the beef for marking and you select how thick it should be. No traditional cut here. "NOW THAT'S A STEAK"

RARE: cool red center, MEDIUM RARE: warm red center, MEDIUM: pink center, MEDIUM WELL: hot, slightly pink center, WELL: hot gray center

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

CHOPHOUSE & BREW CO. CLASSICS

CHOPPED STEAK

Yep. Hamburger Steak, smothered in mushrooms, onions, peppers, and a Cognac peppercorn sauce.

HOME STYLE CHICKEN STRIPS

Working the fingers to the bone. These chicken tenderloin strips are worth all the labor. Breaded and fried to a golden brown. Ma would have been proud.

OI' RELIABLE - CHICKEN FRIED STEAK

Ale battered, hand breaded cube steak lightly seasoned & cooked to a golden brown. Creamed gravy is a must. Can't go wrong with this one.

HCB CHICKEN "POTTED" PIE

Boneless chicken breast in a velvety cream sauce with fresh vegetables baked with a flaky crust served in a crocked style pot.

CAMPFIRE TIPS

Our beef tips seasoned and are pan seared (fancy for cooked) with caramelized onions & peppers.

GG's SMOKED PORK CHOP

Juicy and grilled to perfection. Thick bone-in smoked pork chop with chunky cinnamon apples resting on top of a pile of mozzarella cheese tater's. Nothing more needs to be said. \$12.98 Honey Pepper for a little extra.

POULTRY PLEAS INS'

ROSEMARY GRILLED LEMON CHICKEN

Our long lost aunt, now found, loves this chicken. A marinated and grilled chicken breast de glazed with fresh lemon & rosemary sauce.

SOUTH FORTY CHICKEN

Mouth watering filled chicken breast covered in honey mustard topped with sautéed mushrooms, bacon, and covered in shredded jack & cheddar cheeses. Mmm that's a tasty one.

SIDEKICKS

LOADED Ole' BAKER POTATO

Sour cream, butter, cheese & bacon

MASHED TATER'S

MIZ JEN'S GARLIC BUTTON MUSHROOMS

PARMESAN CREAMED SPINACH

MA'S SWEET POTATO CUSTARD

Damn Good SHOESTRING FRIES

STEAMED BROCCOLI or MIXED UP VEGGIES

"RENATO" BRICK FIRED PIZZA

BUFFALO CHICKEN PIZZA

Buffalo style chicken tossed in spicy buffalo sauce with ranch dressing and mozzarella cheese. Now that's a keeper.

MARG-ER-MARITA PIZZA

No tequila in this dish. Pizza seasoned with garlic & oregano, baked with parmesan and mozzarella. Topped with diced tomatoes and tossed with garlic, basil, crushed red pepper, and parmesan.

CLASSIC LOADED PEPPERONI

This classic is loaded with more than the average pepperoni pizza. This is for those pepperoni lovers.

40¢ BRING THE HEAT

Pepperoni, spicy sausage, green chili's, crushed red pepper, jalapenos and a light dusting of cayenne pepper to round it off. Just what the Doctor ordered.

GARDEN PIZZA

Mushrooms, spinach, green peppers, onions, black olives, and topped with diced tomatoes just to add more color. Oh yeah mozzarella cheese too.

WHERE'S THE MEAT

It's in there. Sausage, pepperoni, ham, smoked chicken, and bacon. There is pizza sauce and cheese too.

WET THAT WHISTLE

SOFT DRINKS, ICED TEA, HOT TEA, CUP OF JOE (COFFEE)

Free Refills

MILK & ASSORTED JUICES

IBC ROOT BEER

From the general store.

TRIPLE J FLOATS

Coke or IBC Root Beer made with The Triple J homemade vanilla bean ice cream.

HAND CRAFTED BREW or GRAPE JUICE WITH A KICK

HELP SUPPORT YOU LOCAL BREWERS - FRESH BEER IS ALWAYS BETTER !!!!!

COPPER POT CREATIONS

Hand crafted 16oz drafts. Ask your server what the Brewer has in his tanks.

SAMPLE THE FULL HOUSE

One step, two step, three step, four. Sample any four of our hops and barley creations.

***☞ SUDS TO GO**

You heard right. Buy The Triple J's handcrafted beer here. Order your KEG, SQUEALER, or just get a GROWLER. Needing a little bit take home a MASON JAR to pa!

BEER BOTTLES THAT EVERYONE ELSE HAS

Ask your server what we stock. Domestic or Imported

GRAPE JUICE FOR THE BIG KIDS (Adults) *SEE OUR WINE LIST*

You can order a glass for the fancy finger tipping or just say give me a bottle.