

# AJ'S

## Appetizers

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| <b>Macadamia Tuna Tataki</b><br>Lightly Seared Tuna, Citrus-Soy Sauce<br>Wasabi Cream, Toasted Macadamia Nuts  | <b>\$21</b> |
| <b>Pretzel Charcuterie Board</b><br>Jumbo Soft Pretzel, Dried Fruits & Nuts,<br>Domestic and Imported Cheeses,<br>Cured Meats, Mustard Sauces                  | <b>\$20</b> |
| <b>Bourbon BBQ Wings</b><br>Bourbon BBQ Sauce, Pickled Onions<br>Candied Jalapenos   | <b>\$17</b> |
| <b>Harissa Lemon Hummus (V)</b><br>Roasted Cauliflower, Artichoke,<br>Pitted Kalamata Olives, Seedless Cucumber<br>Tomatoes, Feta Cheese, Olive Oil, Warm Naan | <b>\$18</b> |
| <b>Lamb Lollipops</b><br>Marinated Lamb Chops<br>Szechuan Honey Glaze, Sliced Scallions  | <b>\$21</b> |
| <b>PEI Mussels</b><br>Fresh Garlic, Butter Wine Sauce, Crostinis   | <b>\$18</b> |

## Salads

Add: Salmon \$8 / Shrimp \$6 / Chicken \$5

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| <b>Beef Carpaccio</b><br>Sliced Filet Mignon, Capers<br>Charred Onion Aioli,<br>Shaved Parmesan Cheese,<br>Fresh MicroGreens, EVOO, Pink Rock Salt                | <b>\$17</b> |
| <b>Kale Salad</b><br>Baby Kale Greens<br>Roasted Golden & Red Beets<br>Fresh Cherries, Feta Cheese,<br>Grape Tomatoes, Honey-Cider Dressing                       | <b>\$15</b> |
| <b>Apricot Caprese Tower</b><br>Heirloom Tomato, Fresh Burrata<br>Grilled Apricot, Basil<br>Port Wine Vinaigrette   | <b>\$15</b> |
| <b>Spring Salmon Caesar</b><br>Romaine Lettuce, Blueberries<br>Fresh Cherries, Anchovies<br>Housemade Focaccia Croutons<br>Lemon-Caesar Dressing, Shaved Parmesan | <b>\$24</b> |

## Handhelds

Served with choice of:

French Fries / Sweet Potato Fries / Waffle Fries  
Fresh Fruit / Coleslaw / Side Salad

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| <b>WGV Smashburger</b><br>Cheddar Cheese, Lettuce, Tomato,<br>Red Onions, House Sauce, Brioche Bun<br>Add: Avocado 3 / Bacon 3<br>Sautéed Mushroom 2 / Sautéed Onion 2 | <b>\$14</b> |
| <b>Cod &amp; Chips</b><br>Fried Beer Battered Cod, Tartar Sauce  | <b>\$15</b> |
| <b>IPA BBQ Pulled Chicken Sandwich</b><br>Peppered Bacon, Cheddar Cheese,<br>Pickled Jalapeno, Onion Strings   | <b>\$15</b> |

## Main

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| <b>WGV Crab Cake</b><br>Lemon Aioli, Fresh MicroGreens,<br>Candied Lime Slices & Shaved Radish   | <b>\$32</b> |
| <b>Pistachio Crusted Salmon</b><br>Baked Wild Salmon, Mango Beurre Blanc,<br>Roasted Broccolini, Red Quinoa Pilaf                                      | <b>\$34</b> |
| <b>Tuscan Shrimp Gnocchi</b><br>Sun Dried Tomatoes, Spinach<br>Creamy Lemon Garlic Sauce   | <b>\$28</b> |
| <b>Saffron Risotto (V) (GF)</b><br>Sugar Snap Peas, Julienne Leeks<br>Tarragon Oil, Toasted Hazelnut   | <b>\$28</b> |
| <b>8oz Filet Mignon</b><br>Mushroom Red Wine Sauce<br>Mashed Potatoes, Roasted Asparagus   | <b>\$48</b> |
| <b>Luci's Meat Lasagna Casserole</b><br>Rich Bechamel, Homemade Bolognese<br>Fresh Mozzarella, Creamy Ricotta, Grated<br>Parmesan                      | <b>\$26</b> |
| <b>Short Ribs Marsala</b><br>House Braised Short Ribs,<br>White Corn Polenta, Roasted Carrots,<br>Buttered Swiss Chard,<br>Wild Mushroom Marsala Sauce | <b>\$38</b> |
| <b>Butter Chicken</b><br>Creamy Green & Red Curry<br>Diced Chicken Breast, White Basmati Rice,<br>Mango Chutney, Mint Yogurt, Garlic Naan              | <b>\$26</b> |

\*\*A processing fee of 3% will be added for payment by credit card\*\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any allergies or dietary needs.