

AJ's STEAKHOUSE



BUFFET ★ \$35

DOES NOT INCLUDE
TAX OR GRATUITY

SATURDAY, AUGUST 29, 2026 ★ 4PM - 8PM

FULL DINNER MENU IS ALSO AVAILABLE ALL NIGHT

DELUXE SALAD BAR ©

BBQ BABY BACK RIBS*

AJ'S FRIED CHICKEN*©

LOW & SLOW SMOKED BEEF BRISKET*© (*Carved to order*)

CHARRED CORN ON THE COB ©

GREEN BEANS © - Bacon, Onions, Bell Peppers

COWBOY BAKED BEANS

SEA SALT & CRACKED BLACK PEPPER-RUBBED BAKED POTATOES © - Sour Cream, Butter, Shredded Cheese, Bacon

CORN BREAD - Whipped Honey Butter

PEACH COBBLER, DUTCH APPLE PIE (*Streusel Crumble*),
VANILLA BEAN ICE CREAM ©



FROM THE WATERING HOLE - \$14 EACH



EASY COWBOY -

*Bulliet Bourbon, Buffalo Trace Bourbon Cream,
Butterscotch Schnapps, Angostura Bitters*

HEY DARLIN' -

*Absolut Raspberry Vodka, Absolut Citron,
Lemonade, Strawberry Puree*

RANCH WATER -

*Patron Silver Tequila, fresh lime juice, Fever Tree
Sparkling Lime & Yuzu, lime wheel*

AJ'S SMOKEY OLD FASHIONED -

*Cedar Ridge Bourbon, honey brown sugar simple
syrup, angostura bitters, orange peel,
bourbon-soaked cherry, smoked tableside*

GI Gluten Free or can be prepared gluten-free. Please ask your server. We take all reasonable precautions to avoid any kind of cross-contamination. We try our best to deliver gluten-friendly products but cannot guarantee all menu items will be 100% gluten-free.

*Consumer Advisory - Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify your server of any food allergies. 20% gratuity will automatically be added for parties of 8 or more. Thank you.