

# Lunch Menu

## Burgers and Sandwiches

All sandwiches and burgers are served with a choice of fresh cut fruit, house salad, sweet potato, regular or signature garlic fries

**Cup of Soup and ½ Sandwich** Housemade soup of the day with ½ sandwiches

**Twigs Burger** Angus beef burger on a toasted bun

**Turkey Burger** With jalapeno pickle sauce

**Garden Jack Burger** Jack cheese, avocado, sprouts with pesto mayonnaise

**Chuck Burger** Ground chuck burger with pepper jack cheese, grilled onions, bacon and pesto mayonnaise

**Duo Burgers** Black and bleu burger and a pepper jack burger

**Panini Herb Salmon Sandwich** Grilled salmon Panini with pesto mayonnaise on a whole grain ciabatta

**Roma Panini** Freshly sliced roma tomatoes, buffalo mozzarella, onion and sautéed spinach

**California Grilled Chicken Sandwich** Grilled onions, bacon, avocado with chipotle aioli

**Signature Steak Sandwich** Spicy chipotle strip loin on a grilled French roll with garlic mushrooms, pepper jack cheese and fried onions

**Philly Cheese Steak Dip** Shaved beef with bell peppers, onions and jack cheese on a ciabatta roll

**Club Sandwich** Sliced turkey, avocado, bacon, lettuce and tomato on toasted wheat

**BLT** Bacon, lettuce, tomatoes served on grilled sourdough bread

**Grilled Chicken or Steak Quesadilla** With salsa two ways

## Salads

**Buffalo Chicken Salad** Hearts of romaine lettuce, bleu cheese, avocado, onion and tomato

**Cobb Salad** Grilled chicken, bacon, tomatoes, egg, scallion, avocado and bleu cheese

**Spinach Salad** Baby spinach, kalamata olives, goat cheese, red pepper, pine nuts, and fried prosciutto

**Grilled Chicken or Cajun Salmon Caesar Salad** Served as a salad or wrapped in flat bread

**Sesame Shrimp Salad** Grilled prawns on chopped asian style salad

**Southwestern Wedge Salad** Bacon, avocado, pepper jack cheese, radish, tomatoes, scallions with avocado bleu cheese dressing

**Seared Ahi Tuna** Snow pea salad with Thai dressing

**Dungeness Crab Louie** Egg, avocado, scallion, radish and hearts of romaine

## Entrees

**Aged T-bone Steak** Chipotle BBQ with signature garlic fries

**Ham and Cheese Omelet** Served with fresh fruit

**Cajun Salmon** With fresh lemon and steamed vegetables

**Honey Lemon Chicken** Fingerling potatoes and steamed vegetables

**BBQ Pork Ribs** St. Louis style with cole slaw and fries

**Angel Hair Pasta with Fresh Pesto and Parmesan** With goat cheese and caramelized onion quesadilla

**Grilled Teriyaki Skirt Steak** With soy ginger and fried sweet onions

## Starters

**Spinach and Artichoke Dip** 7  
Served with warm tortilla chips

**10 Baja Fish Tacos** 8  
Grilled tilapia served on flour tortillas with fresh lime and salsa

**12 Onion Rings** 8  
With chipotle aioli dipping sauce

**12 Buffalo Wings** 9  
With bleu cheese dressing celery and carrot sticks

**12 Coconut Shrimp** 11  
With spicy peanut sauce and Szechuan sauce

**12 Mixed Greens Salad** 5  
Spring mix and soft lettuce with julienne vegetables and herb croutons

**12 Baked Onion Soup** 7  
Hot onion soup with sourdough croutons and swiss cheese

**13 Today's Housemaid Soup**  
Cup 4  
Bowl 6

## Sides

**Pasta salad** 5

**Potato salad** 5

**Cole slaw** 5

**Signature garlic fries** 5

**Sweet potato fries** 5

**Steamed vegetables** 5



Daily Promotions

**"WHERE it is ALWAYS HAPPY HOUR!"**

HAPPY HOUR

**\$2 OFF** • Any single liquor cocktail  
• Selected wines  
• Ice cold draft beer (21oz)

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**\$2 OFF** • RJ'S food menu items (excluding wings)

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**2 TIMES** 5pm - 7pm & 10pm - 11pm

7pm - 10pm

• **\$1 WING'S**  
(minimum of 5 per order & in multiples of 5)

• **DAILY COCKTAIL SPECIALS**

## Desserts

**Seasonal fruit crumble** 7  
Add ice cream

**Monster Chocolate Cake** 7

**Sorbet Trio** 6  
With fresh berries

**DoubleTree Cookie Ice Cream** 6  
Walnuts, hot fudge and whipped cream

**New York Cheesecake** 7  
Chocolate and raspberry sauce





# Wine List

## Red

	Glass/Bottle
Woodbridge Merlot	\$7/\$24
Blackstone Merlot	\$10/\$33
Rodney Strong Merlot	\$11/34
Woodbridge Cabernet	\$7/\$24
Louise Martini Cabernet	\$9/\$21
Michael Davis 7 Deadly Zin	\$9/30
Five Rivers Pinot Noir	\$11/\$35
Erath Pinot Noir	\$13/\$43

## White

	Glass/Bottle
Woodbridge Chardonnay	\$7/\$24
Kendall Jackson Chardonnay	\$9/\$29
Toasted Head Chardonnay	\$8/\$26
Argyle "Nuthouse" Chardonnay	\$14/\$24
Folonari Moscato	\$7/\$24
Kenwood Sauvignon Blanc	\$10/\$33
Hogue Pinot Grigio	\$7/\$24
Beringer White Zinfandel	\$7/\$24

## Bottled Beer

Budweiser	\$5.25
Bud Light	\$5.25
Coors Light	\$5.25
Michelob Ultra	\$5.25
Corona	\$5.50
Heineken	\$5.50
Blue Moon	\$5.50
Sierra Nevada Pale Ale	\$5.50
Stella Artois	\$5.50
Fat Tire	\$5.50
Mikes Hard Lemonade	\$5.50
Angry Orchard Hard Apple Cider	\$5.50
Becks N/A	\$5.00

