

SMALL PLATES & SHAREABLES

GRILLED STEAK ON A STICK 
6oz skewered choice tenderloin tips 11*

LOADED SKINS
Cheddar & mozzarella cheeses, bacon, green onions, chili crema 10

QUESADILLA 
Cheddar jack stuffed flour tortilla with jalapeños, onions, served with pico de gallo & sour cream 10
add chicken 4 | add guacamole 2 | add steak 5

AJ'S NACHOS  
Crisp corn tortillas, cheddar jack, olives, jalapeño peppers, pico de gallo, green onions 10
add chicken 4 | add guacamole 2 | add steak 5

CHICKEN FINGERS
Breaded tenders, house fries, honey mustard 10

PIRATE KNOTS
House baked garlic knots, marinara, mozzarella, pepperoni & onions 10

CAJUN SHRIMP
Steamed shrimp, Cajun sherry broth, garlic bread for dipping 12

MOZZARELLA EN CARROZZA 
Hand breaded mozzarella, marinara sauce 10

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, chili crema dipping sauce MKT
- GARLIC PARMESAN** – black pepper, garlic oil, grated parmesan, Calabrian pepper relish MKT
- THAI CHILI** – sweet & tangy sun dried chili pepper sauce MKT

SNACKS

- GARLIC, PARMESAN & BLACK PEPPER TOSSED HOUSE FRIES**
pesto aioli 6
- BEER BATTERED ONION RINGS**
chili crema 6

MEATBALLS & MARINARA
parmesan cheese 6

SOUPS & SALADS

- FRENCH ONION** croc 6
- ROADHOUSE CHILI** croc 6
- SOUP OF THE DAY** croc 4

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 11
add crispy chicken (wing sauce tossed or plain) 5
add grilled chicken 4 | add shrimp 6 | add steak 8



MAINS

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

FISH & CHIPS
Hand breaded haddock fillet, house slaw, fries, tartar sauce, fresh lemon 15

FRIED CLAM STRIPS
Slaw, fries, tartar sauce, lemon 15

FRESH BUCCATINI PASTA 
Hand crushed tomatoes, garlic, artichokes, light cream, pesto, parmesan 14
add chicken 4 | add shrimp 6 | add steak tips 8 | add Lamberti's Sweet Italian Sausage 3

MAC & CHEESE
Creamy three cheese sauce, cavatappi pasta, buttered crumbs 12
add crispy Buffalo chicken 5
add grilled steak tips 8 | add bacon 2

STEAKS

- Greater Omaha Choice Angus Beef (choose two sides)
add button mushrooms & caramelized onions 3
- NEW YORK STRIP** – (12oz) 24*
- RIBEYE** – (14oz) 27*
- TENDERLOIN TAILS** – (12oz) with blue cheese butter 25*
- STEAK TIPS** – marinated and grilled, mushrooms, peppers, onions, bourbon sauce 20*

SIDES

- BAKED POTATO 4
- CHEF'S VEG 4
- ONION RINGS 5
- SWEET FRIES 5
- HOUSE SLAW 3
- SIDE CAESAR SALAD 4
- GARLIC KNOTS 4
- FRENCH FRIES 5
- SAUTÉED SPINACH 5
- SIDE HOUSE 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 11.5
- TENDERLOIN TAILS STEAK SANDWICH** – caramelized onions, button mushrooms, roasted garlic 15
- EAST GOSHEN DOWNTOWN PHILLY** – shaved ribeye, peppers, onions, American cheese 12

FIRECRACKER WRAP – classic wing sauce tossed crispy chicken, bleu cheese, lettuce 11.5

CHICKEN BACON – grilled chicken, applewood bacon, cheddar jack cheese & ranch dressing stuffed and baked in a jumbo tortilla wrap 12.5

CHICKEN CAESAR WRAP – grilled chicken, shredded parmesan, chopped Romaine, creamy Caesar dressing 10

BUTTERMILK FRIED CHICKEN – marinated & fried chicken breast, house slaw, pickle chips, boom sauce, potato bun 11

ARTICHOKES & PEPPERS  – roasted peppers, artichokes, mozzarella, pesto aioli, field greens, wrap or roll 11.5

CLASSIC “BYO” BURGER – 8oz choice Angus beef, lettuce, tomatoes, red onions, craft burger bun 11*
add cheese 1 | add bacon 2 | add avocado 2
add caramelized onions 1 | add mushrooms 1
sub Beyond Burger 2 | sub Bison Burger 5

BIKER BURGER – Vermont cheddar, beer battered onion rings, barbecue sauce, potato bun 13*
add bacon 2 | add mushrooms 1

GRILLED CHICKEN – Marinated chicken breast, lettuce, tomatoes, red onions mayonnaise, potato bun 11
add avocado 2 | add bacon 2 | add cheese 1
add caramelized onions 1 | add mushrooms 1

CRISPY FISH SANDWICH – Hand breaded haddock, spicy pepper relish, lettuce, tartar sauce, potato bun 12

PARMESAN SUBS – Choose: meatball or chicken, oven baked long roll, mozzarella & marinara 12

HUMMEL BROS HOT DOG – Grilled beef & pork foot-long hot dog, grilled New England roll 8
add chili 1 | add cheese 1

PIZZA

	Small 12"	Medium 14"	Large 16"
Red Pie 	12	14	15
House red sauce, mozzarella			
White Pie 	13	15	16
Garlic & oil, ricotta, mozzarella, pesto (no nuts)			
TRADITIONAL TOPPINGS	1	1.5	2
extra cheese, tomatoes, onions, peppers, olives, mushrooms, spinach, hot cherry peppers			
GOURMET TOPPINGS	1.5	2	2.5
bacon, meatball, sausage, pepperoni, ricotta cheese, artichoke hearts, roasted peppers, chicken, gorgonzola, caramelized onions			
12" GLUTEN FREE CRUST	14		

SPECIAL

	Small 12"	Medium 14"	Large 16"
PIZZAS	16	19	22
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 & ARTICHOKES – 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			

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

*Consuming raw or undercooked meats, fish, poultry or shellfish may increase the risk of foodborne illness. Please notify you server of any food allergies you or someone in your party may have.

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

