Ajs on the green menu

What's wrong with this menu? AJ's on the Green. Call Menu Info. Breakfast Menu. Bar Bites. Spanish chorizo, sweet red onion, red wine and parsley served with garlic bread. Grilled Shrimp on Sugar Cane Skewers. Medjool dates stuffed with an almond and wrapped with daily's thick center cut applewood smoked bacon, baked to perfection. Tempura basil, fresh lemon vinaigrette, balsamic reduction and sea salt. Gruyere cheese, fresh thyme, pate a coux pastry, sea salt perfect for a martini or sparkling wine. Cognac and medjool dates, served with pickled red onion, dijon mustard and grilled toast points. Thick center cut applewood smoked bacon, crumbled blue cheese, tomato and pickled red onion with aj's blue cheese dressing. Fresh goat cheese crumbles, field greens, orange segments, candied pecans and orange vinaigrette. Entrees come with choice of house made soup or field green salad. Fish and Chips. Hand dipped cod served with fries, tarter sauce and house horseradish cole slaw. Aj's basil pesto, parmesan cheese and shrimp tossed with linguini served with garlic bread. Fresh strawberry salsa, mediterranean couscous and red quinoa and baby bok choy. Jasmine rice pilaf with shaved almonds, seasonal veggies finished with an orange compound butter. Sweet corn, edamame, applewood smoked bacon with an heirloom cherry tomato succotash. Breaded chicken breast, aj's marinara sauce, parmesan and mozzarella cheeses served with pasta and seasonal veggies. Boneless airline cut chicken breast, roasted mushrooms, marsala wine served with smashed potatoes and seasonal veggies. Thinly sliced eggplant, ricotta, mozzarella, parmesan chesses, aj's marinara, basil oil and baked to perfection. Granny smith apples, dried cranberries, aj's fig jam and bourbon reduction served with smashed potatoes and seasonal veggies. Grilled 12 Oz. Port wine demi-glaze with hasselback potatoes and blue lake green beans. Red wine demi glaze with smashed potatoes and seasonal veggies. Certified Angus Prime Rib. Slow roastedstock yard farms horseradish-herb encrusted prime rib hasselback potato, seasonal veggies, spicy horseradish and a jus. Vanilla bean ice cream with caramel and chocolate sauces with whipped cream, peanuts and a maraschino cherry. Baileys Irish Cream, Grand Marnierliquor. Courvoisier Cognac Vs. Tuaca-Vanilla Citrus Liquor. Uller Cinnamon and Peppermint Schnapps. Don Pedro Brandy. Warre'S Otima 10Yr. Warre'S Warrior Reserve Porto. Two eggs cooked to order, and a choice of home-style potatoes or hash browns served with your choice of toast. Puff pastry topped with black forest ham, tomato and gruyere cheese and topped with two eggs your way. Texas toast dipped in a vanilla egg batter and finished with a warm tia maria blueberry compote and whipped lemon mascarpone. Texas toast dipped in a cinnamon batter and dusted with powdered sugar and cinnamon maple butter. Chopped bacon submerged in buttermilk batter. Served with warm maple syrup and butter. Chopped applewood smoked bacon and guittard chocolate chips submerged in the buttermilk batter. Banana vanilla batter light and airy topped with pecans, caramelized bananas and cinnamon maple butter. Hearty sausage gravy a top two buttermilk biscuits with two eggs your way served with home-style potatoes or crispy hash browns. Two poached eggs with canadian bacon on a toasted english muffin, topped with a classic hollandaise sauce. Served with choice of home-style potatoes or crispy hash browns. Side - Home-style potatoes, Crispy hash browns. Two poached eggs with avocado, pico de gallo on a toasted english muffin, topped with aj's classic hollandaise sauce. Large toasted croissant topped with a two fried eggs,cheddar cheese, tomato and a choice of applewood smoked bacon, ham or pork sausage patty. Side: smoked bacon, Ham, Pork sausage. Scrambled eggs and hash browns, with a choice of applewood smoked bacon, ham or pork sausage patty, shredded cheddar cheese, and a splash! Of pico de gallo, wrapped in a large flour tortilla then grilled. Turkey, black forest ham, swiss cheese on egg battered bread served with raspberry preserves and home style fries. With a choice of american, swiss or cheddar cheese served with home-style potatoes or hash browns served with choice of toast. Soy-riso, ham steak, pork sausage patty, pork sausage link, avocado. Steamed in white wine, butter and garlic. Served with garlic bread. Meat - Steamed mussels, Clams. Medjool dates stuffed with pecans and wrapped with daily's thick center cut applewood smoked bacon, baked to perfection. House Made Soup of the Day. Fried basil, lemon vinaigrette, balsamic reduction and sea salt. Chopped daily's thick center cut applewood smoked bacon, crumbled gorgonzola cheese, pickled red onion and tomato with house made blue cheese dressing. Romaine, blue cheese crumbles, thick center cut applewood bacon, tomatoes, hard boiled egg, grilled chicken breast, and avocado with house made blue cheese dressing. Aj'S Caesar Salad. Romaine lettuce, mint, garlic,lemon, anchovies, house croutons and parmesan crisp anchovies available upon request. Grilled chicken, napa cabbage, peanuts, basil, mint, sesame seeds, bell peppers and crispy won tons tossed, with aj's house made Thai peanut dressing. Roasted beets on a bed of field greens with orange segments, caramelized pecan stossed with a splash! Of orange vinaigrette and crumbled goat cheese. Romaine, granny smith apple, red onion, tomato, cucumber, and red quinoa tossed in our house dressing. Hand dipped cod strips served with fries, house made tarter sauce, and aj's horseradish slaw. Warm

pita bread stuffed with shaved seasoned beef and red onion, tomato, kalamata olives and house made tzatziki sauce, fresh crumbled goat cheese served with a field salad. Basil aioli, house made marinara, provolone and mozzarella cheeses, served on hoagie roll with bistro fries. With aj's brandy bacon jam and an onion rings served on a toasted hawaiian sweet roll with bistro fries. Basil aioli, field greens, tomato, pickled sweet red onion served on a toasted salt and pepper sesame bun with sweet potato fries. Turkey, black forest ham, swiss cheese on egg battered bread served with raspberry preserves and served with bistro fries. Daily's thick center cut applewood smoked bacon, smoked turkey, tomato, and avocado on choice of toasted bread and served with bistro fries. Smoked turkey, sauerkraut, island dressing on light rye and served with bistro fries. Daily's thick center cut apple smoked bacon, iceberg lettuce, tomato, and avocado on choice of toasted bread and served with bistro fries. Black forrest ham, tomato, swiss and cheddar cheeses and on choice of toasted bread and served with bistro fries. Basket of French Fries. Certified angus beef hand formed patty with lettuce, tomato and pickled red onion on a toasted brioche bun and served with bistro fries. Smoked sea salt and house spices or ketchup seasoned. Seasoning: house spices, ketchup. Yellow squash, eggplant, zucchini, red pepper with rosemary and garlic. Corn tortillas chips, pork carnitas, melted pepper jack, green onions and topped off with our house made pico de gallo. Orange sweet and sour dipping sauce shrimp cocktail atomic cocktail sauce, lettuce, burnt lemon. Seafood: mussels, clams, both. Basil, house lemon vinaigrette, balsamic reduction and sea salt. Arugula and Shaved Parmesan. Classic Wedge Salad. Daily's thick center cut applewood deep smoked bacon, crumbled gorgonzola cheese, pickled red onion and tomato with house made blue cheese dressing. Roasted beets, field greens with orange segments, caramelized pecans tossed with a splash of house orange vinaigrette and crumbled goat cheese. Romaine, granny smith apple, red onion, tomato, cucumber, israeli cous cous and red quinoa tossed in our house dressing. Cornmeal and tempura crusted crispy and a bit spicy, served with ranch dressing. Beer battered cod with shredded cabbage, pico de gallo, a splash! Of chipotle sour cream and flour. Breaded popcorn shrimp with shredded cabbage, pico de gallo, a splash! Of chipotle sour cream and your choice of flour or corn tortilla. House made carnitas, carrot, celery, onion and cabbage rolled into a large spring roll wrapper topped off with art's jalapeno jelly and lime slaw. Spicy sausage, basil marinara, provolone, mozzarella cheeses and deep-fried served with house basil marinara. Roasted tomato, red onion, peppers with a preserved lemon aioli. Chinese 5 spice, pickled daikon and carrot slaw, cilantro with a chive and garlic aioli served with asian pickled veggies. With tomato marmalade, coriander pickled red onions, arugula on toasted mini brioche buns and served with a feta herb salad and crispy onion rings. Basil aioli, field greens, tomato, pickled sweet red onion, served on a toasted brioche bun with sweet potato fries. Hand formed certified angus beef patty with arugula, goat cheese, bourbon bacon jam and crispy onion straws. Hand formed certified angus beef patty with lettuce, tomato and pickled red onion on a toasted brioche bun and served with bistro fries. Fulvios spicy italian sausage pizza house basil pesto, fresh mushrooms, parmesan, and provolone cheeses. Aj's marinara sauce, fresh basil, mozzarella and parmesan cheeses. Bbq chicken, red onion, parsley, mozzarella and provolone cheeses. Pepperoni, aj's marinara, mozzarella and parmesan cheeses. Parmesan, roasted garlic, caramelized onions and gorgonzola cheese. Roasted garlic puree, parmesan, mozzarella baked then topped with fresh salad of arugula, shaved parmesan that was tossed in house lemon vinaigrette. Eggplant, squash, zucchini, red peppers parmesan and mozzarella cheeses. With cognac and medjool dates served with cornichons, pickled red onion, dijon mustard crispy bread. Charcuterie Board. Chef's selection of cured meats, dijon and whole grain mustard, cornichons and olives crispy bread. Rotating selection of 3 artisan cheeses, candied pecans, house made quince paste, dried fruit crispy bread. Terms of Service Privacy Policy. Browse Nearby. General Info. Unusual setting but a pleasant surprise!! On a golf course in a modular home park. Walking into the restaurant was a very pleasant surprise, white linen tables and a grand piano in the front. In the evening refreshing singers and very talented piano players soothe The BEST menu with many choices of gourmet food. They have a website where you can check out the menu. Excellent service and smiles all over the restaurant as we looked at the full restaurant. We have eaten several lunch meals and 4 dinners. All were excellent and cooked as ordered. There is outside seating with fire pit and heat lanterns. Seating at the bar to chat with mostly local folks. Might consider reservations as the restaurant fills up after 6 PM when the alternating nightly entertainment starts 7 days a week. Very clean restrooms. All employees were always checking for your satisfaction with meal and service. A real find in the desert! We will be back many more times!! The main room, with dark nightclub style decor includes a performance area with a piano and microphone setup. The extensive reasonably The entertainment this evening included a pianist from Los Angeles and a series of volunteer singers ranging from retired professionals to enthusiastic amateurs. While visiting friends, they

wanted to take us to AJ's as a unique experience. It was dark and we got lost, and couldn't believe it was in the middle of mobile home park and golf course. This place is like going back in time. This place is very popular, it seemed like many were regulars. The food was only average. My spouse had ordered the pork chop and had to send it back for replacement with something else. It really was awful, she just couldn't eat it. They apologized and replaced it with another entree. The other entrees at our table were good. It was open night mike with a great piano player and host to introduce the singers. Some were excellent, some not-so-great. The music was strictly show tunes and popular music from past decades, plus some jazz. The crowd was enthusiastic and it was fun to see the performers. I believe there is live entertainment almost every night. While you might not expect a lounge like this in the middle of a mobile home park I went for the first time to AJ's with Prime Timers of the desert for their monthly dinner party. AJ's is set on the beautiful grounds and community of Date Palm country club. There was a social hour in the bar before dinner and then Very fresh salads with a choice of dressing and warm rolls were then served. There was a choice offered prior to the evening of beef, chicken,or fish. I chose the chicken marsala which was very moist and the sauce was finished correctly. We then had a huge piece of cheesecake for dessert. For a group of 30, they did a great job. They also had a singer and pianist to entertain in the dining room. This little gem is very Palm Springs, has great entertainment, an extensive menu and they don't skimp on the cocktails! They also have an outside dining patio with a The locals usually hang at the bar and are friendly to visitors, bathrooms are clean and the overall atmosphere is very enjoyable! We'll be back for more! We made reservations for 6 o'clock on Saturday evening, and while there were a few people in the bar, the restaurant was empty. We ordered scallops, which were very good, chicken marsala, less good, and linguini and clams. The scallops and chicken arrived in short They arrived later, after my companions started on their dinner. The good news was that they were hot. The clams were plentiful and the linguini was in a broth, not a cream sauce, which was excellent. During dinner, the regular crowd shuffled in, mostly seniors very senior who are apparently regulars and live in the mobile home park that surrounds the restaurant. It was open mic night, but we left before it started and the place was packed by the time we walked out. Would we go back? Maybe for the clams, but otherwise not so fast This place tries to be something it's just not. It could be fun, but the regular trailer park residents are not friendly to outsiders. The menu has some good offerings; however, they are really overpriced for what you get. The scallops with risotto is very As a matter of fact, everything is. For the prices, you are able to get much better food, service and entertainment here. Skip this one. It has been about a year since I frequented this venue. It is now under new ownership. The owner did come by and greet me. Very kind. The food portions served in the dining room are extremely large and quite tasty. I noticed that some That is good if you both like the same food. I do not take uneatened food home. Some of the guests told me they eat in the bar area and have after dinner drinks in the dining room. She is one of the finest performers in the Coachella Valley. She has a beautiful voice and fantastic stage presence. I also go to her shows at the Purple Room on Thursdays. At the Purple Room you can sit at the bar and enjoy the food. At either venue you must experience the beautiful, sultry, Sharon Sills. The food here is consistently good and this visit this year reconfirmed that. Get the steak burger. If you like it well done be patient as the chef on duty seems to challenged to cook it Brown all the way through. But once I got As for the manager on duty the night of January 23, he rates a solid negative 5 totally ofsetting the really good food and entertainment. His behaviour and attitude was rude at the very least and incompetent at the best. He could not have been more insulting! And totally unapologetic when being confronted for his behaviour. I watched him do the same to another patron after us. At least he is consistent. I see he has done what he did to us in at least 1 prior review In the end I still say come for the food and great entertainment and try your best to tolerate or ignore the bad manager. The manager on duty the night before when I also was there, on January 22, on the other hand was excellent. Flights Vacation Rentals Restaurants Things to do. Skip to main content. Log in to get trip updates and message other travelers. See all restaurants in Cathedral City. All photos Ratings and reviews 4. Can a gluten free person get a good meal at this restaurant? Yes No Unsure. Is this restaurant good for dinner? Is this restaurant good for breakfast? Is this restaurant good for lunch? Does this place accept credit cards? Does this restaurant have live music Yes No Unsure. Is this restaurant good for business meetings? Is this restaurant good for local cuisine? Is this restaurant good for special occasions? Is this restaurant romantic? Thanks for helping! Share another experience before you go. 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