



DESSERTS

**CHOCOLATE CHIP SKILLET SUNDAE**  
House baked jumbo chocolate chip cookie vanilla ice cream, chocolate syrup, whipped cream 7/7.28

**NEW YORK STYLE CHEESECAKE**  
Strawberry sauce 9/9.36

**TRIPLE CHOCOLATE BROWNIE SUNDAE**  
Vanilla ice cream, whipped cream, chocolate syrup 9/9.36

**CHOCOLATE LAVA CAKE**  
Warm cake, gooey chocolate center, vanilla ice cream, whipped cream 7/7.28

**AJ’S “WORLD FAMOUS” MUD PIE**  
Built on a foundation of oreo cookie crumbs, we layer chocolate ice cream, more oreos, coffee ice cream, more oreos, vanilla ice cream, caramel and chocolate syrup, whipped cream. Meant to be shared 12/12.48

## AJ'S NIGHTLY SPECIALS

SERVED IN HOUSE ONLY • AFTER 5:00 PM  
WITH BEVERAGE PURCHASE

**MONDAY – BURGER NIGHT**  
8oz certified Angus burger  
Choice of toppings & side  
10.99/11.43

**TUESDAY – STEAK NIGHT**  
Choice of: Rib Eye, Tenderloin Tips,  
Ny Strip, or Twin Pork Chops  
14.99/15.60

**WEDNESDAY – SEAFOOD NIGHT**  
Seasonal raw bar  
Local fresh seafood, platters  
Steamed clams, much more

**THURSDAY – PRIME RIB NIGHT**  
Oven roasted 14oz cut choice Prime Rib  
Topped with au-jus’ – chef’s veg – choice of potato  
Side salad included  
20/20.80

LOWER PRICING REFLECTS CASH DISCOUNT

can be prepared “Gluten Friendly”  
 can be prepared “vegetarian”

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



## HOUSE FAVORITE COCKTAILS

A COLLECTION OF OUR SIGNATURE DRINKS

**PIRATE PUNCH**  
Captain Morgan Spiced Rum, Gosling’s Dark Rum, Malibu Coconut Rum, Orange & Pineapple Juice, Grenadine, Fresh Lime, Splash of Seltzer

**TITO’S STRAWBERRY MULE**  
Tito’s Handcrafted Vodka, Ginger Beer, Strawberry Puree, Fresh Lime Juice

**CLASSIC MARGARITA**  
Casamigo Blanco Tequila, Grand Marnier, Fresh Lime, Agave

**HONEY BEES KNEES**  
Aviation Gin, Fresh Lemon Juice, Honey Simple Syrup, Honey Stick

**BLACKBERRY BOURBON SMASH**  
Muddled Fresh Blackberries, Bulleit Bourbon, Simple Syrup, Splash of Seltzer

**RASPBERRY LEMON DROP TINI**  
Kettle One Citroen Vodka, Limoncello, Chambord, Sugar Rim, Lemon

**WHITE PEACH SANGRIA**  
Peach Tree Schnapps, White Zinfandel, Pineapple Juice, Fresh Orange, Lemon & Lime, Cherries, Splash of Seltzer

**AJ’S BLOODY MARY**  
Absolut Peppar Vodka, Guinness Stout, House Bloody Mary Mix, Pepperoni, Olive, & Tomato Skewer, Salt & Pepper Rim

**SPICY MANGO MARGARITA**  
Tanteo Jalapeño Tequila, Agave, Mango Puree, Fresh Lime Juice

**ESPRESSO MARTINI**  
Freshly Brewed Espresso, Smirnoff Vanilla Vodka, Kahlua, Simple Syrup, Coffee Beans

BEERS

**ROTATING DRAFTS** – Ask your server for our latest selection

**BOTTLES/CANS:** Budweiser, Bud Light, Coors Light, Coors Banquet, Corona, Corona Light, Heineken, Michelob Ultra, Miller Light, Rolling Rock, Twisted Tea, Twisted Tea ½ & ½, White Claw (Assorted), Nutryl (Assorted), Sun Cruisers (Assorted), High Noons (Assorted)

WINE

**HOUSE WINE** By the glass  
Cabernet sauvignon, pinot noir, white zinfandel, pinot grigio, sauvignon blanc, chardonnay

**WHITE WINE**  
Poggio Moscato  
Zonin Prosecco  
Oyster Bay Sauvignon Blanc  
Josh Chardonnay

**RED WINE**  
Josh Legacy Red Blend  
Rodney Strong Cabernet Sauvignon  
Belle Eux Pinot Noir



START ME UP

**STEAK ON A STICK**   
2 Skewers choice tenderloin grilled to your liking 13/13.52

**LOADED POTATO SKINS**  
Cheddar jack cheese, bacon, green onion, side sour cream 12/12.48

**STEAMED CAJUN SHRIMP**  
This recipe stolen from “Sanibel island” shhh, Cajun seasoning, sherry broth, garlic toast for dipping 13/13.52

**AJ’S NACHOS**   
Hand cut, fresh house fried corn tortillas, cheddar jack cheese, black olive, jalapeno peppers, Pico de Gallo, green onions 11/11.44  
Add chicken. 5/5.20  
Add guacamole 3/3.12  
Add steak 6/6.24

**MOZZARELLA EN CARROZZA**  
Hand breaded mozzarella, house marinara sauce 12/12.48

**PIRATE BREAD**  
Half loaf of Italian bread, topped with spicy pepperoni, sweet onion, house pizza sauce and mozzarella 11/11.44  
Not feeling bad ass like a pirate? Garlic bread with mozzarella 8/8.31

**QUESADILLA**   
Flour tortilla, stuffed with cheddar jack cheese, jalapeno peppers, fresh tomato, black olives and green onion, served with pico de gallo and sour cream 11/11.44  
Add chicken +5/5.20.  
Add guacamole +3/3.12  
Add steak +6/6.24

**AJ’S ROADHOUSE CHIPS**  
A large portion of fried to order house chips, topped with a blend of gorgonzola and mozzarella cheeses, fresh tomatoes, applewood bacon, and green onion 12/12.48

WINGS

**BUFFALO HOTS** – classic wing sauce tossed, bleu cheese, celery sticks MKT

**CAROLINA** – tangy Carolina style vinegar & pepper sauce tossed, ranch dressing, celery MKT

**CAJUN RUBBED** – house spice rub, ranch dressing MKT

**GARLIC PARMESAN** – black pepper, garlic oil, grated parmesan MKT

**JAMMED UP AGAIN** – tossed in our signature house made bacon, onion jam, ranch or blue cheese MKT



# SOUPS & SALADS

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**FRENCH ONION**  
Sweet onions, sherry, bone broth, house blend croutons, Gruyere and mozzarella cheese blend **8/8.32**

**ROADHOUSE CHILI**  
A blend of ground sirloin and hot Italian sausage, slow simmered with jalapeno peppers, sweet onion, crushed pomodoro tomatoes, bell peppers, draft beer and house spices – topped with cheddar jack cheese and served with a side of house fried tortilla chips **8/8.32**

**NEW ENGLAND CLAM CHOWDER**  
Traditional blend of tender sea clams, cream, celery, onion, potatoes and smoked bacon **8/8.32**

**SOUP OF THE DAY**  
House made **6/6.24**

**CRISPY CHICKEN SALAD**  
The return of one of our old favorites  
Crispy fried chicken tenders, plain or buffalo style with romaine lettuce, grape tomato, English cucumber, red onion, bell peppers and shredded mozzarella cheese **15/15.60**

# BURGERS

Always fresh, certified black angus burgers

**BUILD YOUR OWN BURGER**  
Lettuce, tomato, red onion, craft bun **14/14.56**  
Add cheese **1/1.04** - Add thick cut bacon **3/3.12** - Add avocado **3/3.12**  
Add caramelized onions **1/1.04**  
Add mushrooms **1/1.04**

**BIKER BURGER**  
Sharp vermont cheddar, beer battered onion rings, bbq sauce, craft burger bun **15/15.60**  
Add bacon **3/3.12**  
Add mushrooms **1/1.04**

**COBB**  
Chopped salad greens, with avocado, hard-boiled egg, grape tomatoes, crumbled bleu cheese, and grilled chicken **16/16.64**

**CAESAR**  
Traditional caesar with our take of the original caesar dressing, made in house from scratch for over 25 years, this is one of our most popular salads – romaine, house croutons, pecorino romano cheese **12/12.48**

**AJ'S HOUSE SALAD**  
This salad has been served at AJ's for the last 30 years, and promises not to disappoint – hard-boiled egg, applewood bacon, grape tomatoes, red onion, English cucumbers and shredded cheddar jack cheese, served over mixed greens **13/13.52**

**GOSHEN SALAD**  
Sliced apples, crumbled gorgonzola cheese, sweetened dried cranberries, toasted walnuts, served over mixed greens **11/11.44**  
crispy chicken (regular or buffalo) **7/7.28**

**ADD** Grilled Chicken **7/7.28**  
Angus Burger **7/7.28**  
Shrimp **8/8.32**  
Tenderloin Steak **9/9.36**

**THE “GOSHEN FAIR” BURGER**  
American cheese, house made frizzled onions, fried pickles, and bacon jam – craft burger bun **15/15.60**

**MOHAWK BISON BURGER**  
6oz locally raised bison from Mohawk Bison Farm in Goshen, lettuce, tomato, red onion – craft burger bun (mkt)

**SAUSAGE BURGER**  
Twin 4oz Lamberti’s sweet italian sausage burgers, cooked on the flat top with grilled bell peppers and caramelized onions – topped with American cheese – craft burger bun **13/13.52**

# HAND HELDS & SANDWICHES

choose: chips,  
fries or slaw

**STEAK & CHEESE**  
AJ's original from back in the day, 8oz sliced flat ribeye steak, American cheese, craft bun **14.50/15.08**

**FIRECRACKER WRAP**  
Classic buffalo wing sauce tossed crispy chicken, bleu cheese, lettuce **14/14.56**

**CHICKEN BACON WRAP**  
Grilled chicken, applewood bacon, cheddar jack cheese and ranch dressing, stuffed and baked in a jumbo flour tortilla **14/14.56**

**BUTTERMILK FRIED CHICKEN**  
Marinated & fried chicken breast, house slaw, pickle slices, boom sauce, potato bun **14/14.56**

**CHICKEN CAESAR WRAP**  
Grilled chicken breast, chopped romaine, pecorino romano cheese and creamy caesar dressing **13/13.52**

**THE MELT**  
Grilled sourdough, sharp cheddar and swiss cheese, smashed avocado & tomato **11/11.44**  
Add bacon **4/4.16**  
Add grilled chicken **6/6.24**

**HUMMEL BROS HOT DOG**  
Grilled beef & pork foot long hot dog, grilled new England roll **9/9.36**  
Add chili **3/3.12** Add cheese **1/1.04**

**EAST GOSHEN DOWNTOWN PHILLY**  
Shaved ribeye, grilled peppers & onions, American cheese, authentic philly roll **15/15.60**

**CLASSIC REUBEN**  
Thinly sliced corned beef, swiss cheese, and sauerkraut, slathered with Thousand Island dressing, served on grilled marbled rye bread **15/15.60**

**GRILLED CHICKEN** – *Regular or Cajun*  
Grilled and seasoned fresh chicken breast, lettuce, tomato, red onion, potato bun **14/14.56**

**THE AJ'S ORIGINAL PRIME RIB DIP**  
Oven roasted tender prime rib, sliced and simmered in our delicious french onion soup – served on a American and cheddar cheese toasted philly roll with a side of onion soup for dipping **16/16.64**



# STEAKS & CHOPS

Certified fresh Angus Beef (choice of two sides)

**NEW YORK STRIP STEAK**  
(12oz MKT) Juicy, rich beefy flavor, balanced combination of tenderness and texture

**RIBEYE** (14oz MKT)  
A favorite among steak lovers, with rich marbling and buttery flavor


**STEAK TIPS** (MKT)  
Marinated and grilled, mushrooms, peppers, onions – bourbon sauce


**DENVER STEAK** (10oz) MKT  
A bit of a cross between a NY strip and a ribeye, this steak has a nice amount of marbling and is a tender and juicy thick cut

**FILET** (6oz) MKT  
A prized cut of beef, known for its tenderness, mild flavor and lean texture

**PORK CHOP AJ** (10oz) MKT  
Grilled center-cut frenched chop, fresh apple chutney

# PIZZA

	Small 12”	Large 16”
<b>RED PIE</b> 	<b>14   14.56</b>	<b>17   17.68</b>
House red sauce, consisting of imported Italian tomatoes olive oil, Italian seasoning, mozzarella		

<b>WHITE PIE</b> 	<b>14   14.56</b>	<b>17   17.68</b>
Olive oil, Italian seasoning, pecorino romano, fresh garlic, mozzarella		

<b>TRADITIONAL TOPPINGS</b>	<b>1.5   1.56</b>	<b>2.5   2.60</b>
Tomatoes, onions, peppers, olives, mushrooms, spinach, hot cherry peppers, jalapenos		

<b>TOP SHELF TOPPINGS</b>	<b>2.5   2.60</b>	<b>3.5   3.64</b>
Bacon, pepperoni, sweet Italian sausage, hamburger, crispy chicken, roasted red peppers, gorgonzola, caramelized onions, roasted garlic		

**12” GLUTEN FREE CRUST** **14 | 14.56**

# SPECIAL PIZZAS

<b>HOUSE SPECIAL</b>	<b>18   18.72</b>	<b>24   24.96</b>
Red sauce, sausage, bacon, pepperoni, onions, roasted peppers, mushrooms, black olives, fresh tomatoes, garlic		

<b>LOCAL GUY PIE</b>	<b>16   16.64</b>	<b>22   22.88</b>
White or red pie, caramelized onions, sweet Italian sausage, roasted Red peppers, mozzarella		

<b>BUFFALO CHICKEN</b>	<b>16   16.64</b>	<b>22   22.88</b>
White or red pie, crispy chicken tossed in house buffalo sauce, bleu cheese crumbles, ranch drizzle		

<b>SWEET &amp; SPICY</b>	<b>16   16.64</b>	<b>22   22.88</b>
White or red pie, spicy pepperoni, roasted garlic, hot honey, green onion, mozzarella		

<b>CLAM &amp; BACON</b>	<b>18   18.72</b>	<b>24   24.96</b>
White or red pie, tender sea clams, roasted garlic, thick cut applewood bacon		

<b>CHICKEN BACON RANCH</b>	<b>16   16.64</b>	<b>22   22.88</b>
White or red pie, mango habanero tossed crispy chicken, bacon, ranch drizzle, green onions		

# MAINS

**MAHI TACOS** (3)  
Blackened or grilled, honey lime slaw, avocado ranch, pickled red onions **15/15.60**

**AJ'S HOUSE MADE MEATLOAF**  
A blend of ground sirloin and chuck, wrapped in applewood bacon and topped with savory beef gravy and choice of two sides **18/18.72**

**FISH & CHIPS**  
Lightly battered haddock fillet, house coleslaw, fries, tartar sauce, fresh lemon - Or try as a sandwich with lettuce, tomato on a potato roll **19/19.76**

**COUNTRY FRIED STEAK**  
Tender breaded steak cutlet, deep fried and served with sawmill gravy and choice of two sides **18/18.72**

**MAC & CHEESE**  
House made creamy five cheese sauce, with cavatappi pasta and breadcrumb topped **16/16.64**

**ADD** Crispy Buffalo Chicken **7/7.28**  
Add Grilled Tenderloin **9/9.36**  
Add Bacon **5/5.20**

**FRESH CLAM STRIP PLATTER**  
Lightly battered fresh clam strips, house coleslaw, fries, tartar sauce, fresh lemon **19/19.76**

**CHICKEN FINGER PLATTER**  
Breaded crispy tenders, house fries, coleslaw, honey mustard **14/14.56**  
Buffalo style with bleu cheese **+1.50/1.56**

