

WINE LIST

Bubbles

Glass Bottle

Opera Prima, Brut, Spain	6.00	19.00
Korbel, Brut, California	7.00	
Zonin, Prosecco, Veneto Italy	9.50	

Moscato / Riesling

Sea Glass, Riesling, California	7.50	27.00
Ménage a Trois, Moscato, California	7.50	27.00

Chardonnay

Sycamore Lane, California	7.50	27.00
Bliss Family Vineyards, Mendocino County	9.00	34.00
“R” Collection by Raymond, California	10.00	37.00

Sauvignon Blanc / Pinot Grigio

Sycamore Lane, Pinot Grigio, California	7.50	27.00
Caposaldo, Pinot Grigio, Delle Venezie, Italy	8.00	29.00
Calcu, “Reserve Especial”, Sauvignon Blanc, Colchagua Chile	8.00	29.00

Rosé

Sycamore Lane, White Zinfandel, California	7.50	27.00
Calcu, “Reserve Especial”, Rosé, Colchagua Chile	8.00	29.00

Pinot Noir

Sycamore Lane, California	7.50	27.00
Mark West, California		29.00
Albamar, “Reserve”, Chile	9.00	34.00

Merlot / Malbec / Syrah

Sycamore Lane, Merlot, California	7.50	27.00
Tercos, Malbec, Argentina	8.00	29.00
Spellbound, Petite Sirah, California	9.00	34.00

Cabernet Sauvignon

Sycamore Lane, California	7.50	27.00
Bliss Family Vineyards, Mendocino County	9.00	33.00
St. Francis, Sonoma, California		48.00

Zinfandel / Blends

Bogle Vineyards, “Essential Red” (Zinfandel, Syrah, Cabernet) California	8.00	29.00
Bliss Family Vineyards, Zinfandel Mendocino County	9.00	34.00
Bliss Family Vineyards, “Blissful Red” (Zinfandel, Sangiovese, Primitivo) Mendocino	9.00	34.00

Non-Alcoholic

Sutter Home “Fre” Red Blend, California	7.50	27.00
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APPETIZERS AND SHARE PLATES

HOUSE-MADE POTATO CHIPS

Applewood smoked Sea Salt 9.00

FRIED POPCORN SHRIMP

Served with AJ's Romesco Sauce and Burnt Lemon 9.95

SHISHITO PEPPERS

Seared in olive oil and finished with Maldon Sea Salt 10.95

BEER BATTERED ONION RING TOWER

Chipotle Aioli 10.95

CALAMARI FRIES

Served with AJ's Cocktail Sauce and burnt lemon 12.95

COCONUT SHRIMP

AJ's Orange sweet and sour Dipping Sauce 13.95

1LB. STEAMED CLAMS OR STEAMED MUSSELS

Steamed in White Wine, Garlic and Butter 16.95

3 GRILLED LAMB LOLLIPOPS

*Marinated in Fresh Herbs with E.V.O.O. grilled and finished
with an Argentinian Chimichurri Sauce 16.95*

Served Medium Rare unless otherwise requested

SHRIMP SCAMPI

*Garlic, White Wine, Butter
and Fresh Parsley 17.00*

SHRIMP COCKTAIL

Celery, Mixed Greens, Cocktail Sauce, Burnt Lemon 17.95



SALADS

ATLANTIC SALMON SALAD

*Romaine, Granny Smith Apple, Red Onion, Tomato
Cucumber, tossed in our House Dressing 18.95*

CEASAR SALAD

*Romaine, Croutons & Paremsaen Cheese 14.95
Shrimp or Chicken add 6.00 each*

AJ'S COBB SALAD

*Romaine, Blue cheese crumbles, Thick Center Cut Applewood Bacon,
Tomatoes, Hard Boiled Egg, Grilled Chicken Breast, and Avocado with
house made Blue Cheese Dressing 17.95*

AJ'S CLASSIC WEDGE SALAD

*Cherry Tomato, Raw Onion, Bleu Cheese Crumbles
with Bleu Cheese Dressing 14.95*



BURGERS

AJ'S STEAK KNIFE BURGER

*Hand Formed Certified Angus Beef Patty with Lettuce, Tomato and
2 Onion Rings on a Toasted Brioche Bun and served with Bistro Fries 16.95*

Cheddar, Swiss, Gorgonzola, American 1.95 each

*Fried Egg, Thick cut Smoked Bacon,
Grilled Onions, Mushrooms, Avocado 2.95 each*

BACON BLEU CHEESE BURGER

*Hand Formed Certified Angus Beef Patty with Avocado, Cheese, and
Grilled Onion a Toasted Brioche Bun 19.95*

BBQ CHICKEN BURGER

Chicken breast, bbq sauce, lettuce, grilled onions, and tomatoe 14.95



ENTRÉES

Entrées include a choice of House Made Soup or Mixed Green Salad

1LB. LINGUINE PASTA PRIMAVERA

Garlic, Butter, Parmesan Cheese, White Wine 17.95

PAN SEARED SALMON

BBQ Glaze / Spinach and Mushrooms 25.95

CHICKEN MARSALA

*Marsala wine and roasted Mushrooms served with
Roasted Garlic Mashed Potatoes and Seasonal Veggies 23.95*

SEARED JUMBO SEA SCALLOPS AND RISOTTO

Mushroom Risotto and Garlic Butter Sauce 27.95

HONEY BOURBON GLAZED PORK CHOP

*Honey Bourbon Sauce served with roasted Garlic
Mashed Potatoes and Blue Lake Green Beans 25.95*

SWAI PICATA MUSHROOM RISOTTO

Capers and Broccoli 25.95

GRILLED 8OZ. CERTIFIED ANGUS PETITE FILET

*Roasted Garlic Mashed Potatoes and Seasonal Veggies 31.95
CHOICE OF SAUCE ... GORGONZOLA or PEPPERCORN*

FISH AND CHIPS

*Hand Dipped Cod served with Fries, Tartar Sauce and
House Made Horseradish Cole Slaw
2 PIECES 14.95 • 3 PIECES 17.95*

SIDES

Roasted Garlic Mashed Potatoes 6.50

Sautéed Season Veggies 6.50

Bread Basket - Fresh Baked Sourdough Rolls and Butter (6) 4.95

20% May Be Applied to 6 + Guests

A Charge of 5.00 Will Be Applied to All Entrée Plate Split/Share Requests

Pricing Subject to Change Without Notice



DESSERTS

CRÈME BRÛLÉE LEMON CHEESECAKE

*Made just for AJ's, by **Capizzi's' Cheesecakes** - Brûlée
and served with Raspberry Coulis*

7.50

MADAGASCAR VANILLA BEAN ICE CREAM SUPER SUNDAE

*3 Scoops, Chopped Peanuts, Mini Chocolate Chips, Caramel and
Chocolate sauces with Whipped Cream and a Maraschino Cherry*

12.50

MADAGASCAR VANILLA BEAN ICE CREAM

Served with whipped cream and fresh berries

7.50

CARROT CAKE

7.50

CHOCOLATE CAKE

7.50

BEST OF THE VALLEY 2016 & 2019 ... FIRST PLACE LIVE MUSIC VENUE

BEST OF THE VALLEY 2016 & 2019 ... FIRST PLACE BEST MARTINI

BEST OF THE VALLEY FINALIST

BEST STEAK HOUSE

BEST SEAFOOD

BEST ROMANTIC AMBIANCE

BEST CLASSIC COCKTAILS

BEST HAPPY HOUR

BEST WINE BAR

BEST LATE-NIGHT BITES

PET-FRIENDLY DINING

BEST WEEKEND BRUNCH

BEST OF THE BEST ALFRESCO DINING

BEST OF THE BEST CRAFT COCKTAIL

BEST OF THE BEST AMERICAN RESTAURANT

