

**SATURDAY BRUNCH MENU**  
11-3



**SUNDAY BRUNCH BUFFET**  
10-2

### Starters

- Homemade Soup of the Day** Bowl.... \$7.95  
**Our Signature Zucchini Sticks**  
Hand breaded and fried. Served with our ranch sauce.... \$9.95  
**Spinach and Artichoke Dip**  
Served with tortilla chips...\$10.95  
**Potato Skins**  
Bacon, scallions and drizzled with ranch.... \$10.95  
**Tex Mex Egg Rolls** Served with our avocado chipotle ranch sauce... \$12.95  
**Fried Calamari** Served with our bistro sauce...\$12.95  
**Quesadilla**  
**Veggie** With cremini mushrooms, jack and parmesan cheeses, scallions & diced tomatoes with a side of salsa & sour cream...\$10.95  
**Chicken** Cheddar cheese and pico de gallo with a side of salsa and sour cream ...\$12.95

**Wings**  
Buffalo style (hot or mild) with ranch or blue cheese... \$15.95

**Nachos**  
Cheddar & jack cheeses, pico de gallo, sour cream & guacamole...\$10.95  
Add chicken or seasoned ground beef...\$14.95

**Chicken Tenders**  
Thin strips lightly breaded and fried. Served with our honey Dijon sauce or served Buffalo style with blue cheese dressing...\$12.95

### Salads

*Available Dressings: Ranch, Blue Cheese, Chipotle Avocado Ranch, Honey Dijon, Oil & Vinegar, Caesar, Balsamic, 1000 Island Extra Dressing: \$.50 each*

**Skidoos Large House Salad**  
Mixed greens, tomatoes, carrots and croutons...\$7.95  
Add Protein: Chicken +\$5, Salmon +\$6, Shrimp +\$8

**Large Caesar Salad**  
Romaine lettuce, parmesan cheese, croutons...\$7.95  
Add Protein: Chicken +\$5, Salmon +\$6, Shrimp +\$8

**Skidoos Chopped Salad**  
Chopped greens, grilled chicken breast, scallions, tomatoes, avocado, corn, black beans, jack and cheddar cheese served with chipotle avocado ranch dressing...\$16.95

**Opa Opa Greek Salad**  
Mixed greens topped with grilled chicken breast, feta cheese, kalamata olives, onions, cucumbers, tomatoes, pepperoncini and our own Greek dressing...\$16.95

**Grilled Salmon Salad**  
Field greens, asparagus, tomatoes, walnuts, dried cranberries tossed with honey dijon dressing ...\$17.95

### Sandwiches

*All sandwiches served with fries.*

**Grilled Chicken Sandwich**  
Grilled chicken breast w/ avocado, jack cheese, lettuce, tomato & our spicy chipotle ranch sauce on a potato roll...\$14.95

**Buffalo Chicken Sandwich**  
Chicken breast breaded, fried and dipped in a hot or mild buffalo sauce topped with lettuce, tomato and onion and served with choice of ranch or blue cheese dressing on a potato roll...\$14.95

**Chicken Souvlaki**  
Marinated chicken served on pita bread with lettuce, tomato, onions, feta cheese and tzatziki sauce...\$14.95

**PJ's Cheese Steak**  
Thinly sliced beef smothered with sautéed onions, mushrooms, lettuce, tomato and topped with melted white American cheese. Served on a steak roll...\$14.95

**Reuben Grill**  
Thin slices of lean corned beef grilled with sauerkraut, topped with Swiss cheese & 1000 island dressing...\$14.95

**Tuna Pita Pocket**  
Tuna salad w/ lettuce & tomato on pita...\$14.95

**Shrimp Tacos**  
Three flour tortillas with fried shrimp, avocado, pico de gallo, cabbage and chipotle aioli ...\$17.95

**Cosmos Club**  
Ham, Turkey, Bacon, Lettuce, Tomato, American, Mayo...\$14.95

### Entrees

*All entrees include a small garden salad*

**PJ Skidoos Prime Rib**  
**Served after 4pm Friday & Saturday & 12pm Sunday**

\*Regular Cut 10 oz. ...\$22.95  
\*Skidoos Cut 12 oz...\$24.95 \*Large Cut 16oz...\$29.95  
Served with mashed potatoes & gravy and horseradish.

**Rib Eye Steak**  
\*14 oz served with mashed potatoes & gravy...\$28.95

**London Broil**  
\*Thin slices of marinated flank steak with mushroom wine sauce served over mashed potatoes...\$20.95

**BBQ Baby Back Ribs**  
Served with fries and coleslaw. Half...\$18.95 Full...\$25.95

**Shrimp Scampi**  
Shrimp, tomatoes, scallions, garlic in a lemon butter white wine sauce over linguini...\$20.95

**Louisiana Pasta**  
Shrimp, chicken, andouille sausage, tomatoes, scallions, spicy creole cream sauce, penne pasta...\$21.95

**Chicken Scallopini**  
Sautéed chicken breast with lemon butter, mushrooms and capers served over linguini in a light cream sauce...\$18.95

**Garden Pasta**  
Mushrooms, red and yellow peppers, asparagus, zucchini in a light olive oil, parmesan cheese, garlic sauce over penne...\$14.95 With Chicken...\$18.95 With Shrimp...\$25.95

**Broiled Atlantic Salmon**  
\*With honey mustard glaze or lemon butter sauce on a bed of spinach with a side of rice ...\$21.95

### Burgers

*All burgers served with fries.*

**Mayor Meyer Cheeseburger**  
\*With lettuce, tomato, red onion, dill pickles, ketchup & our special sauce with melted cheddar cheese...\$14.95

**Big Daddy Burger**  
\*Cajun rubbed with jack cheese, sautéed onions, lettuce, tomato, mayo and grilled jalapeños...\$15.95

### Sides

**Mashed Potatoes** with gravy...\$3.95

**Fries**...\$3.95

**Baked Potato**...\$3.95 **Loaded Potato**...\$4.95  
Only while it Lasts! Fri/Sat after 4pm | Sun after 12pm

**Broccoli & Carrot Medley**...\$3.95

**Rice**...\$3.95

**Coleslaw**...\$3.95

**Asparagus**...\$5.95 **Sauteed Spinach**...\$5.95

**Onion Rings**...\$5.95 **Sweet Potato Fries**...\$5.95

**Skidoos Small Garden Salad**...\$5.95

**Small Caesar Salad**...\$5.95

### Desserts

**Apple Tart** Served with vanilla ice cream...\$7.95

**Chocolate Mousse**  
Homemade topped with whipped cream...\$5.95

### Kids Meals (Kids 12 & Under Only)

*Served with choice of: fries, apple sauce or steamed veggies*

**Chicken Tenders** Served with honey dijon...\$6.95

**Mac N Cheese**...\$6.95

**Cheese Quesadilla**...\$6.95

**Broiled Salmon**...\$7.95

### Daily Specials LIMITED AVAILABILITY!

*Monday:* **CHOPPED SIRLOIN** ...\$14.95

*Tuesday:* **CHICKEN KABOB** ...\$14.95

*Wednesday:* **CARNE ASADA**...\$14.95

*Thursday:* **CHICKEN POT PIE** ...\$14.95

*Friday:* **FRIED FLOUNDER** ...\$14.95

# Beverage List

## BOTTLED BEER

BUD • BUD LIGHT • MILLER LIGHT • COORS LIGHT  
CORONA • CORONA PREMIER  
MICHELOB ULTRA  
HEINEKEN  
STELLA CIDRE  
ST. PAULI GIRL (NON-ALCOHOLIC)

## DRAFT GLASS & PITCHERS

BUD • BUD LIGHT • MILLER LIGHT • COORS LIGHT  
SKIDDOOS PILSNER BY EGGENBERG  
GREAT LAKES- CHRISTMAS ALE  
ASLIN BREWING- ROTATIONAL *(LOCAL!)*  
SOLACE BREWING- PARTLY CLOUDY IPA *(LOCAL!)*  
DEVIL'S BACKBONE VIENNA LAGER *(VA!)*  
DOGFISH HEAD 60 MINUTE IPA  
LAGUNITAS IPA  
BLUE MOON  
SAM ADAMS SEASONAL  
ANGRY ORCHARD  
YUENGLING  
GUINNESS  
STELLA  
TRULY- WILD BERRY DRAFT

## OTHER BEVERAGES

COKE • DIET COKE • SPRITE • GINGERALE  
LEMONADE  
TEA (SWEET OR UNSWEETENED)  
RASPBERRY LEMONADE • RASPBERRY TEA  
SODA WATER • TONIC WATER  
PERRIER SPARKLING WATER  
IBC ROOT BEER  
COFFEE • HOT TEA • HOT CHOCOLATE  
REDBULL • RED BULL SUGAR FREE  
JUICE- APPLE • ORANGE • PINEAPPLE  
CRANBERRY • GRAPEFRUIT • TOMATO

## COCKTAILS

### Classic Margarita \$8

Altos Tequila, Gran Marrier Float, Fresh Lime Margarita Mix, Splash of Fresh Orange. Served frozen or on the rocks in a salt rimmed glass

### Mojito \$9

Bacardi Rum, Mint Leaves Muddled with Fresh Lime and House Simple Syrup & topped with Seltzer

### Raspberry Mojito \$9.50

Malibu Rum, Bacardi Rum, Raspberry Liquor, Raspberry Puree, Mint Leaves Muddled with Fresh Lime & topped with Seltzer

### Mules \$9

**Moscow**- Titos Vodka, Fresh Lime and Goslings Ginger Beer

**Jalisco Mule**- Altos Tequila, Fresh Lime and Goslings Ginger Beer

**Kentucky Mule**- Makers Mark Bourbon, Fresh Lime & Goslings Ginger Beer

**Irish Mule**- Jameson Whiskey, Fresh Lime and Goslings Ginger Beer

### Classic Old Fashioned \$9.50

Makers Mark Bourbon, Muddled Amerana Dark Cherries with Orange & Bitters

### Classic Manhattan \$9

Woodford Reserve Whiskey Bourbon, Sweet Vermouth, Bitters, Splash of Amerana Cherry Syrup

### Taki Taki Strawberry Lemonade \$8

Smirnoff Strawberry Vodka, Strawberry Puree, Lemonade, Lemon Lime Soda, Sugared Rim

### Caribbean Cannonball \$8

Fireball, Rumchata, Captain Morgan, Gingerale, Pineapple, Orange, Cherry, Lime

Truly Hard Seltzer Cans \$5

Truly Bucket- 5 for \$22

## MARTINIS

### Extra Extra Dirty Martini \$9

Choice of Vodka or Gin, Lots of Olive Juice

### Mango Martini \$9

Malibu Rum, Tuaca, Pineapple Juice, Mango Puree

## HOUSE WINES

**CANYON ROAD, CA** | 6 GLASS | 20 BOTTLE  
CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL  
CABERNET SAUVIGNON • MERLOT

**SANGRIA MADRIA** | 6.50 GLASS | 24 PITCHER  
RED • WHITE

## WHITE WINES

### CHARDONNAY, KENDALL JACKSON

CA | 8 GLASS | 32 BOTTLE

BEAUTIFULLY INTEGRATED TROPICAL FLAVORS SUCH AS PINEAPPLE & MANGO WITH A HINT OF OAK & VANILLA

### PINOT GRIGIO, ECCO DOMANI

DELLA VENZIE, ITALY | 28 BOTTLE

LIGHT CITRUS & DELICATE FLORAL AROMAS & A CRISP REFRESHING FINISH

### SAUVIGNON BLANC, PROPHECY

MARLBOROUGH, NEW ZEALAND 8 GLASS | 28 BOTTLE  
GRAPEFRUIT & LIME WITH ORANGE AND GREEN APPLES

## SPARKLING WINES

### KORBEL BRUT, CA | 8 SPLIT

THIS BOTTLE- FERMENTED CHAMPAGNE IS LIGHT TASTING & CRISP- BALANCED MEDIUM-DRY FINISH

### MARQUIS DE LA TOUR, FRANCE | 28 BOTTLE

DELICATE AROMA WITH FLORAL ASPECTS, WHILE TASTE IS CRISP & LIGHT WITH MELON FLAVORS

### ZONIN PROSECCO ITALY | 7 SPLIT

DELICATE ALMOND NOTE THAT PAIRS WELL WITH ALL FOODS

## ROSE WINE

### PROVERB ROSE CA 7 GLASS | 22 BOTTLE

DRY WITH RIPE CHERRY AND STRAWBERRY NOTES

## RED WINES

### PINOT NOIR, MIRASSOU, CA | 8 GLASS | 28 BOTTLE

CHERRY & STRAWBERRY FLAVORS WITH A VANILLA & OAK FINISH

### PINOT NOIR, HARLOW RIDGE CA | 22 BOTTLE

RICH FLAVORS OF PLUM, BLACK CHERRY AND CEDAR WITH A HINT OF CINNAMON AND A SOFT FINISH

### MALBEC, DON MIGUEL GASCON

MENDOZA, ARGENTINA | 32 BOTTLE

ELEGANT & RICH IN TEXTURE, WITH FLAVORS & AROMAS OF DARK BERRIES & A HINT OF MOCHA

### MERLOT, RED ROCK, CA | 24 BOTTLE

SOFT BLUEBERRY & PLUM FLAVORS WITH A HINT OF VANILLA AT THE FINISH

### CABERNET SAUVIGNON, LOUIS M. MARTINI

SONOMA, CA | 32 BOTTLE

FABULOUSLY SWEET AROMAS OF BLACK CURRANTS, LICORICE, & CEDAR

### CABERNET SAUVIGNON, DARKHORSE

CA | 8 GLASS | 28 BOTTLE

FLAVORS OF BLACKBERRY & BLACK CHERRY, HINTS OF TABACCO, BROWN SPICE & DARK CHOCOLATE

## 1/2 PRICED BOTTLES OF WINE

EVERY MONDAY AND WEDNESDAY

11AM-9PM

\*Contain (may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.