

SMALL PLATES & SHAREABLES

GRILLED STEAK ON A STICK (gf)
6oz skewered choice tenderloin tips 12*

LOADED SKINS
Cheddar jack cheese, bacon, green onions 10

QUESADILLA (V)
Cheddar jack stuffed flour tortilla with jalapeños, onions, served with pico de gallo & sour cream 11
add chicken 5 | add guacamole 2 | add steak 6

AJ'S NACHOS (gf) (V)
Crisp corn tortillas, cheddar jack, olives, jalapeño peppers, pico de gallo, green onions 11
add chicken 5 | add guacamole 2 | add steak 6

CHICKEN FINGERS
Breaded tenders, house fries, honey mustard 10
Buffalo style with bleu cheese +1.50

PIRATE BREAD
Half loaf Italian garlic bread topped with pepperoni, sweet onion, marinara and mozzarella 10
Not feeling Badass like a pirate? Garlic bread with cheese 7

CAJUN SHRIMP
Steamed shrimp, Cajun sherry broth, garlic bread for dipping 13

MOZZARELLA EN CARROZZA (V)
Hand breaded mozzarella, marinara sauce 10

WINGS (gf)

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

SNACKS

GARLIC, PARMESAN & BLACK PEPPER TOSSED HOUSE FRIES
pesto aioli 6

AJ'S ROADHOUSE CHIPS
A large portion of house fried potato chips topped with a blend of gorgonzola and mozzarella cheeses, applewood bacon, diced tomato and green onion 10

MEATBALLS & MARINARA
parmesan cheese 7

SOUPS & SALADS (gf) (V)

FRENCH ONION crock 6

ROADHOUSE CHILI crock 6

SOUP OF THE DAY crock 5

HONEY GRILLED SALMON

SPINACH SALAD - cucumber, red onion, grape tomato, goat cheese 18

COBB – avocado, hard-boiled egg, crumbled bleu cheese, chopped greens, tomatoes, grilled chicken 14

CAESAR* – shredded parmesan, Romaine lettuce, house croutons, creamy Caesar dressing 10

GOSHEN SALAD – sliced apples, crumbled gorgonzola, sweetened cranberries, toasted nuts, baby greens 11

HOUSE – cucumbers, red onions, grape tomatoes, mixed greens, bacon, egg, shredded cheddar jack 12

add crispy chicken (regular or Buffalo hot) 6
add grilled chicken 7 | Angus patty* 7
add shrimp 8 | salmon 8 | tenderloin steak* 9



MAINS

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

FISH & CHIPS
Hand breaded haddock fillet, house slaw, fries, tartar sauce, fresh lemon 17

FRIED CLAM STRIPS
House slaw, fries, tartar sauce, lemon 17

MAC & CHEESE
Creamy three cheese sauce, cavatappi pasta, buttered crumbs 14
add crispy Buffalo chicken 6
add grilled tenderloin 9 | add bacon 4

FRESH TAGLIATELLE PESTO PRIMAVERA Chef's blend of fresh zucchini, yellow squash, red onion, grape tomatoes, mushrooms, carrots and broccoli. Sautéed with fresh pesto, garlic, white wine, EVOO and romano cheese 14
add grilled chicken 7 | add shrimp 8 | add salmon 8 | add tenderloin steak* 9

STEAKS

Greater Omaha Choice Angus Beef (choose two sides)
add button mushrooms & caramelized onions 3

NEW YORK STRIP – (12oz) MKT*

RIBEYE – (14oz) MKT*

STEAK TIPS – marinated and grilled, mushrooms, peppers, onions, bourbon sauce MKT*

AJ'S HOUSE MADE MEATLOAF (bacon-wrapped love) A blend of ground chuck, ground veal and ground pork wrapped in applewood bacon and topped with savory pan gravy 18

SIDES

BAKED POTATO 4

CHEF'S VEG 4

ONION RINGS 5

SWEET FRIES 5

HOUSE SLAW 3

SIDE CAESAR SALAD 4

GARLIC BREAD 4

FRENCH FRIES 5

GARLICKY SPINACH 5

SIDE SALAD 4

MASHED POTATOES 4

HAND HELDS & SANDWICHES

choose: chips, fries or slaw

AJ'S ORIGINAL STEAK & CHEESE - 6oz sliced steak, American cheese, hard roll 13

TENDERLOIN TAILS STEAK SANDWICH*
– caramelized onions, button mushrooms, roasted garlic 16

EAST GOSHEN DOWNTOWN PHILLY – shaved ribeye, peppers, onions, American cheese 14

FIRECRACKER WRAP – classic wing sauce tossed crispy chicken, bleu cheese, lettuce 13

CHICKEN BACON – grilled chicken, applewood bacon, cheddar jack cheese & ranch dressing stuffed and baked in a jumbo tortilla wrap 13

CHICKEN CAESAR WRAP – grilled chicken, shredded parmesan, chopped Romaine, creamy Caesar dressing 12

BUTTERMILK FRIED CHICKEN – marinated & fried chicken breast, house slaw, pickle chips, boom sauce, potato bun 13

THE MELT – grilled sourdough, white cheddar and Swiss, smashed avocado & tomato 11
add bacon 3 | add grilled chicken 6

CLASSIC "BYO" BURGER – 8oz choice Angus beef, lettuce, tomatoes, red onions, craft burger bun 13*
add cheese 1 | add bacon 3 | add avocado 2
add caramelized onions 1 | add mushrooms 1
sub Beyond Burger 2

BIKER BURGER* – Vermont cheddar, beer battered onion rings, barbecue sauce, craft bun 15*
add bacon 3 | add mushrooms 1

GRILLED CHICKEN – Marinated chicken breast, lettuce, tomatoes, red onions mayonnaise, potato bun 13
add avocado 2 | add bacon 3 | add cheese 1
add caramelized onions 1 | add mushrooms 1

CRISPY FISH SANDWICH – Hand breaded haddock, lettuce, tartar sauce, potato bun 15

PARMESAN SUBS – Choose: meatball or chicken, oven baked long roll, mozzarella & marinara 13

HUMMEL BROS HOT DOG – Grilled beef & pork foot-long hot dog, grilled New England roll 9
add chili 2 | add cheese 1

BISON BURGER* – 8 oz. locally sourced American Bison, lettuce, tomato, red onion on craft burger bun 15

THE AJ'S ORIGINAL PRIME RIB DIP – Slow house-roasted prime rib, shaved and simmered in our own onion soup and served on an American and cheddar cheese toasted Philly roll with a side of onion soup for dipping 16

PIZZA

Red Pie (V)

House red sauce, mozzarella

White Pie (V)

Garlic & oil, ricotta, mozzarella, pesto (no nuts)

TRADITIONAL TOPPING

extra cheese, tomatoes, onions, peppers, olives, mushrooms, spinach, hot cherry peppers

GOURMET TOPPING

bacon, meatball, sausage, pepperoni, ricotta cheese, artichoke hearts, roasted peppers, chicken, gorgonzola, caramelized onions

12" GLUTEN FREE CRUST 14

Small 12"

12

Large 16"

15

13

16

1

2

1.5

2.5

16

22

SPECIAL PIZZAS

HOUSE PIE – sausage, bacon, pepperoni, onions, roasted peppers, mushrooms, tomatoes, olives, garlic

LOCAL GUY PIE – white or red pie, caramelized onions, sweet Italian sausage, roasted peppers, mozzarella

BUFFALO CHICKEN – cheese pie, crispy wing sauce tossed chicken, bleu cheese crumbles, ranch drizzle

PEPPERS & ARTICHOKE – white or red pie, roasted peppers, crispy artichokes, shredded parmesan

CHICKEN BACON RANCH – white or red pie, mango habanero tossed crispy chicken, bacon, ranch drizzle, green onions

CALZONE – ONE SIZE - A blend of mozzarella, ricotta and romano cheeses served with a side of marinara 13 (Traditional Toppings 1 each, Gourmet Toppings 1.5 each)

(gf) can be prepared "Gluten Friendly"

(V) 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.

AJ'S HANDCRAFTED COCKTAILS

SMOKEY OLD FASHIONED

Woodford Reserve Kentucky Straight Bourbon, sweet vermouth, cherry bitters, honey, smoke infused glass, dirty cherries, big ice

TOMBSTONE SHOOTOUT

Bulleit Bourbon Frontier Whiskey, fresh lemon, Angostura bitters, ginger beer, lemon wedge

IN THE ROUGH AGAIN

Maker's Mark Bourbon, iced tea, lemonade, lemon wedge

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 strawberries

JOSH-A-RITA

Espolon Blanco Tequila, Grand Marnier, orange & pineapple juice, fresh lime, agave

AJ'S BLOOD TEST

Absolut Peppar Vodka, Guinness Stout, house bloody mary mix, pepperoni, olive & tomatoes skewer, salt & pepper rim

WHITE PEACH SANGRIA

Peach Tree Schnapps, White Zinfandel, pineapple juice, fresh orange, lemon & lime, cherries, splash of seltzer

BLUE MOTORCYCLE

Vodka, Gin, Tequila, Rum, Blue Curacao, sweet & sour, orange & cherries

BACARDI MOJITO

Bacardi Sliver Rum, fresh muddled mint, simple syrup, fresh lime, fresh berries, splash of seltzer

CUCUMBER COOLER

Effen Cucumber Vodka, fresh lime, St Germaine Elderflower, fresh mint, splash of seltzer, fresh cucumber

SPICY MARGARITA

Jalapeño infused Exotico Blue Agave tequila, fresh lime, orange & pineapple juice, agave, sweet & sour, fresh jalapeño

BEERS

ROTATING DRAFTS – ask your server for today's list

BOTTLES / CANS: Founders All Day IPA, Amstel Light, Angry Orchard, Ballentine Ale, Bud Light, Budweiser, Coors, Coors Light, Corona, SN Hazy Little Thing IPA, Heineken, Michelob Ultra, Miller Light, PBR, Rolling Rock, Stella, Twisted Tea, Twisted 1/2 & 1/2

SELTZERS

Ask your server for today's rotation

WINE

HOUSE WINE

by the glass	6 oz	8 oz
Merlot, Cabernet Sauvignon, Pinot Noir	6	8.5
White Zinfandel, Pinot Grigio, Sauvignon Blanc, Chardonnay		

ROSÉ WINE

	6 oz	8 oz	Btl
Villa des Anges Rose	7	10	
Chateau d'Esclans Whispering Angel			35
Frozen "froze rose"		8	

WHITE WINE

Poggio Moscato	8		
Zonin Prosecco	8.5		
Ch St Michelle Riesling	7.5	10.25	28
Oyster Bay Sauvignon Blanc	8	11	30
Rodney Strong Sauvignon Blanc	8.25	11.5	29
Josh Chardonnay	7.5	10.25	28
"Organic" Purato Pinot Grigio	7	9.75	28

RED WINE

Apothic Red Blend	7	10.5	27
Josh Legacy Red Blend	8.5	12	32
Angeline Pinot Noir	8	11.5	29
Rodney Strong Cabernet Sauvignon	10	13.5	37
Tripache Malbec	7	9.75	25

