



LUNCH MENU

APPETIZERS

- Sweet & Spicy Asian BBQ Ribs..... 12.00
with frizzled onions
- Mussels and Chorizo..... 12.00
in a tomato seafood broth
- Crispy Fried Eggplant..... 12.00
with shrimp, bay scallops and
andouille sausage cream sauce
- Brussel Sprouts & Portobello Mushrooms..... 11.00
with bacon, honey drizzle and polenta
- Boneless Buffalo Wings 11.00
with chunky bleu cheese dressing
- Jumbo Shrimp Cocktail 11.00
with zesty cocktail sauce
- Spinach & Parmesan Dip 10.00
with yellow corn tortillas

SOUP & SALADS

- Turkey and Sausage Gumbo5.50/7.00
- Anthony Jack's House Salad..... 10.00
- "The Wedge" 13.00
with Cajun chicken, red onions, bacon, tomatoes
and bleu cheese dressing
- Caesar Salad 10.00
with grilled chicken..... 13.00
with grilled/blackened salmon 14.00/4oz 18.00/8oz
with sirloin steak* 15.00
- Classic Cobb..... 14.00
with grilled chicken, red onion, tomatoes, cucumbers,
bacon, chopped egg and cheddar cheese
- Steak & Arugula Salad 15.00
with tomatoes, red onion, red peppers,
black olives and parmesan cheese
- Spinach & Fried Shrimp Salad 14.00
with artichokes, red peppers, cucumbers,
pecans and warm bacon vinaigrette

SANDWICHES

-served with french fries & greens -

- Philly Cheesesteak Wrap 14.00
with onions, lettuce, tomato
and sour cream horseradish sauce
- Tuscan Chicken Wrap 13.00
with mozzarella, tomatoes, arugula and pesto mayo
- Grilled Eggplant & Mozzarella 11.00
with roasted peppers and pesto on a roll
- Fried Shrimp Po Boy Wrap 14.00
with lettuce, tomato and dill tartar sauce
- Grilled Salmon BLT 16.00
with dill tartar sauce on a roll
- Buffalo chicken Wrap 12.00
with lettuce, tomato and bleu cheese dressing
- Open-Faced Turkey..... 13.50
with Yukon Gold mashed potatoes and brown gravy
- Blackened Tuna Tacos 14.00
with cilantro, tomato, arugula and wasabi aioli

Add cheese, bacon, mushrooms,
or sautéed onions for 1.50 each

WOOD FIRED SPECIALTIES*

- served with vegetables and your choice of herbed rice or Yukon Gold mashed potatoes -

*For all of our signature grilled items, we use only aged Angus beef
and the freshest seafood, cooked over oak, apple and other fruit woods*

MEAT

- 6oz Filet Mignon..... 24.00
- 9oz Filet Mignon..... 30.00
- 12oz Filet Mignon..... 37.00
- 10oz New York Strip 24.00
- 14oz New York Strip 30.00
- 10oz London Broil..... 24.00
with onions, mushrooms
and sour cream horseradish
- 16oz Cajun Grilled Chicken..... 20.00
with onions and peppers
- 16oz Bone-in Pork Chop 23.00
with a red onion-bacon jam
- BBQ Mixed Grill 23.00
with ribs, chicken, chorizo sausage
and crispy parmesan potatoes

Add: bleu cheese butter & balsamic drizzle 2.50
sourcream horseradish sauce 1.50
A.J.'s steak sauce 1.50

SEAFOOD

- Tuna..... 23.00
- Jumbo Shrimp..... 21.00
- Swordfish..... 26.00
- Sea Scallops 27.00
- Salmon..... 23.00
- Shrimp, Scallops & Salmon... 25.00

Simply prepared with lemon and extra
virgin olive oil with your choice of sauce:
creamy dill tartar, lemon caper sauce,
creamy bisque or lime-cilantro vinaigrette

Add a shrimp skewer (grilled or
blackened) to any entrée for 8.00
or a scallop skewer 12.00

WOOD FIRED BURGERS*

-served with french fries & greens -

For all of our signature grilled burgers, we
use only fresh ground Angus beef cooked
over oak, apple and other fruit woods

- Black Angus Burger..... 12.00
with lettuce, tomato, onion
& pickle on a burger bun
- Double Bacon
Double Cheddar Burger 16.00
with A.J.'s burger sauce, lettuce,
tomato and fried onions
- Grilled Cheese Burger Melt 14.00
with double cheddar and onions on rye
- Portobello Mushroom Burger 13.00
with bleu cheese, roasted red
peppers, spinach and pesto mayo
- Cheeseburger Club Wrap 14.00
with lettuce, tomato, bacon and mayo
- Chicken & Eggplant Parm Burger.... 13.00
with fresh mozzarella and marinara
- Red Onion-Bacon Jam Burger..... 14.00
with bleu cheese and arugula
- J.R. Burger (low carbs/no bun) 13.00
with sautéed onions, mushrooms,
vegetables and greens
- 7 Napkin Burger (12oz patty) 16.00
with mixed cheeses, mushrooms,
onions and A.J.'s burger sauce

Add cheese, bacon, mushrooms,
or sautéed onions for 1.50 each

***ASK ABOUT OUR
GLUTEN FREE ITEMS***

HOUSE SPECIALTIES

- add a side salad for 3.95 -

- Sirloin & Chicken Tips 16.00
with spinach, mushrooms, onions,
and peppers in marsala demi-glace,
served with Yukon Gold mashed potatoes
- Shrimp Jambalaya 14.00
with chicken, sausage and ham
- Garlic Crusted Tilapia Piccata 13.00
over herb rice with lemon parsley sauce
- Rigatoni, Chicken & Shrimp 14.00
with tomatoes, artichokes
and broccoli in light pink sauce
- Sausage & Beef Bolognese 13.00
with ricotta and short rigatoni
- Classic Pork Milanese 13.00
with arugula, tomato and cucumber salad
and crispy parmesan potatoes
- Cranberry Chicken 14.00
with Yukon Gold mashed potatoes
and lemon caper sauce
- Short Rib & Polenta 15.00
with garlicky spinach and pan jus
- BBQ Beef & Pork Meatloaf 13.00
with Yukon Gold mashed potatoes
and frizzled onions

KID'S MENU (AGES 10 AND UNDER)

All kids menu items are \$7.99
and include one glass of juice or soda,
ice cream and "wikkistix"!!

- Pasta with Butter/Tomato Sauce
- Grilled Cheese with French Fries
- Chicken Fingers with French Fries
- Grilled Chicken with Veggies
- Hamburger or Cheeseburger
with French Fries



DINNER MENU

APPETIZERS

- Spinach & Parmesan Dip10.00
with yellow corn tortillas
- Mussels & Chorizo 12.00
Tomato seafood broth
- Crispy Fried Eggplant 12.00
with shrimp, bay scallops
and andouille sausage cream sauce
- Brussels Sprouts & Portobello Mushrooms..... 11.00
with bacon, honey drizzle and polenta
- Boneless Buffalo Wings 11.00
with chunky bleu cheese dressing
- Jumbo Shrimp Cocktail 11.00
with zesty cocktail sauce
- Sweet & Spicy Asian BBQ Ribs..... 12.00
with frizzled onions

SOUP, SALADS & SANDWICHES

- Turkey and Sausage Gumbo5.50/7.00
- Anthony Jack's House Salad 10.00
- Caesar Salad 10.50
with grilled chicken..... add 4.50
with grilled or blackened salmon6.00/4oz 12.00/8oz
sirloin steak add 7.00
- Black Angus Burger* 12.00
with lettuce, tomato, onion & pickle on a burger bun
- Cheeseburger Club Wrap* 14.00
with lettuce, tomato, bacon and mayo
- Portobello Mushroom Burger 13.00
with bleu cheese, roasted red peppers,
spinach & pesto mayo
- 7 Napkin Burger (12oz patty)..... 16.00
with mixed cheeses, mushrooms, onions
and A.J.'s burger sauce
- Philly Cheesesteak Wrap 14.00
with Swiss, onions, lettuce, tomato
and sour cream horseradish sauce
- Grilled Salmon BLT..... 16.00
with dill tartar sauce on a roll
- Tuscan Chicken Wrap 13.00
with mozzarella, tomatoes, arugula and pesto mayo

Sandwiches served with french fries & greens.
Add cheese, bacon, sautéed onions
or mushrooms for 1.50 each

KID'S MENU (AGES 10 AND UNDER)

All kids menu items are \$7.99
and include one glass of juice or soda,
ice cream and "wikkistix"!!

- Pasta with Butter/Tomato Sauce
- Grilled Cheese with French Fries
- Chicken Fingers with French Fries
- Grilled Chicken with Veggies
- Hamburger or Cheeseburger
with French Fries

WOOD FIRED SPECIALTIES*

-served with your choice of Caesar or house salad, vegetable
and your choice of herbed rice, Yukon Gold mashed or baked potato -

*For all of our signature grilled items, we use only aged Angus beef
and the freshest seafood, cooked over oak, apple and other fruit woods*

MEAT

- 6oz. Filet Mignon 26.00
- 9oz. Filet Mignon 32.00
- 12oz Filet Mignon 39.00
- 10oz New York Strip 26.00
- 14oz New York Strip 32.00
- 16oz Bone-In Pork Chop..... 25.00
with a red onion-bacon jam
- 10oz London Broil..... 26.00
with onions, mushrooms
and sour cream horseradish
- 16oz Cajun Grilled Chicken ... 22.00
with onions and peppers
- BBQ Mixed Grill 25.00
with ribs, chicken, chorizo sausage
and crispy parmesan potatoes

Add: bleu cheese butter & balsamic drizzle 2.50
sourcream horseradish sauce 1.50
A.J.'s steak sauce 1.50

SEAFOOD

- Tuna 25.00
- Jumbo Shrimp..... 23.00
- Swordfish..... 28.00
- Salmon..... 25.00
- Sea Scallops 29.00
- Shrimp, Scallops
and Salmon..... 27.00

Simply prepared with lemon and extra
virgin olive oil with your choice of sauce:
lime cilantro vinaigrette, creamy dill
tartar, lemon-caper or creamy bisque

Add a shrimp skewer (grilled or
blackened) to any entrée for 8.00
or a scallop skewer 12.00

HOUSE SPECIALTIES

- served with choice of caesar or garden salad -

- Seafood Paella24.00
with mixed seafood, mussels,
chicken and sausage
- Crab Crusted Bay Scallops24.00
with herb rice and creamy bisque sauce
- Eggplant Parmesan Stack20.00
with fresh mozzarella,
pesto marinara and penne
- Garlic Crusted Tilapia Picatta.....21.00
with herb rice and lemon parsley sauce
- Sausage & Beef Bolognese21.00
with ricotta and short rigatoni
- Sirloin & Chicken Tips25.00
with spinach, mushrooms, onions,
and peppers in marsala demi-glace,
served with Yukon Gold mashed potatoes
- Cranberry Chicken24.00
with Yukon Gold mashed potatoes
and lemon caper sauce
- Seafood Fra Diavolo.....26.00
with shrimp, bay scallops, mussels,
calamari and chorizo with penne
- Everything Crusted Salmon25.00
with sweet chili sauce
and wasabi aioli over herb rice
- BBQ Beef & Pork Meatloaf21.00
with Yukon Gold mashed potatoes
and frizzled onions
- Short Ribs & Polenta.....26.00
with garlicky spinach and pan jus
- Classic Pork Milanese22.00
with arugula, tomato and cucumber
salad and crispy parmesan potatoes
- Rigatoni Chicken & Shrimp23.00
with tomatoes, artichokes,
broccoli in light pink sauce
- Shrimp Jambalaya.....23.00
with chicken, sausage and ham

ADDITIONAL SIDES - \$5.00

- Green Beans
- Parmesan Potatoes
- Baked Potato
- Garlic Broccoli
- French Fries
- Cabernet Sautéed Mushrooms

ASK ABOUT OUR GLUTEN FREE ITEMS

SPECIALTY DRINKS

<p>Southington Apple-Tini 10.00 tito's handmade vodka, sour apple, triple sec & lime juice</p> <p>Flirtini 10.00 stoli raz, triple sec with orange, cranberry & lime juices</p> <p>Tropical 'Sangria' 9.75 lychee liqueur, peachtree schnapps, cranberry juice, topped with moscato on the rocks</p> <p>Kentucky Mule 10.00 elijah craig small batch bourbon, fresh lime juice, ginger beer</p> <p>Espresso Martini 11.00 stoli vanilla vodka, kahlua & a shot of espresso</p> <p>Ultimate Margarita 10.00 jose cuervo, triple sec, orange, lemon & lime juices, and a grand marnier floater</p> <p>Downtown Manhattan 10.50 high west double rye, cocchi sweet vermouth, woodford spiced cherry bitters, on the rocks</p>	<p>Coconut Pomegranate Martini..... 10.00 tito's handmade vodka, malibu rum, pomegranate and pineapple juices, topped with coconut flakes</p> <p>White Cosmo 10.00 absolut citron vodka, triple sec, lime juice, white cranberry</p> <p>Cherry Lime-Aid 10.00 three olives cherry vodka, lemon and lime juices, splash of sprite, served straight up</p> <p>Pineapple Pomegranate Margarita 10.00 pomegranate-infused tequila, pineapple juice, triple sec, lime juice</p> <p>Guns & Roses Gin Cosmo 10.00 drumshanbo sardinian citrus gin, rose water, triple sec, lime juice</p> <p>Black Walnut Old Fashioned 10.00 litchfield batcher's bourbon, black walnut bitters, splash of soda</p>
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WINES

- by the glass and the bottle -

SPARKLING

	gl	bt
Prima Perla Prosecco, NV, Italy.....	8.00	
Ruffino Prosecco, NV, Italy (half bottle).....		18.00
Veuve Clicquot, Brut 'Yellow Label' NV, France (half bottle)	58.00	
Domaine Chandon, Brut NV, CA	38.00	

WHITES

	gl	bt
Cavazza Pinot Grigio, Veneto, Italy	7.50	28.00
Bollini Pinot Grigio, Trentino, Italy.....		42.00
Santa Rita Sauv Blanc, Chile	7.50	28.00
Cakebread Cellars, Sauvignon Blanc, Napa Valley		68.00
Chateau Ste. Michelle, Dr. Loosen 'Eroica' Riesling, Washington.....		52.00
Coastal Vines Chardonnay, CA.....	7.50	28.00
Clos Du Bois Chardonnay, CA.....		28.00
Natura 'Organic' Chardonnay, CA		36.00
A to Z Chardonnay, Oregon	9.50	36.00
Simi 'Sonoma County' Chardonnay, Sonoma, CA.....		45.00
Dreaming Tree Chardonnay, CA.....		42.00
Chalk Hill Chardonnay, Sonoma Coast	12.00	46.00
Joel Gott Chardonnay, CA		48.00
Sonoma-Cutrer 'Sonoma Coast', CA		50.00
Louis Jadot 'Pouilly-Fuisse' Chardonnay, France.....		65.00
Paul Hobbs 'Crossbarn' Chardonnay, Sonoma Coast, CA		62.00
Villa Pozzi Moscato, Sicily, Italy.....	7.50	28.00
Sutter Home White Zinfandel, CA	6.50	24.00
Veuve du Vernay Brut Rose, France	8.00	30.00
Hampton Water Rose, France	12.00	46.00

REDS

	gl	bt
Coastal Vines Pinot Noir, CA.....	7.50	28.00
Portillo Pinot Noir, Mendoza, Argentina.....		28.00
Robert Mondavi 'Private Selection' Pinot Noir, CA.....		32.00
Rainstorm Pinot Noir, Oregon	9.00	34.00
Francis Coppola 'Diamond Collection' Pinot Noir, Monterey, CA		42.00
Erath Pinot Noir, Oregon		48.00
Artesa Pinot Noir, Carneros, CA	12.00	46.00
Montinore Estate Pinot Noir, Washington.....		54.00
Blackstone Merlot, CA.....	7.50	28.00
Raymond R Collection Merlot, CA	8.00	30.00
Bonterra 'Organic' Merlot, Mendocino, CA.....		38.00
Wild Horse Merlot, CA.....		49.00
Frog's Leap Merlot, Napa, CA.....		68.00
19 Crimes 'The Uprising' Syrah Blend, Australia		28.00
Columbia Crest Red Blend, Washington		32.00
Portillo Malbec, Mendoza	8.00	30.00
Bodega Norton Reserve Malbec, Argentina		48.00
Tikal 'Amorio' Malbec, Argentina		75.00
Ferrari-Carano Siena, Sonoma, CA		50.00
Gato Negro Cabernet Sauvignon, Chile	7.50	28.00
The Crusher Cabernet Sauvignon, CA.....		32.00
Firestone Cabernet, Paso Robles	9.50	36.00
Rodney Strong Cabernet Sauvignon, Sonoma, CA.....		38.00
Joel Gott Cabernet Sauvignon, Napa, CA		48.00
Sebastiani 'B Side' Cabernet Sauvignon, Napa, CA.....		49.00
Decoy by Duckhorn Cabernet Sauvignon, Napa, CA.....		46.00
Oberon Cabernet Sauvignon, Napa, CA.....	14.00	54.00
Mount Veeder Cabernet Sauvignon, Napa, CA		88.00
Silverado Cabernet Sauvignon, Napa, CA		120.00
Faust Cabernet Sauvignon, Napa, CA		125.00
Jordan Cabernet Sauvignon, Alexander Valley, CA		110.00
Nickel & Nickel 'Quarry' Cabernet Sauvignon, Napa, CA.....		145.00
Z. Alexander Brown 'Uncaged' Red Blend, CA.....		28.00
Artezin Zinfandel, Mendocino County.....		39.00
Rancho Zabaco Zinfandel 'Heritage Vines', CA		44.00
Zaccagnini Montepulciano, Tuscany	8.50	32.00
Rosenblum Zinfandel, Paso Robles	9.50	36.00
Lyeth Red Blend, CA.....	12.00	46.00

BOTTLED BEERS

Budweiser	Stella Artois
Bud Light	Heineken
Michelob Ultra	Back East Porter
Corona	Angry Orchard Easy Apple
Blue Moon	Two Roads Lil' Heaven
St. Paulie's (N/A)	Vizy Seltzers