# LATE NIGHT MENU

### **APPETIZERS**

MOZZARELLA STICKS Coated in herb-panko breadcrumbs, lightly fried and served with crushed tomato and basil marinara 9.99

**LOADED SKINS** Roasted potatoes topped with jack and cheddar cheese and bacon. Served with chive dip 10.99

SHRIMP FONDEAUX Shrimp, spinach and mushrooms sautéed in a cream sauce, then baked with Jack cheese 13.99

SPINACH ARTICHOKE DIP Blended with four cheeses and slowbaked. Served with crisp tortilla chips 11.99

CALAMARI Our guests' favorite! Premium calamari steak strips, lightly breaded and fried. Served with cocktail sauce and spicy peanut Thai slaw 13.99

SHRIMP COCKTAIL Cold, boiled shrimp in our tangy cocktail sauce, served over shredded lettuce 12.99

**BUFFALO CHICKEN WINGS** Tossed in our signature spicy sauce and served with celery, carrots and ranch for dipping 14.99 Also available mild

Smaller Portion 8.99





## **SALADS**

WEDGE SALAD Crisp wedge of iceberg drizzled with ranch and balsamic dressings topped with hickory bacon, diced tomato and bleu cheese crumbles 10.99

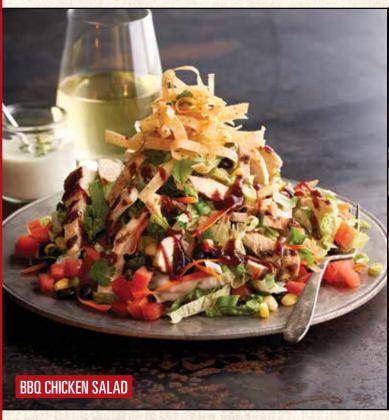
BBQ CHICKEN SALAD Grilled chicken with corn, black beans, carrots, tomato, green onions, cilantro and crisp corn tortilla strips. Tossed with homemade ranch dressing and topped with sweet BBQ sauce 15.99

## **BURGERS • SANDWICHES • PASTAS**

**CLASSIC CHEESEBURGER\*** Thick cheddar, fresh greens, tomato and Thousand Island dressing 11.99

CHICKEN CLUB WRAP Grilled chicken breast with cheese, bacon, lettuce, tomatoes, avocado and ranch dressing 11.99

BLACK TIE CHICKEN PASTA Blackened chicken, bow tie pasta, spinach tortelloni and tomatoes, tossed in creamy Alfredo sauce 15.99





IF ONE OF OUR REGULAR MENU ITEMS IS NOT LISTED, ASK, WE MAY BE ABLE TO MAKE IT FOR YOU.

# LATE NIGHT MENU







## **CJ FAVORITES**

14-CARAT CIDER Crown Royal Deluxe Whisky, Monin Vanilla Syrup, apple cider and a squeeze of fresh lemon juice 11.00

**SLUICE BOX SHRUB** Crown Royal Regal Apple Whisky, Gosling's Ginger Beer, apple cider, lime sour and white balsamic vinegar 11.00

**LONG ISLAND ICED TEA** Classic blend of vodka, gin, rum, triple sec, fresh sweet & sour and a splash of Coca-Cola 8.50

**LONG ISLAND LIMONCELLO** A refreshing twist on your favorite Long Island Iced Tea, featuring Caravella Limoncello 9.00

MAGNETITE MANHATTAN Bulleit Bourbon, Maurin Rouge Vermouth, maple syrup and a dash of Angostura Bitters 11.00

**BLACKBERRY BONANZA SOUR** Bulleit Bourbon, maple syrup and fresh lemon juice 11.00

**POMEGRANATE SANGRIA** Fresh blend of fruit juices, white wine and pomegranate liqueur with a float of Myers's Original Dark Rum topped with grapes, oranges and lemons 8.00

INTERNATIONAL TEA Jameson Irish Whiskey, Absolut Citron Vodka, Domaine de Canton Ginger Liqueur, fresh sweet & sour, simple syrup, fresh lemon juice and a splash of Sprite 9.00

BEE'S KNEES Tanqueray Gin, fresh lemon juice and honey syrup 10.00

THE RAILROAD SPIKE Tanqueray No. Ten Gin, Luxardo Bitter Liqueur and Maurin Rouge Vermouth 12.00

#### **MULES**

**DEEP EDDY GRAPEFRUIT HONEY MULE** A unique blend of Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Gosling's Ginger Beer 10.50

**GREY GOOSE COOL MULE** A light and refreshing cocktail made with Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice, topped with Gosling's Ginger Beer 10.50

MULE ON FIREBALL Fire up your mule with Fireball Cinnamon Whisky, fresh sweet & sour and Gosling's Ginger Beer 9.00

**BLACKBERRY MULE** El Jimador Silver Tequila, blackberries, basil and Gosling's Ginger Beer 9.00

TITO'S MULE Tito's Handmade Vodka and fresh lime juice topped with Gosling's Ginger Beer 9.00



