

DINNER SPECIALS

July 3

Appetizers

Oysters (6 Minimum) ... \$2.95 Ea.

Raspberry Point, PEI or Malpaque, PEI

King Crab Roll ...\$22-

King Crab, Avocado, Cucumber, Tempura Flakes, Arugula Salad, Spicy Mayo, and Eel Sauce

Bang Bang Shrimp...\$15-

Crispy, Fried U-15 Shrimp, Tossed in a Creamy, Sweet & Spicy Thai Chili Sauce

CJ's Avocado Egg Rolls...\$9-

Two Hand Made Egg Rolls with Fresh Avocado, Roasted Corn, Sun Dried Tomatoes, Red Onions, Carrots Cilantro and little Jalapeño. Spicy Ranch for Dipping

CJ's Charcuterie Board ... Large \$23- Small \$18-

Imported Meats & Cheeses with Olives, Tangerine-Honey, Crackers & Crostini. Ask Your Server For List.

Entrees

Mangalića Double Pork Chop ...\$38-

Pan Roasted Bone-In Pork Chop, Wild Mushroom Ragout, Parmesan Potatoes, Asparagus.

Kobe Beef of Pork!

Pan Seared Red Snapper ...\$29-

Over Linguine with Red or White Clam Sauce

1 1/2 Lb South American Lobster Tail ...\$69-

Butter Poached with Choice of Vegetable & Potato.

Make is a Surf & Turf, Ask Your Server to Add a Steak of Your Choice

Grilled Chicken, Berry & Pecan Salad...\$21-

Mixed Greens, Candied Pecans, Bermuda Onion, Cucumbers, Fresh Strawberries & Blackberries, Goat's Milk

Feta, Raspberry-Balsamic Vinaigrette

12oz Waygu NY Strip ...\$68-

With Choice of Vegetable & Potato

Desserts

Strawberry Shortcake | Carrot Cake | Salted Carmel Gelato & Sweet Waffle Sundae

Millionaire Cheesecake | Bourbon Pecan Pie | Apple Walnut Cheesecake

Dish of Vanilla Gelato

**CJ
BLACKS**