



DEE JAY'S BBQ RIBS & GRILLE

STARTERS

ONION LOAF

sweet onions, seasoned batter, horseradish sauce

10.95

SKILLET SPOONBREAD 4.95

Jalapeño cornbread with sweet butter - eat it with a spoon!

LOADED POTATO SKINS (6) 10.95

Six hot potato skins stuffed with cheddar, sour cream, crispy bacon, scallions, scallion aioli

FRENCH ONION DIP 8.95

Housemade French onion dip, fresh-fried potato chips

WEDDING SOUP 4.95

Housemade daily

PULLED PORK SIDEWINDERS 12.95

Pulled pork, crispy sidewinder fries, cheddar jack, tomato, scallions, jalapeños, scallion aioli

CRISPY CHICKEN BITES 12.95

24-hour brined chicken, dipped in buttermilk batter, hand-breaded & golden fried, dynamite sauce, sidewinders

PRETZEL BITES 9.95

Soft & warm pretzel bites served with melted cheddar or honey mustard

FRIED ZUCCHINI PLANKS 12.95

Thinly-sliced zucchini strips, dipped in our seasoned batter, fried & sprinkled with parmesan cheese; served with marinara sauce

CHICKEN WINGS 16.95

Large, crispy chicken wings covered in your choice of BBQ, Hot Buffalo, Sweet Chili Pepper or Garlic Butter

SALADS

STEAK SALAD 17.95

Filet tips, tomato, cucumber, egg, sidewinder fries, cheddar jack, ranch

HOUSE 5.95

Diced tomato, applewood-smoked bacon, cucumber, egg, feta, house vinaigrette

CAESAR SALAD 7.95

Romaine lettuce, house-made Caesar dressing, seasoned croutons, parmesan cheese

SHRIMP SALAD 17.95

Grilled shrimp, field greens, cucumber, crumbled bleu cheese, red onion, raspberry vinaigrette

PULLED PORK SALAD

Pulled pork chopped lettuce, tomato, cucumber, egg, cheddar jack, onion straws, ranch dressing

GRILLED CHICKEN SALAD 14.95

Grilled chicken, tomato, Applewood bacon, cucumber, egg, feta, house vinaigrette

SALMON SALAD 17.95

Grilled Atlantic salmon, field greens, strawberries, candied pecans, feta, balsamic vinaigrette

CRISPY CHICKEN SALAD 15.9

Crispy chicken bites, tomato, Applewood bacon, cucumber, egg, feta, house vinaigrette

SANDWICHES

Served with your choice of sidewinder fries or coleslaw

CRISPY CHICKEN 14.95

24-hour brined chicken, dipped in buttermilk batter, hand-breaded & golden fried, dynamite sauce, brioche bun

CHEESESTEAK 14.95

Shaved steak, sauteed onions, peppers, lettuce, tomato, provolone, hoagie bun

FISH SANDWICH 16.95

Lightly-breaded cod, lettuce, tomato, coleslaw, brioche bun

PULLED PORK

14.95

15.95

Tender pulled pork, coleslaw, onion straws, BBQ, brioche bun

PORK RIBEYE 15.95

Kona-crusted, lettuce, tomato, onion straws, comeback sauce, brioche bun

CLASSIC CHEESEBURGER 15.95

Steak burger, American cheese, lettuce, tomato, brioche bun

BBQ PULLED CHICKEN SANDWICH 14.9

Smoked pulled chicken, crispy onion straws, BBQ sauce. brioche bun

SIDES

SIDEWINDER FRIES

BAKED BEANS

JALAPEÑO CHEDDAR MAC

COLESLAW

POTATO SKINS

SWEET POTATO FRIES

RICE

GREEN BEANS

MASHED POTATOES

SIDE SALAD

MAKE ANY SIDE LOADED +\$0.50/TOPPING

Scallions, Bacon Crumble, Cheese

EXTRA DRESSING +\$0.50

DESSERTS

NY CHEESECAKE

STRAWBERRY SHORTCAKE A LA MODE

White A LA MODE

BROWNIE A LA MODE
PEANUT BUTTER PIE

8.95 8.95

GUS'S GOODIES CHOCOLATE CAKE

8.95

8.95

8.95

Prices are subject to change based on market changes.

*We are obliged to tell you that consuming raw or undercooked meat may increase your risk of foodborne illness. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

SIGNATURE HOUSE-ROASTED SANDWICHES

Served with your choice of sidewinder fries or coleslaw. Plus choice of peppers & onions or hot giardiniera.

BEEF ON WECK 15.95

Roast beef, horseradish sauce, kummelweck roll

ITALIAN ROAST BEEF 15.95

Roast beef, giardiniera, hoagie bun

BBQ ROAST BEEF 15.95

Roast beef, sweet & smokey BBQ, onion straws, kaiser roll



DEWEY'S LEGENDARY RIBS

Baby back pork ribs, hickory-smoked with Dee Jay's BBQ sauce. Served with your choice of 2 sides

HALF RACK 25.95

RACK 35.95

SUPER RACK 44.95



COMBOS

Choose your combination for 26.95 Served with your choice of 2 sides

RIBS & PULLED PORK 28.95

RIBS & PULLED BBQ

CHICKEN 28.95

RIBS & GRILLED

SHRIMP 28.95



SPECIALTIES

Served with your choice of 2 sides

PORK RIBEYE 18
Kona-crusted with herb butter

SALMON 19

Blackened with Bourbon BBQ Sauce

CRISPY CHICKEN 18.95

Four, 24-hour brined chicken tenders, dipped in buttermilk batter, hand-breaded & golden fried, dynamite sauce

BBQ CHICKEN 17.9

Grilled chicken, mushrooms, BBQ sauce, cheddar jack

STICKY GRILLED CHICKEN THIGHS

17.95

Boneless, skinless, marinated chicken thighs, sweet soy glaze



Over four decades ago, the Guida family set out to create a haven for rib enthusiasts in Weirton, WV, defying economic challenges. Through relentless commitment and hard work, they opened Dee Jay's BBQ Ribs and Grille, a haven for those seeking delectable, reasonably priced meals in a cozy ambiance. Renowned for their legendary baby back ribs and top-notch service, Dee Jay's swiftly garnered a loyal following.

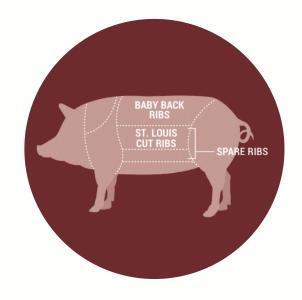
We're elated to bring Dee Jay's rich tradition to the region, sharing our famed ribs and culinary creations. Our menu boasts not only our signature ribs but also a tempting array of house-made specialties, especially crafted for your enjoyment.

And at the heart of our success is our unwavering commitment to quality. For the past 38 years, we've proudly sourced our ribs from Wichita Packing, a trusted supplier that shares our dedication to excellence. Their commitment to providing us with the finest quality ribs has been instrumental in shaping the exceptional dining experience you enjoy today.

Moreover, we take pride in our timehonored cooking procedures. For the past 42 years, we've adhered to the same rib-cooking procedure, ensuring that each bite is infused with the authentic flavors that have become synonymous with Dee Jay's. It's this commitment to tradition that sets our ribs apart and keeps our customers coming back for more.

Join us in savoring the legacy of Dee Jay's BBQ Ribs and Grille – where quality, tradition, and flavor converge to create an unforgettable dining experience.

Dee Jay's FAST FACTS





BABY BACK

Sourced from the upper section of the rib cage for a generous meat-tobone ratio. This enhanced meaty flavor makes this the preferred cut in the USA.



ST. LOUIS

Trimmed to a consistent size, St. Louis-style ribs are longer than baby backs yet shorter than spare ribs. This cut boasts a flatter profile.



SPARE

Carved from the lower rib section, spare ribs feature longer bones.
This cut strikes a balance with baby backs, offering a unique profile with slightly less meat.

WEEKLY PRODUCTION

Dee Jay's proudly crafts a whopping 4,800 pounds of mouthwatering ribs every week. That's 124.8 TONS of baby back ribs per year!

SIZING OPTIONS

Combo Plate

7 Bones

Half Rack

10 Bones

Rack

16 Bones **Super Rack**

21 Bones

RACK DIMENSIONS

Indulge in the perfect bite! Our average rack of ribs measures between 15-17 inches long and 3-5 inches wide.

THE DEE JAY'S DIFFERENCE

What sets us apart? While other establishments stick to the industry standard of 11 bones in a rack, our commitment to your satisfaction means our standard full rack boasts an impressive 16 succulent bones.

Discover the Dee Jay's advantage – a rack above the rest!

\$100 FF! Your Next Visit When You Join Dee Jay's RIBwards Program

Unlock a world of unparalleled savings and privileges by enrolling in Dee Jay's RIBwards Program today. Revel in the joy of earning 1 point for every dollar spent (excluding gratuity & tax), and watch your rewards soar as you enjoy a delightful \$5 off for every 50 points accumulated.

Immerse yourself in a wave of exclusive benefits, such as early access to thrilling events, enticing deals, and our tantalizing weekly \$10 lunch special—because at Dee Jay's, we believe in treating our RIBwards members to a legendary dining experience like no other.



Spin the Birthday Wheel for Your Chance to Win a Trip to the Bahamas!

Dine with us the day before, of, or after your birthday and spin the wheel at the end of your meal!

Land on the Grand Prize and you'll be entered to win the three-day, two-night stay in the Bahamas. Must be 21 and older to qualify for the Grand Prize.

