

Captain Morgan



SPICED RUM BARBEQUE SAUCE

Chicago Joe's Feature Menu

Lighter Bites *Featuring Captain Morgan Spiced Rum BBQ Sauce*

Crispy Chicken Fingers with Spiced Rum Dip

Served with golden fries. 9.49

Upgrade your golden fries to garlic parsley fries with Spicy Southwest Fry Dip for only .99 cents!

Cajun Spiced BBQ Chicken Sandwich

Grilled chicken breast seasoned with Cajun spices and Spiced Rum BBQ Sauce. Served with lettuce and tomato on a Kaiser bun, with your choice of golden fries, soup or tossed salad. 10.49

Spicy BBQ Pork Riblets

Crispy pork riblets, tossed in a blend of Captain Morgan Spiced Rum BBQ and Hot Buffalo Sauce. 8.99

Certified Angus Beef® Brand Spicy BBQ Burger

A 6oz. Certified Angus Beef® Brand burger basted with Spiced Rum BBQ Sauce, Hot Buffalo Sauce, topped with a battered onion ring and melted blue cheese. Served with lettuce and tomato on a Kaiser bun with your choice of golden fries, soup or tossed salad. 10.99

Feature Entrées

All Spiced Rum BBQ dinners are served with our house bruschetta and a starter cup of soup or tossed salad.

The Captain's Spiced Rum BBQ Ribs

Slow cooked 'fall off the bone' pork ribs, served with chef's vegetable, a side of coleslaw, and a One Pound Baked Potato. Half Rack 18.99 Full Rack 22.99

Spiced Rum BBQ Chicken and Rib Platter

A grilled BBQ chicken breast and half rack of BBQ ribs, served with chef's vegetable and a One Pound Baked Potato. 22.99

Bacon and BBQ Chicken Pizza

Spiced Rum BBQ sauce spread on thin crust, topped with chicken, bacon, red onion and shredded cheese. 12.99

Honey BBQ Chicken Strip Salad

Romaine lettuce tossed in our honey BBQ dressing, topped with crispy chicken strips, diced sweet red onion and crumbled blue cheese. 10.99



Appetizers

Grilled Pita and Spinach Dip

Wedges of fire grilled pita bread with warm cream cheese and spinach dip. 9.99

Spicy Cactus Cut Nachos

A three cheese blend, melted over Cactus Fries, topped with bacon bits and green onions. Served with Spicy Southwest Dip. 9.99

Battered Onion Rings

Traditional battered onion rings fried golden and crisp. 3.99

Mini-Bite Sized Steamed Perogies

Mini perogies steamed and served with sour cream, bacon bits and green onions. 7.99

Fresh Vegetables and Dip

Broccoli, sliced bell peppers, carrots, celery, cauliflower and cucumber with ranch dressing. 7.99

CJ's Chicken Wings

A full pound of our jumbo roasted chicken wings dusted with seasoned flour and fried crisp. Finished with your choice of sauce: *BBQ, Lemon Pepper, Cajun Spiced, Sweet Thai Chili, Hot, Mild, Honey Garlic, Salt & Cracked Pepper*. 1lb 10.99 2lbs 17.99

Three Cheese Nachos

Crisp tri-color corn chips topped with melted Jack, Cheddar and Mozzarella cheese, black olives, diced tomatoes and green onions with mild salsa and sour cream. 9.99

Add chicken or Certified Angus Beef® Brand spicy ground beef for 2.99. Add 1/4 pound of nacho cheese for 1.99.

Pork Spring Rolls

Asian seasoned ground pork and vegetables wrapped in a wonton served with Sweet Thai Chili Sauce. 8.99

Crispy Grilled Chicken Quesadilla

A flour tortilla filled with diced grilled chicken, shredded cheese, black olives, green onion and tomato. 10.49

Add chicken or Certified Angus Beef® Brand spicy ground beef for 2.99.

CJ's Signature Labatt Chicken Fingers

A Chicago Joe's favourite. Chicken breast dipped in our mustard beer batter, fried crisp and served with our famous honey dill dip. 9.49

Wonton Chili Chicken

Crispy breaded chicken and crunchy fried wonton strips, tossed in Sweet Thai Chili Sauce dressing, finished with green onions. 9.99

Crispy Dry Ribs

A pound of pork riblets fried crisp and tossed with our coarse salt and cracked pepper. One Pound 8.99 Two Pounds 15.99

Your Choice of 3 for \$26

Choose three favourites:

One pound of Chicken Wings | One pound of Crispy Dry Ribs | Labatt Chicken Fingers | Steamed Mini Perogies
 Battered Onion Rings | Crispy Grilled Chicken Quesadilla | Pork Spring Rolls | Wonton Chili Chicken
 Fresh Vegetables and Dip | Three Cheese Nachos | Grilled Pita and Spinach Dip





Salads

All dinner entrée salads served with our house bruschetta.

Moroccan Chicken Salad

Moroccan seasoned chicken breast, Romaine lettuce, avocado, toasted almonds, fresh beets, carrots, dried cranberries and diced peppers, tossed in Hellmann's® Oil & Herb Vinaigrette. 11.49

Tex-Mex Chicken Fajita Salad

Grilled chicken breast strips sautéed with sweet peppers and onions, and topped with a shredded cheese blend. Served over a green salad with black olives and diced tomato, all in a crispy tortilla bowl. 11.99

Legendary Chicken Caesar Salad

Fresh Romaine lettuce mixed with Hellmann's® Creamy Caesar dressing, topped with croutons, shredded Parmesan cheese, and slices of seasoned grilled chicken breast. 11.99

Shanghai Chicken Salad

Thin egg noodles tossed with red and green pepper strips, julienne carrots, green onion, crisp celery and seasoned grilled chicken in a toasted Sesame Thai Dressing. 11.49

CJ's Signature California Salad

Romaine lettuce, strawberries, kiwi fruit and Mandarin orange slices tossed with our honey dill dressing and topped with toasted almond slices. 10.99

Greek Salad

Crisp greens tossed with our Greek dressing, Kalamata olives, cucumbers, diced peppers, chopped tomato and red onions, then finished with crumbled feta cheese. 10.49

Soups

Soup of the Day 2.99

Ask your server about our two daily soups.

Add 2 slices of grilled garlic bread for .99 cents.

French Onion Soup 5.99

Made fresh with Spanish onions and topped with garlic crostini and melted Swiss cheese. Served with garlic bread.

Chicago Joe's Pizza

All dine-in evening pizzas are served with our house bruschetta.

Chicago Joe's now offers gluten free pizza dough - ask your server for details.

Gourmet Pizzas

13.49

BBQ Chicken

BBQ Sauce, Onions, Red & Green Peppers, Mozzarella

Calabrese

Genoa Salami, Pepperoni, Roasted Red Peppers, Mozzarella

California • Avocado, Bacon, Tomatoes and Mozzarella

Margarita • Olive Oil, Tomatoes, Garlic & Basil, Mozzarella

Classic 12" Thin Crust Pizzas

10.99

Pepperoni and Mushrooms

Ham & Pineapple

Double Cheese

Canadian • Back Bacon & Mushrooms

Veggie Lovers • Mushrooms, Tomatoes, Red Onions and Peppers

Create Your Own • 2 Toppings



Chicken and Ribs

All chicken and rib entrées are served with our house bruschetta and a side tossed salad or cup of soup, and your choice of our famous One Pound Baked Potato, garlic mashed potatoes, or a blend of white and wild rice, and chef's fresh vegetable of the day.

Chicken Piccata

Fresh chicken breast dipped in egg batter, coated with herb and Parmesan cheese, lightly browned then finished with lemon and capers. 17.99

Chicken Enchilada

Diced chicken, seasoned peppers and onions, with shredded Cheddar cheese and sour cream baked inside a flour tortilla, topped with warm salsa. 18.99

CJ's Chicken Parmesan Dinner

A lightly breaded chicken breast grilled with extra virgin olive oil, topped with our Pomodoro Sauce and Bothwell® Mozzarella cheese, then baked until golden brown. 18.49

Big Joe's Dinner Platter

A half rack of slow-roasted BBQ ribs and wings served with breaded shrimp and cocktail sauce or garlic baked shrimp skewer. 24.99

Ultimate BBQ Rib Dinner

Full rack of tender slow-roasted BBQ ribs basted with Ultimate BBQ Sauce. 22.99
Add a garlic shrimp skewer for 2.99.

Louisiana BBQ Ribs and Chicken Wing Combo

A half rack of slow-roasted BBQ ribs basted with our signature Louisiana BBQ sauce and paired with fried chicken wings tossed in your choice of sauce. 21.99

Seafood

All seafood entrées are served with our house bruschetta and a side tossed salad or cup of soup, and your choice of our famous One Pound Baked Potato, garlic mashed potatoes, or a blend of white and wild rice, and chef's fresh vegetable of the day.

Lemon Caper Salmon

Fresh Atlantic salmon fillet, finished with a lemon caper sauce. 17.99

Asian Teriyaki Salmon

Grilled salmon fillet seasoned with Asian Teriyaki Marinade and served over thin egg noodles with Asian vegetables. 17.99

Garlic Shrimp Skewers

3 garlic butter baked shrimp skewers served on a bed of wild rice with chef's vegetables. 18.99

Pan Fried Northern Pickerel

A tender fillet of freshwater pickerel tossed in seasoned flour and fried until golden. 18.99

Breaded Shrimp Dinner

8 jumbo breaded shrimp, fried crisp and served with fresh lemon wedges and cocktail sauce. 18.99

Beer Battered Fish & Chips

Atlantic cod covered in our mustard beer batter, fried crisp, served with our tartar sauce and golden fries. 17.99

Upgrade your golden fries to garlic parsley fries with Spicy Southwest Fry Dip for only .99 cents!

3 BITE
GUARANTEE

If your meal is not exactly as you ordered and you inform us within three bites, we will fix or replace it guaranteed.



Evening pastas are served with our house bruschetta. Add 2 slices of grilled garlic toast to your meal for only .99 cents. Pastas and our Asian Chicken Stir-Fry come with a starter cup of soup or side tossed salad.

Pasta Calabrese

Marinated artichoke hearts, spicy pickled eggplant, chorizo sausage and Genoa salami, tossed in oil and garlic with penne noodles. 16.49

Cajun Chicken Fettuccini Alfredo

A Cajun grilled chicken breast tops our fettuccini noodles in a creamy Cajun alfredo sauce, with sliced peppers and onions. 16.99

Chicken Tetrazzini

Grilled chicken breast, roasted garlic, hickory smoked bacon, sautéed mushrooms and alfredo sauce tossed with fettuccini. 16.99

Mushroom Blend Ravioli

Forest blend mushroom stuffed ravioli topped with a creamy alfredo sauce. 15.99

Penne Jambalaya

Penne noodles sautéed with chorizo sausage, shrimp and tender chicken breast strips in our Cajun spiced tomato sauce. *Mild, Medium or Hot* 17.99

Fettuccini Carbonara

Crisp hickory smoked bacon pieces sautéed in fresh garlic, extra virgin olive oil, fresh cream, and Parmesan cheese, tossed with fettuccini. 15.99

Baked Lasagna

Layered egg noodles and ground beef oven baked with Cheddar cheese and Pomodoro sauce. 15.99

Asian Chicken Stir-Fry

Plump chicken breast strips sautéed with crisp Asian vegetables and thin egg noodles in a tangy hoisin sauce. *Mild, Medium or Hot* 15.99

As a vegetarian dish for only 11.99. Add a shrimp skewer for only 2.99.

Beverages

Bottomless soft drinks, iced tea and coffee with the purchase of a meal.

Fresh Coffee	1.99
Tea	1.99
Specialty Tea	2.25
Hot Chocolate	1.99
Soft Drinks	1.89
Iced Tea	1.99

Specialty Coffees

Espresso 3.50

Made by forcing hot water, under pressure, through finely ground, dark roasted coffee. Espresso is naturally capped with a thin layer of dense, golden froth called crema.

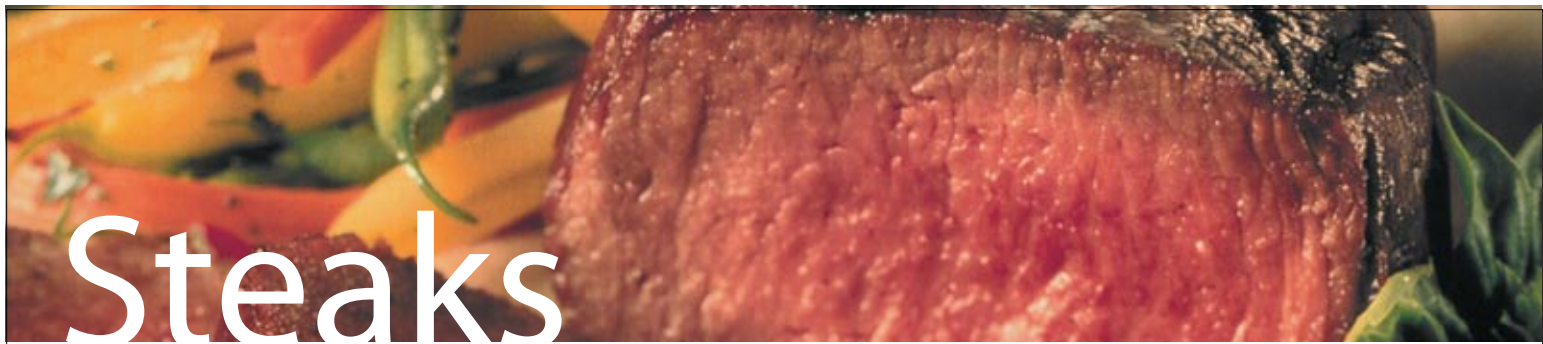
Cappuccino 3.50

Consists of 1/3 espresso, 1/3 steamed milk and capped with 1/3 frothed milk. Cappuccino can also be made by combining espresso with a small quantity of steamed milk, then topped with foamed milk.

Café-au-Lait 3.50

Traditionally prepared by pouring equal amounts of hot strong coffee and hot milk into a warmed café-au-lait bowl.

Choose your flavour: Blueberry, Hazel nut, Vanilla, Irish Cream, and Amaretto.



Steaks

All steak dinners are served with our house bruschetta and a side tossed salad or cup of soup, and your choice of our famous One Pound Baked Potato, garlic mashed potatoes, or a blend of white and wild rice, and chef's fresh vegetable of the day. Add a garlic shrimp skewer for only 2.99.

Certified Angus Beef® Brand Top Sirloin

An 8 oz. cut of Certified Angus Beef® Brand sirloin seasoned with Montreal Steak Spice and broiled to order. 20.99

CJ's Big Angus

For those who love beef! A 12 oz. center cut of Certified Angus Beef® Brand top sirloin seasoned with Montreal Steak Spice and broiled to order. 27.99

Certified Angus Beef® Brand Pot Roast

This Certified Angus Beef® Brand pot roast is cooked over braised root vegetables and served with a side of garlic mashed potatoes in a Yorkshire pudding bowl. 18.99

Sirloin Steak and Shrimp Dinner

A 6 oz. cut of Certified Angus Beef® Brand sirloin seasoned with Montreal Steak Spice, served with a grilled garlic shrimp skewer. 20.99

Land and Sea Grill

A 4 oz. Certified Angus Beef® Brand sirloin steak, grilled lemon pepper salmon and a garlic shrimp skewer. 25.99



We proudly offer Canadian sourced Certified Angus Beef® Brand, the beef known around the world for its consistent quality and great taste. Incredibly tender, naturally juicy, abundantly flavourful! You deserve the best!

Wine Selections

WHITE

			6oz	10oz	Bottle
Mike Weir	Chardonnay VQA	Canada			39.00
Wyndham Estate	Chardonnay	Australia	8.50	13.50	37.00
Pelee Island	Eco Trail VQA	Canada	6.50	11.00	28.00
Lindemans Cawarra	Chardonnay	Australia	6.00	10.00	\$26.00

RED

			6oz	10oz	Bottle
Mike Weir	Cabernet Merlot VQA	Canada			45.00
Wyndham Estate	Bin 555 Shiraz	Australia	9.50	15.50	41.00
the Little Penguin	Merlot	Australia	8.00	13.00	33.00
Los Arboles	Malbec	Argentina	8.00	13.00	33.00
Lindemans Cawarra	Cabernet Sauvignon	Australia	6.00	10.00	26.00
Penfolds Koonunga Hill	Shiraz Cabernet	Australia	8.00	13.00	33.00

SPARKLING AND BLUSH

			6oz	10oz	Bottle
Beringer	White Zinfandel	United States	5.50	8.50	22.00
Henkell Trocken		Germany		23.00	