



**AJ**  
**KID'S MENU**  
For kids 10 years & younger

**WANTED**

A. J. HAMBURGER	\$6.99
POPCORN SHRIMP	\$6.99
BBQ SPARE RIBS	\$6.99
BBQ CHICKEN	\$6.99
CHICKEN ALFREDO	\$6.99
CHICKEN TENDERS	\$6.99
CHEESE QUESADILLA	\$5.99

Includes A.J.'s hearty Vaquero Soup, Salsa, Tequila Beans, Rice Pilaf, Garden Salad, A.J.'s Spuds, French Garlic Bread, and an old-fashioned Root Beer Float



**KID'S**

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**ACROSS:**

- A man who herds and tends cattle
- A rope tied with a special knot
- A seat for a rider on the back of a horse
- "Dude \_\_\_\_\_"
- "Wild, wild \_\_\_\_\_"

**DOWN:**

- Marking a horse or cow with a hot iron
- A display of skill in bronco roping

Down: 2. Branding; 5. Rodeo  
5. Ranch; 6. West  
Across: 1. Cowboy; 3. Lasso; 4. Saddle;

1			2				
		3					
4							
		5					
9							

**GROVER BEACH**  
1760 El Camino Real, CA 93433  
(805) 489-7770  
ajspursgroverbeach@live.com

**TEMPLETON**  
508 Main Street, CA 93465  
(805) 434-2700  
ajspurstempleton@live.com

**SANTA MARIA**  
1520 N. Broadway, CA 93454  
(805) 922-3700  
ajspurssantamaria@live.com

**BUELLTON**  
350 E. Hwy 246, CA 93427  
(805) 686-1655  
ajspursbuellton@live.com

**HOWDY!!** AJ SPURS WELCOMES YOU AND YOUR FAMILY TO DINE WITH US IN THE FLAVOR OF THE OLD WEST. IT IS ALWAYS OUR GOAL TO SATISFY EVEN THE HEARTIEST OF APPETITES. THE STAFF OF AJ SPURS THANKS YOU FOR YOUR PATRONAGE AND HOPES YOU ENJOY YOUR TIME HERE AS MUCH AS WE ENJOY SERVING YOU!

**A.J. SPURS**  
A LITTLE HISTORY

**TEMPLETON** - Located between Atascadero and Paso Robles off Hwy 101, the "original" A.J. Spurs opened its doors in January 1989. Like the town itself, the building that houses A.J. Spurs has undergone many changes since its construction in 1886. In the past century it has been home to a general store, meat market, bank and an eatery or two. The brick part of the restaurant which holds the bar and the main dining room is the original building. It can be recognized as the general store of Templeton past in pictures displayed on the walls around the dining hall.

**MERCANTILE**  
**LIGHTED CUPS**  
**T-SHIRTS**  
**GIFT CARDS**

**BANQUET ROOMS**  
**AVAILABLE**

**BUELLTON** - Our search for the ideal location for another A.J. Spurs ended when we came upon this rustic log "cabin" in the Santa Ynez Valley. Named after Rufus Thompson Buell, the history of the land and its people is captured and brought to life inside the massive log structure that opened in April 1990.

**GROVER BEACH** - In November 2000, we opened another A.J. Spurs on a hill overlooking Hwy 101 between Arroyo Grande and Pismo Beach. Not as "rustic" as our other locations Grover Beach takes you back in time to the old west with a more "parlour" like atmosphere and great open views.

**SANTA MARIA** - Home of the world famous "Santa Maria Style BBQ", our newest location opened in June 2008. This popular location housed the original "Rick's Rancho" of the 1940's and later the "Central City Broiler", another popular local eatery. Step back in time and enjoy the areas largest collection of pictures, memorabilia and antiques from the "GREAT OLD WEST".

**CHUCKWAGON STYLE DINING AT A.J. SPURS**

ALL DINNERS INCLUDE A KETTLE OF AJ'S HEARTY VAQUERO SOUP, HOMEMADE SALSA, TEQUILA BEANS (YEP MIX'EM ALL TOGETHER) GARDEN SALAD, AJ'S SPUDS, RICE PILAF, FRENCH GARLIC BREAD, AND YOUR CHOICE OF AN OLD FASHIONED ROOTBEER FLOAT OR AN AFTER DINNER LIQUEUR.



# A.J. SPURS



ALL BEEF IS USDA CHOICE, AGED TO OUR SPECIFICATIONS AND HANDCUT BY A.J.'S BUTCHERS.

## Oak Pit BBQ

TOP SIRLOIN	8 oz. ....	\$19.99
	12 oz. ....	\$23.99
FILET MIGNON	6 oz., bacon-wrapped .....	\$24.99
	10 oz., bacon-wrapped .....	\$28.99
RIBEYE	14 oz. ....	\$26.99
NEW YORK CUT	14 oz. ....	\$25.99
T-BONE	26 oz. ....	\$30.99
PORK CHOPS	Two 11 oz. sugar-cured center cuts ...	\$21.99
SWEETBREADS	.....	\$21.99
BBQ SPARE RIBS	Full Rack .....	\$26.99
	Half Rack .....	\$21.99
BBQ BEEF RIBS	Full Rack .....	\$27.99
	Half Rack .....	\$22.99
BBQ CHICKEN	12 oz. boneless breast .....	\$18.99

Smother any steak with sautéed mushrooms, onions, bell peppers, or any combination: \$2.99

## From the Prairie

CHICKEN OSCAR	.....	\$24.99
12 oz. chicken breast topped with asparagus, shredded lobster, and Hollandaise sauce on one side, and broccoli, shrimp, and Béarnaise sauce on the other.		
COWBOY BLUE	.....	\$22.99
12 oz. fried chicken breast topped with grilled ham, jack and cheddar cheese, asparagus spears, and Hollandaise sauce.		
CHICKEN ALFREDO	.....	\$22.99
Chopped chicken breast served over a bed of fettuccine and topped with A.J.'s Alfredo sauce.		

## From the Sea

HALIBUT	.....	\$25.99
Lightly floured and grilled in butter or baked with asparagus and cheese.		
SHRIMP SCAMPI	.....	\$25.99
Oven-baked in white wine and garlic butter.		
AUSTRALIAN LOBSTER TAIL	.....	\$46.99
10-12 oz., served with drawn butter.		
CALAMARI	.....	\$19.99
Lightly floured and grilled		
SCALLOPS	.....	\$26.99
A heaping helpin' of large sea scallops, sautéed or deep-fried.		
SEAFOOD ALFREDO	.....	\$26.99
Combination of shrimp, scallops, and fresh fish served over a bed of fettuccine and topped with A.J.'s Alfredo Sauce.		

## CHUCKWAGON-STYLE DINING AT A.J. SPURS

All dinners include a kettle of A.J.'s hearty Vaquero Soup, homemade Salsa, Tequila Beans (yep, mix 'em all altogether), Garden Salad, A.J.'s Spuds, Rice Pilaf, French Garlic Bread, and your choice of an old-fashioned Root Beer Float or an after-dinner Liqueur.

## Build Your Own Side Buster

Add any of the following to your entrée and create a mouth-watering meal sensation to complement your own taste buds

CALAMARI	.....	\$6.99	OSCAR ANY STEAK	.....	\$6.99
6 OZ. HALIBUT	.....	\$8.99	SCALLOPS	.....	\$8.99
BACON BOURBON SHRIMP	.....	\$8.99	SHRIMP SCAMPI	.....	\$8.99
BEER-BATTERED SHRIMP	.....	\$8.99	COCONUT SHRIMP	.....	\$8.99
BBQ PORK CHOP	.....	\$7.99	BBQ CHICKEN BREAST	.....	\$6.99
BBQ BEEF RIBS	.....	\$8.99	BBQ SPARE RIBS	.....	\$6.99
AUSTRALIAN LOBSTER TAIL	.....	\$33.99	CANADIAN LOBSTER TAIL	.....	\$23.99
10-12 oz.			5-6 oz.		
ASPARAGUS	.....	\$3.99	LINGUICA SAUSAGE	.....	\$5.99

## A.J.'s House Specialties

### A.J.'s Gambler

35 oz. from the most tender and flavorful cut Top Sirloin. Ya eat it all, and you'll receive a free A.J.'s t-shirt. No cheatin' and no Xtra plates.  
\$35.99

### Twin Peaks

Two 6-oz. bacon-wrapped filet mignon, topped with asparagus, shredded lobster and Hollandaise sauce on one peak and broccoli, shrimp and Béarnaise sauce on the other. The Ultimate Steak Oscar.  
\$33.99

## CAJUN COUNTRY

ALL CAJUN COUNTRY DINNERS ARE BLACKENED IN OUR OWN SPICY CAJUN SEASONINGS.

CAJUN EYE	.....	\$27.99	BLACKENED CHICKEN	.....	\$19.99
14 ounce blackened rib eye steak topped with herb butter			12-ounce chicken breast blackened and topped with herb butter		
CAJUN CHICKEN TORTELLINI	.....	\$22.99	BLACKENED FISH	.....	\$26.99
Blackened chicken served over a bed of cheese stuffed tortellini and topped with herb butter			10 ounce portion of the fresh fish of the day. Blackened and topped with herb butter		

## X-tras and Side Orders

X-TRA PLATE	.....	\$9.99	SOUP AND SALAD	.....	\$7.99
Includes soup, salad, tequila beans, rice pilaf, A.J. spuds, French garlic toast, and old-fashioned root beer float or after dinner liqueur			SALAD ONLY		
FRESH ASPARAGUS SPEARS	.....	\$6.99	With sour cream and chives (while they last)		
Seasoned, fire-roasted, served with hollandaise sauce			SIDE BAKED POTATO		
			.....		
			\$2.99		

## Santa Fe Suppers

A.J.'S VERSION OF THE EARLY BIRD. EXCEPT WE SERVE 'EM ALL NIGHT LONG!

BRONCO BYRON	.....	\$14.99
A.J. BURGER—An 8 oz. handmade ground sirloin burger with lettuce, tomato, onions, pickles, and American cheese, served on a parmesan bun with Thousand Island dressing.		
W.M. CODY	.....	\$15.99
COWBOY STEAK SALAD—A mix of iceberg and romaine lettuces, Monterey jack and cheddar cheese, tomato, and 6 oz. of top sirloin.		
BELLE STAR	.....	\$15.99
CHICKEN CAESAR SALAD—12 oz. BBQ chicken breast tossed with fresh romaine, parmesan cheese, croutons, and Caesar dressing.		
HOOT GIBSON	.....	\$18.99
VEGGIE PASTA—Combination of broccoli, cauliflower, and carrots mixed with cheese-stuffed tortellini and a creamy pesto, topped with shredded parmesan and chopped tomatoes.		
PAWNEE BILL	.....	\$16.99
FIRE-ROASTED VEGETABLES—Fresh tomatoes, mushrooms, asparagus, bell peppers, and zucchini basted with olive oil, garlic, and herbs.		
PAT GARRETT	.....	\$16.99
GRILLED VEAL LIVER—Lightly floured and topped with bacon and grilled onions.		
TOMBSTONE	.....	\$16.99
TOP SIRLOIN—6 oz. top sirloin		
WYATT EARP	.....	\$17.99
FLAT IRON STEAK—8 oz.		
CHEYENNE	.....	\$15.99
PORK CHOP—sugar-cured, 11 oz. center cut.		
CALAMITY JANE	.....	\$14.99
CALAMARI STEAKS—10 oz. lightly floured and grilled		
DOC HOLIDAY	.....	\$17.99
HALIBUT—6 oz., lightly breaded and grilled or baked with asparagus and cheese		
BUTCH CASSIDY	.....	\$15.99
GROUND SIRLOIN—1 lb. of ground sirloin smothered with grilled onions.		

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## Beverages

COFFEE - TEA - ICED TEA - MILK - CHOC. MILK	.....	
SODAS - JUICES - LEMONADE	.....	\$2.99
FRESH STRAWBERRY LEMONADE	.....	\$3.99
FLAVORED TEAS	.....	\$3.99