

BAKERY

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BREAKFAST • LUNCH • DINNER

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7 DAYS A WEEK



RESTAURANT & LOUNGE

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### Proudly Serving Newberg Since 1975

Here at J's we are very proud to be a 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 by the community. And still today we continue the tradition of proud service and freshest foods which was established 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 building additions were added on to accommodate demand which morphed the building into 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 menu's 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, Country Natural Beef, the list goes on and on. We create from scratch daily fresh baked breads, desserts and breakfast treats made from Bob's Red Mill raw materials. Homemade soups – you bet. Everything we make homemade we do with passion and the best ingredient of all, Love.

Thank you for making the decision to join us here at your family restaurant, the staff looks forward to serving you with enthusiasm and a drive to be the best at what we do. We hope you can feel the difference that local and passion 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 & toast (egg whites available — just ask)*

### NEW YORK STEAK & LOCAL FARM FRESH EGGS

10 ounce New York Steak lightly seasoned and cooked to order

### RANCH BREAKFAST 3X3

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

### TWO EGG BREAKFAST

With choice of above sides

Substitute your toast with **gluten free bread** — Add

### OUR FAMOUS CHICKEN FRIED STEAK

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

### CLASSIC TRADITIONAL BREAKFAST

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

## BISCUITS & BENEDICTS

### BISCUITS & GRAVY

Our homemade biscuits smothered in country sausage gravy

Single   Half   Full

### 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, or Zenner's apple chicken sausage

### FLORENTINE PEPPER BACON BENEDICT

Grilled English muffin, pepper bacon, sautéed spinach and poached eggs topped with hollandaise and green onion. Served with choice of shredded hash browns or our famous breakfast reds

### 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

### 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

## 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 & toast.*

### FARMERS OMELETTE

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

### OREGON BAY SHRIMP OMELETTE

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

### J's OMELETTE

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

### GREEK OMELETTE

Kalamata olives, feta cheese, tomato, onion, spinach

### VEGGIE OMELETTE

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

### DENVER OMELETTE

Ham, green peppers, onions & cheddar cheese

### STUFF IT!

Stuff your hash browns or breakfast reds (Cheddar cheese, sour cream & green onions) — Add

## Create Your Own Omelette

*Start with our fluffy four egg omelette | two egg omelette  
Add all the ingredients you like to make your own masterpiece for just      per item*

Ham  
Bacon  
Onions  
Sausage  
Tomatoes

Black Olives  
Mushrooms  
Sour Cream  
Spinach  
Zucchini

Cheddar  
Monterey Jack  
Pepper Jack  
Swiss  
Feta  
Taco Meat

Bell Peppers  
Kalamata Olives  
Jalapeños  
Pico de Gallo

Apple Chicken Sausage

\* 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

## SANDWICHES

### THE B.L.T.

Thick-cut pepper bacon, lettuce, tomatoes & mayo toasted on sourdough bread *(with avocado)* Half sandwich

### MEATBALL SLIDERS

A trio of Italian meatballs topped with our homemade Pomodoro sauce, melted Parmesan & Monterey jack cheeses

### TRADITIONAL REUBEN

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

### MONTE CRISTO

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

### THE CLUBHOUSE

Made with two slices of our thick-cut sourdough, layered with deli ham, turkey breast, peppered bacon, lettuce, tomato, and mayo

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

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

### J's PHILLY STEAK SANDWICH

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

### FRENCH DIP

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

### CHICKEN, BACON, SWISS & AVOCADO

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

### GRILLED TURKEY, BACON & SWISS

Thick-cut pepper bacon, Swiss cheese, & deli turkey layered on grilled sourdough bread  
Half sandwich

### BBQ PULLED PORK SANDWICH

Slow-cooked smoked pork shoulder smothered in our homemade BBQ sauce and piled high on a bed of coleslaw

## LUNCH ENTREES

### CHICKEN FRIED STEAK

Our famous chicken fried steak smothered in homemade country gravy

### J's GOURMET GRILLED CHEESE

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

### CHICKEN TENDERS

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

### MEATLOAF

A freshly-baked mix of beef, pork, and veal, topped with our own brown gravy

### FISH & CHIPS

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

*Served with your choice of French fries, seasoned tots, homemade potato salad, soup or salad. Substitute sweet potato fries for only*

### QUESADILLA

Grilled flour tortilla with shredded Monterey jack & cheddar cheese and our house made pico de gallo 10.99

*Add grilled chicken, pulled pork, or taco beef*

### J's MACARONI AND CHEESE

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

**Add:** Jalapeños .....  
Cheese .....  
Chopped Bacon .....

### CHICKEN AND WAFFLES

A fresh crispy waffle, topped with two chicken tender fillets. Served with our own maple butter and syrup

### LIVER & ONIONS

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

## APPETIZERS

### J's DOUBLE DIP

Homemade spinach artichoke dip & homemade salsa with tortilla chips

### MOZZARELLA STICKS

Italian breaded mozzarella sticks with marinara sauce

### SEA SALTED FRIES OR TOTS

With homemade ranch

### SEA SALTED SWEET POTATO FRIES

With homemade ranch

### NACHOS

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

*Add fresh chicken*  
*Add grilled taco beef*

### FRESH CUT ZUCCHINI SPEARS

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

### SHRIMP SCAMPI

Sautéed prawns with white wine, red pepper flakes & garlic

### CHICKEN QUESADILLA

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

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# LUNCHES

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

## BURGERS

Served with your choice of French fries, seasoned tots,  
garlic mashed potatoes, homemade potato salad, soup, or salad.

Substitute  
sweet potato fries,  
garlic fries,  
mac-n-cheese, or  
Caesar salad  
— Add

Our all-natural 1/2 lb. burgers are locally sourced from Newport Pride, 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.

### BBQ BURGER

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

### CHIPOTLE BURGER

Caramelized onions, grilled jalapeños, pepper jack cheese, chipotle aioli

### GUT BUSTER

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

### SUNFLOWER BURGER

Vegetarian sunflower burger topped with Swiss cheese & avocado

### GRILLED CHEESE BACON BURGER

We took our famous parmesan crusted gourmet grilled cheese and stuffed it with pepper bacon and a thick, juicy hamburger patty

### ALL AMERICAN

Lettuce, tomato, onion, burger spread (*add cheese, add bacon*)

### OREGON MUSHROOM & SWISS

Piled high with sautéed onions and mushrooms and topped with melted Swiss cheese

### PATTY MELT

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

### MACARONI & CHEESE BURGER

Our homemade, creamy macaroni & cheese (*add bacon*)

### BLACKENED SALMON BURGER

4 oz. salmon fillet seared with Cajun seasoning, topped with fresh coleslaw, lettuce, tomato, onion and creamy chipotle aioli

## FRESH SALADS

All salads are served with our homemade Brioche dinner roll.  
Substitute Romaine lettuce on any of our salads.

### TACO SALAD

Romaine lettuce topped with Monterey Jack & cheddar cheese, tomato, olives, avocado, & taco beef served in a crispy tortilla shell topped with sour cream and homemade pico de gallo

### TRADITIONAL COBB

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

### CHEF SALAD

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

### OREGON BAY SHRIMP

Mixed spring greens topped with Monterey Jack, tomato, olives, NW bay shrimp, croutons, & avocado

### CHICKEN FAJITA SALAD

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

### CAESAR SALAD

Crisp romaine tossed with Caesar dressing, croutons & Parmesan cheese

*Add grilled chicken*

*Add blackened salmon*

### STRAWBERRY CHICKEN SUMMER SALAD

Fresh grilled chicken breast and fresh strawberries are the stars of this light summer salad.

Joining are cucumber, red onion, feta, sliced almonds, and oranges, all on a bed of mixed spring greens

### GREEK SALAD

Mixed spring greens topped with grilled chicken, Kalamata olives, feta, tomatoes, cucumbers & red onions

### 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*)

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# BREAKFASTS

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## SPECIALTY SKILLET

### VEGGIE SKILLET

Zucchini, mushroom, onion, green pepper & tomato, scrambled with eggs & breakfast reds, topped with cheddar cheese, served with toast

### CORNERED BEEF HASH SKILLET

Sautéed old fashioned cornered beef hash with fresh shredded hash browns, onions, and topped with farm fresh eggs. Served with toast

### FLORENTINE PEPPER BACON SKILLET

Sautéed breakfast reds, pepper bacon and spinach topped with farm fresh eggs, hollandaise and diced tomato. Served with toast

### RANCH SKILLET

Diced ham, green peppers, onions, breakfast reds, & farm fresh scrambled eggs, smothered with hollandaise, served with toast

### COUNTRY SKILLET

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

### CHORIZO SCRAMBLE

Scrambled eggs, chorizo sausage, hash browns and onions, topped with sour cream and Monterey Jack cheese. Served with toast

## FRENCH TOAST, PANCAKES, WAFFLES

- Stack of 5 Sweet Cream Pancakes .....
- Short Stack of 3 Sweet Cream Pancakes .....
- French Toast .....
- Waffle.....
- Fresh Strawberry Waffle .....
- Blueberry Pancakes .....
- Chicken and Waffle .....

### FRENCH TOAST BREAKFAST

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

### PANCAKE BREAKFAST (3 Sweet Cream Cakes)

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

### WAFFLE BREAKFAST

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

## ON THE SIDE

- Hot Cereal .....
- One Egg .....
- Two Eggs .....
- Bowl of Fruit .....

- Hash Browns or Breakfast Reds.....
- Toast, Biscuit or English Muffin.....
- Bacon, Ham, or Sausage *(links or patty)* .....
- Zenner’s Apple Chicken Sausage, or Pepper Bacon .....

## BEVERAGES

*(Non-alcoholic)*

Teas <i>(unlimited refills)</i>	Sodas <i>(unlimited refills)</i>	Coffee <i>(unlimited refills)</i>	Favorites <i>(limit one refill)</i>	Juices	Milk
Hot Tea	Pepsi	We proudly pour Dakota Roast!	Strawberry Lemonade	Orange	2%
Fresh Brewed Iced Tea	Diet Pepsi		Raspberry Lemonade	Cranberry	Chocolate
Hot & Iced	Mug Root Beer		Raspberry Arnold Palmer	Grapefruit	Hot Chocolate
	Mountain Dew		Raspberry Iced Tea	Apple	Small
	Mist Twist		Shirley Temple	Tomato	Large
	Dr. Pepper		Roy Rogers	Pineapple	Hot Chocolate
			Arnold Palmer	Lemonade	

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# DINNERS

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## DINNERS

Choice of soup or house salad, a freshly-baked brioche roll, and seasonal veggies. Then choose one of your favorite side dishes: homemade garlic mashed potatoes, seasoned tots, homemade potato salad, or French fries. Baked potato available after 4pm daily.

### CHICKEN FRIED STEAK

Topped with homemade country gravy

### FISH & CHIPS

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

### GRILLED SALMON

Lightly seasoned and served with lemon wedge and tartar sauce

### LIVER & ONIONS

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

### CHICKEN SANTA FE

Grilled chicken brushed with BBQ sauce, topped with melted cheddar cheese, chopped pepper bacon, house made black bean and corn salsa, green onion, and crispy tortilla strips

Substitute  
Caesar salad  
add

Add  
sautéed prawns

Substitute  
sweet potato fries  
add

### CHOICE NEW YORK STRIP STEAK\*

A 10 ounce, locally-sourced steak, cooked to perfection.....

### SLOW-ROASTED PRIME RIB\*

..... 8 oz.....  
(Available Friday and Saturday only) ..... 12 oz.....

### RIB-EYE STEAK\*

..... 8 oz.....  
..... 12 oz.....

\*Add blue cheese 1.19  
Add sauteed mushrooms 1.19  
Add grilled onions 1.19  
Add chopped bacon 1.19

### MEATLOAF

A freshly-baked mix of beef, pork, and veal, topped with our own brown gravy

## PASTA

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

### J's PASTA AND MEATBALLS

Locally-sourced, fresh ground pork, and beef meatballs with our own Pomodoro sauce, and cavatappi pasta. Topped with fresh parmesan cheese and basil.

### FETTUCCINE ALFREDO

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

Grilled chicken breast  
Wild Alaskan salmon  
Sautéed prawns

### THREE CHEESE TORTELLINI

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

### 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

### FETTUCCINE CHICKEN BRUSCHETTA

Fresh diced tomatoes and onions sautéed in garlic butter & white wine. Tossed with grilled chicken, fettuccine pasta and topped with fresh basil and parmesan

## ON THE SIDE

French Fries .....	Seasonal Veggies .....	Cole Slaw .....
Seasoned Tater Tots .....	Dinner Salad .....	Homemade Potato Salad .....
Onion Rings .....	Side Salad .....	Garlic Mashed Potatoes .....
Baked Potato .....	Sweet Potato Fries .....	Dinner Rolls (2) .....
Baked Potato - Loaded .....	Macaroni & Cheese - Large .....	Home Made Soup of the Day - Cup .....
	- Small .....	- Bowl .....

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