#### APPETIZERS

NACHOS Served with Cheddar cheese on corn tortilla chips and topped with refried beans, diced tomatoes, sliced black olives, jalapenos, guacamole and sour cream 8.95

CAJUN POPCORN SHRIMP Made with fresh Florida rock shrimp dipped in beer batter and deep fried until golden brown, Served with homemade pasilla cocktail sauce 9.25

QUESADILLA A large flour tortilla filled with Jack, Cheddar cheese and ortega chiles, then grilled to perfection. Served with sour cream, guacamole and fresh salsa. 7.25 Add diced charbroiled chicken breast or came asada 2.00

BUFFALO WINGS Traditional upstate New York chicken wings prepared to your tolerance - mild, medium or nuclear. Served with celery, carrots, and ranch dressing.

REGULAR 8.95, MEDIUM 12.50, LARGE 15.50

GORGONZOLA FRIES Criss Cut fries smothered in our own Gorgonzola sauce and chives 8.95

ONION RINGS Crispy French fried onion rings 6.95

CKICKEN FINGERS Breaded chicken tenders deep fried to a golden brown. Served with Ranch dressing 6.95

CALAMARI Coated in a spicy flour, fried crispy and served with our pasilla cocktail sauce 9.25

FRESH VEGETABLE PLATE Cauliflower, broccoli, carrots, cucumbers, red/green bell peppers, mushrooms. Served with dressing of your choice. 6.95

GRILLED VEGETABLE QUESADILLA large flour tortilla filled with Monterey Jack cheese, Cheddar cheese, grilled zucchini, yellow squash, red onion, and red bell pepper 8.95

# SALADS

E.J.S HOUSE SALAD Crisp iceberg, green and red leaf lettuce, topped with tomatoes, olives, alfalfa sprouts, cucumbers, broccoli, cauliflower, celery, carrots, Jack and Cheddar cheese. Served with your choice of dressing on the side 7.50 Starter Salad served without cheese or bread 3.75

Add char-grilled or blackened chicken 2.00 or two heaping scoops of Albacore tuna salad 2.25

BBQ CHICKEN SALAD Char-grilled chicken breast sliced and drizzled with our own BBQ sauce served over a bed of lettuce greens, tomatoes, cilantro, corn, tortilla strips and black beans. Tossed in ranch dressing 9.75

BLACKENED CHICKEN CAESAR SALAD Romaine and croutonslightly coated with our famous Caesar dressing and parmesan cheese topped with strips of Cajun chicken 9.25 substitute blackened salmon 3.50

RASPBERRY CHICKEN SALAD Tossed greens with Granny Smith apples, walnuts, chicken and Bleu Cheese crumbles, coated with a light raspberry dressing 9.75 COBB CHICKEN SALAD Tossed greens topped with real chopped bacon, char-grilled chicken, avocado, Bleu Cheese crumbles, tomatoes and sliced hard boiled eggs 9.75

CAJUN STEAK SALAD Tossed greens topped with sliced blackened carne asada with sliced avocado, black olives, red onion, cucumber, Jack and Cheddar cheese 10.95

GRILLED SALMON GARDEN SALAD Tossed greens topped with a generous portion of grilled Salmon sliced red and green bell pepper, olives, mushrooms, avocado and Jack and Cheddar

### SOUP

E.J.'S HOMEMADE CHILI Our fabulous chili served with sour cream, onions, cheese and garlic bread 6.95.

DAILY SOUPS O'THE DAY 5.95

cheese, 12.95

# SANDWICHES

CHAR-BROILED CHICKEN Breast of chicken, basted with butter, lemon juice and wine. Served with Jack cheese, lettuce, tomatoes and creamy honey mustard sauce 8.75 Blackened add .50

PHILLY CHESE STEAK Thin slices of Rib Eye Steak sauteed with onions, mushrooms, green and red bell peppers and topped with melted Swiss cheese on a French roll 8.25 Substitute CAJUN CHICKEN PHILLY 9.25

E.J.'S SPECIAL Spicy sausage char-grilled, topped with Swiss, mustard, lettuce and tomato. On a French roll 8,25

SMOKED TURKEY Roasted turkey piled high, served with Provolone cheese, lettuce, tomato and mayo 8.95

GRILLED VEGGI Red bell peppers, yellow squash, zucchini, tomatoes and onions grilled and topped with Swiss cheese. On toasted squaw 8.25

CROISSANT CHICKEN CLUB Char-grilled chicken breast topped with lettuce, tomato, avocado, bacon, Provolone cheese and mayo on a fresh croissant 9.25

RUEBEN A corned beef-brisque sliced and topped wth Swiss cheese, sauerkraut and 1000 Island on grilled rye 8.25

MALLOYS CLUBHOUSE Thinly sliced ham and turkey, with crisp bacon, lettuce, tomato, mayo and cheese 9.25

TRI-TIP Our in-house smoked tri-tip cut into chunks and smothered in homemade smokey BBQ sauce. Served on a gournet wheat bun 8.95

TUNA SALAD Fresh Albacore tuna with mayo and celery, served with lettuce, tomatoes, cucumbers and sprouts 7.75

CAJUN CARNE ASADA Thinly sliced blackened carne asada smothered in gorgonzola cheese, lettuce and tomato. Served on a French roll 8.50

HOT PASTRAMI Thinly sliced grilled pastrami served on grilled tye, topped with Swiss cheese, Dijon mustard, pickles, tomatoes and lettuce 8.25 BARBEQUE PORK CARNITAS Oven roasted pork, mixed with our own BBQ sauce on a French roll 8.25

FRENCH DIP WITH PROVOLONE Thin sliced oven roasted roast beef or smoked turkey served on a French roll with a side on Aus Jus 7.25

HALF SANDWICH WITH SOUP OR SALAD Your choice of turkey, lettuce, tomato and mayo on squaw, Ham, lettuce tomato and mayo on sour dough or tuna salad, lettuce, tomato, mayo on squaw. 6.95

### BURGERS

All burgers are served with 1000 Island dressing, lettuce, tomatoes and choice of French fries, potato salad or pasta salad.

BASIC BURGER Traditional burger with the works 8,25 add cheese .50 Bacon Cheeseburger 9,25

PATTY MELT A hefty hamburger patty smothered in cheese, grilled onions on grilled rye bread 8.50

MUSHROOM BURGER Sautéed mushrooms in burgundy wine sauce, topped with Swiss cheese. 9.25

CHILI BURGER An open-face patty served on a bun and smothered with chili, grilled onions and cheese 9.50

TRIPLE "B" BURGER Bacon Burger smothered in Malloy's original BBQ sauce 9.25

HERB TURKEY BURGER Fresh turkey mixed with 9 spices & herbs served on a grilled wheat bun with, Swiss cheese, lettuce and tomato 8.95

E.J.'S GUACAMOLE BURGER Our burger in cajun spices topped with Ortega chiles, grilled red onions, pepperjack cheese and homemade guacamole 9.50

PASTRAMI BURGER Our burger topped with thinly sliced beef pastrami, onions, pickles, mustard all on grilled rye 9.50 GARDEN BURGER Made with whole grains, nuts and mushrooms topped with Swiss cheese, sautéed mushrooms, lettuce and tomatoes. Served on a whole-wheat bun 7.50

### HOUSE SPECIALTIES

CORNED BEEF AND CABBAGE Traditional corned beef cooked to perfection and thickly sliced layered over a bed of boiled cabbage. Topped with homemade gravy and served with mashed potatoes and gravy (mashed potatoes only after 5:00) 10.95 E.J.'S FAMOUS FISH & CHIPS Tender pieces of fresh Halibut dipped in our own beer batter and deep-fried to a golden brown. Served with French fries and our homemade tarter sauce and lemon wedges 13.95

CHICKEN FRIED STEAK Served with country gravy, sautéed vegetables and mashed potatoes (mashed potatoes only after 5:00) 10.95

SMOKED TRI-TIP Sliced Tri-Tip slow smoked in-house using Hickory & Mesquite. Topped with gravy. Served with sautéed vegetables, your choice of side and soun or salad 12.95