

BAKERY

BREAKFAST • LUNCH • DINNER

7 DAYS A WEEK



RESTAURANT & LOUNGE

Proudly Serving Newberg Since 1975

Here at J's we are very proud to be a small part of our great Newberg community, celebrating our past and looking forward to the future.

Back in 1975 J's started as *J's Family Diner and Pie House*, a 50-seat small family restaurant that was a welcome new casual dining experience for the people. Originally built here in Newberg as the 4th restaurant in the J's group this was met with great excitement (the original J's is still here today in Monmouth Oregon, still owned and operated by the original owner!).

Very soon after opening, General Manager Craig took over as owner and operated J's with great success until 1999. During this period 3 additions were added on to accommodate demand which morphed the building in to what you see today-our 250 seat family restaurant and lounge.

In 1999, the current owner Sean Reed and his father Jim took over and began the current legacy, always looking toward the future trends with constant guardianship honoring the past, in fact today's

current menu still has 25% of the original crowd favorites represented.

Over the last decade, we have diligently worked to continue to improve with forward looking stewardship focused on local and sustainable fresh from scratch products. Every day we make conscientious decisions to source responsibly, always looking for the closest regional products with no GMO's and absolutely no growth hormones. Our current menu features all locally sourced meats and produce from great partners such as St. Helen's Beef, Carlton Farms, Yamhill Farms—the list goes on and on. We even bake our breads, desserts and breakfast treats from scratch daily featuring Bob's Red Mill products!

Thank you for making the decision to join us here at your locally owned and operated family restaurant, we look forward to serving you and hope you can feel the difference that local makes in your dining experience.

Enjoy your visit today!

BREAKFASTS

TRADITIONAL

Traditional breakfasts are served with fresh eggs from the local Willamette Egg Farms, your choice of fresh hash browns or our famous breakfast reds & homemade toast or sweet cream pancakes (egg whites available — just ask)

PRIME RIB & LOCAL FARM FRESH EGGS

Slow roasted prime rib (or substitute a 5 ounce pork chop) & two local farm fresh eggs 13.99

RANCH BREAKFAST 3X3

Three local farm fresh eggs, three bacon & three sausage links 11.99

TWO EGG BREAKFAST

With choice of above sides 7.99

Substitute your toast with Udi's™ **gluten free bread** — Only 1.29!

OUR FAMOUS CHICKEN FRIED STEAK

Topped with our homemade country gravy, served with two local farm fresh eggs 11.49

CLASSIC TRADITIONAL BREAKFAST

Two local farm fresh eggs any style served with choice of bacon (regular or pepper), ham, sausage links, polish sausage or Zenner's apple chicken sausage 10.99

FAVORITES

ONE EGG

Two strips of bacon, toast or cakes 6.99

GRILLED SOURDOUGH BREAKFAST SANDWICH

Over hard eggs with ham & Swiss on grilled homemade sourdough, hash browns or breakfast reds 10.99

J'S BISCUITS & GRAVY BREAKFAST

Homemade biscuits smothered in country gravy, served with two local farm fresh eggs & your choice of bacon (regular or pepper), ham, sausage links, polish sausage or Zenner's apple chicken sausage 10.99

SITKA BENEDICT

Grilled English muffin, tomato & scrambled eggs topped with hollandaise & avocado. Served with choice of fresh shredded hash browns or our famous breakfast reds 10.99

PORTLAND BENEDICT

Grilled English muffin, Canadian bacon & poached eggs topped with hollandaise. Served with choice of fresh shredded hash browns or our famous breakfast reds 10.99

Substitute French Toast — Only 1.29!

OMELETTES

Our 4 egg omelettes (from locally-sourced Willamette Egg Farms) are served with your choice of fresh shredded hash browns or our famous breakfast reds & homemade toast or sweet cream pancakes.

FARMERS OMELETTE

Ham, bacon, sausage, onion & green peppers topped with Swiss cheese & our homemade country gravy 12.49

OREGON BAY SHRIMP OMELETTE

Bay shrimp with cheddar cheese topped with fresh avocado & sour cream 12.99

WILD ALASKAN SALMON OMELETTE

Topped with homemade hollandaise & chives 12.99

GREEK OMELETTE

Kalamata olives, feta cheese, tomato, onion, spinach 10.99

FAJITA OMELETTE

Prime rib, green peppers, onions, & cheddar cheese topped with achiote sauce & sour cream 12.99

VEGGIE OMELETTE

Fresh zucchini, tomatoes, onions, green peppers & fresh sliced mushrooms topped with cheddar cheese 10.99

DENVER OMELETTE

Ham, green peppers, onions & cheddar cheese 11.49

CHILI OMELETTE

Homemade chili con carne topped with diced onion & cheddar cheese 11.49

J's OMELETTE

Sautéed Zenner's apple chicken sausage, fresh mushrooms & Swiss cheese 11.99

STUFF IT!

Stuff your hash browns or breakfast reds (Cheddar cheese, sour cream & chives) — Only 2.69

Or Cheesy hash browns 1.99

Create Your Own Omelette

*Start with our fluffy four egg omelette ala carte 8.99 | two egg omelette ala carte 7.99
Add all the ingredients you like to make your own masterpiece for just .99 cents per item*

Ham
Bacon
Onions
Sausage
Tomatoes

Black Olives
Mushrooms
Sour Cream
Spinach
Zucchini

Cheddar
Monterey Jack
Pepper Jack
Swiss
Feta

Bell Peppers
Kalamata Olives
Jalapeños
Pico de Gallo

Apple Chicken Sausage 1.99

** Consuming raw or undercooked meats, poultry, seafood shellfish or egg dishes may increase your risk of food borne illnesses.*

** Please note that normal kitchen operations involve shared cooking and preparation areas, therefore our facility can not guarantee 100% gluten free.*

LUNCHES

UNLIMITED REFILL SOUP, SALAD & BREAD COMBO

We'll keep bringing you refills as long as you are still hungry! (Sorry, no split orders or to-go orders) 9.99

Substitute your bun with a **gluten free bun** — Only 1.75

SANDWICHES

Served with your choice of French fries, seasoned tots, potato salad, soup, or salad. Make any sandwich a wrap—just ask!

THE B.L.T.

4 slices of pepper bacon, lettuce, tomatoes & mayo toasted on sourdough bread 9.99 (with avocado 10.99) Half sandwich 7.99

STEAK & CHEDDAR (Sean's Favorite)

Roast beef au jus & cheddar cheese served on grilled sourdough, with horseradish sauce 10.99

CHICKEN FRIED STEAK SANDWICH

Our famous chicken fried steak served on homemade brioche bun, Swiss, pepper bacon, lettuce, tomato & mayonnaise, served with homemade country gravy 13.99

TRADITIONAL REUBEN

New York deli-style corned beef prepared in house. Grilled on marbled rye with Swiss, sauerkraut and New York deli sauce 11.99

MONTE CRISTO

Thick grilled French toast stuffed with premium deli ham, turkey, cheddar & Swiss, with homemade wild raspberry pepper sauce for dipping 10.99

THE CLUBHOUSE

Made on toasted sourdough, layered with deli ham, turkey breast, peppered bacon, lettuce, tomato, and mayo 11.99

J's PHILLY STEAK SANDWICH (Dad's Favorite)

Roast Beef au jus, grilled green peppers & onions, Swiss cheese all on a homemade brioche pub bun, horseradish sauce & au jus on the side 11.99

FRENCH DIP

Roast beef au jus layered on a homemade brioche pub bun, horseradish sauce & au jus on the side 10.99

CHICKEN, BACON, SWISS & AVOCADO

Grilled natural chicken breast topped with pepper bacon, Swiss cheese & fresh avocado, served on a homemade brioche bun 11.99

GRILLED TURKEY, BACON & SWISS

Premium pepper bacon, Swiss cheese, & deli turkey layered on grilled sourdough bread 10.99 Half sandwich 8.99

HAWAIIAN CHICKEN SANDWICH

Grilled chicken breast topped with grilled pineapple, Canadian bacon & Swiss cheese, teriyaki sauce for dipping, served on a homemade brioche bun 11.99

FISH SANDWICH

Hand buttermilk-battered Pacific cod, cheddar cheese and our homemade tartar sauce on a fresh brioche bun 12.99

LUNCH ENTREES

Served with your choice of French fries, seasoned tots, soup, salad, potato salad, or cole slaw. Substitute sweet potato fries for only 1.29.

CHICKEN FRIED STEAK

Our famous chicken fried steak smothered in homemade country gravy 9.99

J's GOURMET GRILLED CHEESE

Parmesan crusted sourdough filled with Monterey jack, cheddar and Swiss cheeses—grilled to perfection 8.99

CHICKEN TENDERS

Hand buttermilk-battered chicken tenders choice of homemade sauce for dipping 9.99

STUFFED MEATLOAF

A freshly-baked mix of beef, pork, and veal, stuffed with roasted red pepper, caramelized onions, Swiss cheese, topped with our own brown gravy 11.99

FISH & CHIPS

Hand-dipped in our buttermilk batter and golden fried. Served with coleslaw and homemade tarter sauce 9.99

LIVER & ONIONS

Our famous grilled liver & sautéed sweet red onions topped with homemade beef gravy 9.99

ST. LOUIS BABY BACK RIBS

Slow-cooked in our oven, and smothered with our owner, Sean Reed's homemade sweet barbeque sauce. Quarter rack 12.99

J'S MACARONI AND CHEESE

A generous portion of campaneli pasta, into which we blend our housemade four cheese (cheddar, jack, gorgonzola, and parmasan) sauce. Loaded with crispy bacon 10.99

SOUPS & CHILI

Served with our homemade Brioche dinner roll.

HOMEMADE SOUPS OF THE DAY

Cup 3.99 Bowl 4.99

HOMEMADE CHILI CON CARNE

Cup 4.99 Bowl 5.99

BEVERAGES

(Non-alcoholic)

Teas (unlimited refills)	Sodas (unlimited refills)	Coffee (unlimited refills)	Lemonades (unlimited refills)	Juices	Milk
Arnold Palmer, Wild Raspberry Palmer, Hot Tea, Fresh Brewed Iced Tea, Raspberry Iced Tea	Pepsi, Diet Pepsi, Mug Root Beer, Mountain Dew, Mist Twist, Dr. Pepper, Shirley Temple, Roy Rogers	We proudly pour Dakota Roast!	Strawberry Lemonade, Raspberry Lemonade, Lemonade	Orange, Cranberry, Grapefruit, Apple, Tomato, Pineapple	2%, Chocolate, Hot Chocolate

LUNCHES

Parties of 8 or more will be subject to 18% gratuity.

BURGERS

Served with your choice of French fries, seasoned tots, potato salad, soup, or salad.

Our all-natural 1/2 lb. burgers are locally sourced from Rainier Natural, a co-op of local ranchers.

No growth hormones, no antibiotics—Only natural grass grazed and vegetarian-fed English Angus!

All burgers are cooked to order, and served on our own homemade brioche buns.

ALL AMERICAN

Lettuce, tomato, onion, burger spread 9.99 (add cheese 1.00, add bacon 1.99)

CHIPOTLE BURGER

Bourbon-caramelized onions, grilled jalapeños, pepper jack cheese, chipotle mayo 12.99

HOMEMADE CHILI MELT

Open faced, smothered in chili, cheddar and onions 12.49

GUT BUSTER

Topped with sunny-side-up egg, pepper bacon & cheddar cheese 12.99

GORGONZOLA CRISP BURGER

Gorgonzola cheese, horseradish herb mayo, and Tim's Kettle Chips all layered together to make for a taste you have to try! 12.99

SUNFLOWER BURGER

Vegetarian sunflower burger topped with Swiss cheese & guacamole 10.99

BBQ BURGER

Our own homemade BBQ sauce tops this burger, prepared with onion rings, bacon and Gorgonzola cheese 14.49

WINE-MARINATED OREGON MUSHROOM & SWISS

Chardonnay & garlic marinated local mushrooms 12.99

PATTY MELT

Grilled thick marbled rye bread with fresh sautéed onions & Swiss cheese and Thousand Island dressing 12.49

MACARONI & CHEESE BURGER

Our homemade, creamy macaroni & cheese 12.99
Add Bacon 1.99

BLACKENED WILD ALASKAN SALMON

Burger Topped with fresh slaw, lettuce, tomato, onion and our own smoked aioli 14.99

Substitute sweet potato fries, garlic fries, lemon parsley fries, spicy pepper fries, homemade mac-n-cheese, or Caesar salad — Only 1.29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg dishes may increase your risk of food-borne illnesses.

FRESH SALADS

All salads are served with our homemade Brioche dinner roll.

Substitute Romaine lettuce on any of our salads.

OREGON BAY SHRIMP

Mixed spring greens topped with tomato, olives, NW bay shrimp & avocado 11.99

FAJITA SALAD (CHICKEN OR BEEF)

Mixed spring greens topped with cheddar & Monterey jack cheese, tomatoes, olives, grilled chicken breast or beef sauteed in Achioté sauce, green peppers, & onions; served in a crispy tortilla shell with sour cream, guacamole, & homemade pico de gallo 11.99

CHEF SALAD

Mixed spring greens topped with ham & turkey breast, cheddar & Monterey jack cheese, egg, tomatoes, & croutons 10.99

ORIENTAL CHICKEN

Mixed spring greens topped with grilled chicken, wonton strips, sesame seeds, & mandarin oranges, served with sesame dressing 10.99

TRADITIONAL COBB

Mixed spring greens topped with bleu cheese, bacon, turkey, olives, tomatoes, egg, & avocado 10.99

SIDE SALAD

Mixed spring greens topped with Monterey jack cheese, tomato, cucumber, olives, & croutons 5.69

CHICKEN CAESAR

Crisp romaine tossed with Caesar dressing, croutons & Parmesan cheese, topped with grilled chicken 10.99

CHICKEN TENDERS

Mixed greens topped with hand buttermilk battered chicken tenders, tomatoes, olives, & Monterey jack cheese 10.99

GREEK

Mixed spring greens topped with grilled natural chicken breast, Kalamata olives, feta, tomatoes & red onion 10.99

APPETIZERS

CHICKEN QUESADILLA

Grilled chicken and our house-made pico de gallo, shredded Monterey jack & cheddar cheeses grilled in flour tortilla 8.99

MOZZARELLA STICKS

Italian breaded mozzarella sticks with marinara sauce 6.99

SEA SALTED FRIES OR TOTS

With homemade ranch 3.99

SEA SALTED SWEET POTATO FRIES/TOTS

With homemade ranch 5.99

NACHOS

Fresh made tortilla chips smothered with homemade chili, Monterey jack & cheddar cheeses, olives, tomatoes, cilantro, jalapeños & green onions, homemade salsa & sour cream 9.99

Add fresh chicken 2.00

Add grilled taco beef 2.00

FRESH CUT ZUCCHINI SPEARS

Hand dipped in our own batter, served with your favorite dipping sauce 7.99

SHRIMP SCAMPI

Sautéed chardonnay prawns with red pepper flakes & garlic 10.99

J'S DOUBLE DIP

Homemade spinach artichoke dip & homemade salsa with fresh made tortilla chips 8.99 Add grilled pita bread 1.50

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BREAKFASTS

Parties of 8 or more will be subject to 18% gratuity.

SPECIALTY SKILLET

VEGGIE SKILLET

Zucchini, mushroom, onion, green pepper & tomato, scrambled with eggs & breakfast reds, topped with cheddar cheese, served with homemade toast or sweet cream pancakes 10.49

CORNERED BEEF HASH SKILLET

Sautéed old fashioned corned beef hash with fresh shredded hash browns, onions, and topped with farm fresh eggs. Served with homemade toast or sweet cream pancakes 10.99

TILLI SKILLET

Sautéed breakfast reds topped with farm fresh eggs, melted cheddar cheese & green onions, served with homemade toast or sweet cream pancakes 10.29

RANCH SKILLET

Diced ham, green peppers, onions, breakfast reds, & farm fresh scrambled eggs, smothered with hollandaise, served with homemade toast or sweet cream pancakes 10.99

COUNTRY SKILLET

Bacon & sausage mixed with farm fresh scrambled eggs & breakfast reds piled on a homemade biscuit & topped with our homemade country gravy 10.99

CHORIZO SCRAMBLE

Scrambled eggs, chorizo sausage, hash browns and onions, topped with sour cream and queso fresco. Served with home made toast or sweet cream pancakes 11.99

FRENCH TOAST, PANCAKES, WAFFLES

Stack of 5 Sweet Cream Pancakes	7.99
Short Stack of 3 Sweet Cream Pancakes	6.99
French Toast	8.99
Waffle.....	7.99
Blueberry Waffle	9.99
Strawberry Waffle	9.99
Homemade Blueberry Pancakes	8.99

HOMEMADE FRENCH TOAST BREAKFAST

Served with two eggs any style, & choice of bacon (regular or pepper), ham, sausage links, polish sausage, or Zenner's apple chicken sausage 11.99

PANCAKE BREAKFAST (3 Sweet Cream Cakes)

Served with two eggs any style, and choice of bacon (regular or pepper), ham, sausage links, polish sausage, or Zenner's apple chicken sausage 10.99

WAFFLE BREAKFAST

Served with two eggs any style, and choice of bacon (regular or pepper), ham, sausage links, polish sausage, or Zenner's apple chicken sausage 11.99

ON THE SIDE

Hot Cereal	4.99
One Egg	2.49
Two Eggs	3.49
Bowl of Fruit	4.99

Homemade Muffin 3.29
Ask your server for today's selection!

Hash Browns or Breakfast Reds.....	3.99
Toast, Biscuit or English Muffin.....	2.49

Yogurt Parfait Plate

Served with choice of homemade muffin, homemade cinnamon roll, or homemade pecan roll 7.99

Bacon, Ham, or Sausage (links or patty) 4.99

Canadian Bacon, Polish Sausage, Zenner's Apple Chicken Sausage, or Pepper Bacon 5.49

BISCUITS AND GRAVY

Our homemade biscuits smothered in country sausage gravy

Single 3.99 Half 5.99 Full 6.99

Take Some Home Today — Fresh From Our Bakery!

HOMEMADE BRIOCHE ROLLS

2-pack 2.99
6-pack 5.99
12-pack 8.99

HOMEMADE CINNAMON ROLLS

Single 5.99
4-pack 19.99

HOMEMADE BREAD

Our famous bread — made fresh at J's daily by our bakers!
Your choice of wheat or white 4.99

HOMEMADE PECAN ROLLS

Single 5.99
4-pack 19.99

Ask Your Server For Today's Other Fresh Selections
Available At The Bakery Counter!

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DINNERS

Parties of 8 or more will be subject to 18% gratuity.

DINNERS

Start with your choice of soup or house salad, and a freshly-baked brioche roll. Then choose one of your favorite side dishes: homemade garlic mashed potatoes, seasoned tots, French fries, or a baked potato.

FISH & CHIPS

Hand-dipped in our buttermilk batter and golden fried. Served with coleslaw and homemade tarter sauce 16.99

CHICKEN FRIED STEAK

Topped with homemade country gravy 14.99

GRILLED WILD ALASKAN SALMON

Finished with a light dill Hollandaise 17.99

Add sautéed prawns 5.99

LIVER & ONIONS

Our famous grilled liver sautéed sweet red onions, topped with homemade beef gravy 14.99

ST. LOUIS BABY BACK RIBS

Slow-cooked in our oven, and smothered with our owner, Sean Reed's homemade sweet barbeque sauce. Served with cole slaw, and a homemade bisquit with honey butter.

Half rack 15.99 Full rack 20.99

WAFFLE CHICKEN TENDERS

Fresh waffle with two chicken tenders served with our own maple honey butter 13.99

PORK CHOPS

Two 5 ounce lightly-seasoned bone-in chops, grilled and served with our own fresh green beans 15.99

Substitute sweet potato fries only 1.29

STUFFED MEATLOAF

A freshly-baked mix of beef, pork, and veal, stuffed with roasted red pepper, caramelized onions, Swiss cheese, topped with our own brown gravy 15.99

Substitute Caesar salad only 1.29

CENTER CUT ST. HELEN'S CHOICE TOP SIRLOIN*

An 8 ounce, locally-sourced center-cut steak cooked to perfection. 17.99

SLOW-ROASTED PRIME RIB* 8 oz..... 19.99
(Available Friday and Saturday only) 12 oz..... 24.49

RIB-EYE STEAK* 8 oz..... 17.99
..... 12 oz..... 22.99

*Add blue cheese .99
Add sauteed mushrooms .99
Add grilled onions .99
Add bacon 1.99

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PASTA

You have a choice of soup or house salad. Served with a fresh brioche garlic cheese roll.

J's PASTA AND MEATBALLS

Made with locally-sourced, fresh ground pork from Carlton Farms, and beef from St. Helen's Beef. Two jumbo handmade meatballs with our own Pomodoro sauce, and cavatappi pasta. Topped with fresh parmesan cheese and basil. 12.99

CHICKEN ALFREDO

Served in a rich and creamy alfredo sauce made in our kitchen, with our cavatappi pasta.

Grilled chicken breast 16.99
Wild Alaskan salmon 17.99
Sautéed prawns 18.99

THREE CHEESE TORTELLINI

Tortellini pasta stuffed with ricotta, parmesan, and romano cheese in a creamy white sauce, chicken, and topped with parmesan cheese 15.99

J's MACARONI AND CHEESE

A generous portion of cavatappi pasta, into which we blend our housemade four cheese (cheddar, jack, gorgonzola, and parmesan) sauce. Loaded with crispy bacon 12.99

ON THE SIDE

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|-----------------------------|------|---------------------------------|------|
| Onion Rings | 4.99 | Sweet Potato Fries | 4.99 |
| Baked Potato | 3.29 | Macaroni & Cheese - Large | 7.99 |
| Baked Potato - Loaded | 4.99 | Macaroni & Cheese - Small | 3.99 |
| French Fries | 3.29 | Homemade Potato Salad | 3.29 |
| Seasoned Tater Tots | 3.29 | Homemade Cole Slaw | 3.29 |
| Seasonal Veggies | 3.99 | Homemade Mashed Potatoes | 3.29 |
| Dinner Salad | 5.69 | Dinner rolls (2) | 2.99 |



RESTAURANT & LOUNGE