



## Starters

### Homemade Soup of the Day

Bowl.... \$5.95

### Our Signature Zucchini Sticks

Hand breaded and fried. Served with our ranch sauce.... \$8.95

### Potato Skins

Topped with bacon, scallions and drizzled with ranch.... \$9.95

### Tex Mex Egg Rolls

Served with our avocado chipotle ranch sauce.... \$9.95

### Fried Calamari

Served with our bistro sauce...\$10.95

### Quesadilla

**Veggie**--With cremini mushrooms, jack and parmesan cheeses, scallions and diced tomatoes with a side of salsa and sour cream...\$8.95

**Chicken**—cheddar cheese and pico de gallo with a side of salsa and sour cream ...\$10.95

### Wings

Buffalo style served hot or mild with choice of ranch or blue cheese dressing ... \$12.95

### Chicken Tenders

Thin strips lightly breaded and fried. Served with our honey Dijon sauce or served Buffalo style with blue cheese dressing...\$10.95

## Salads

*Available Dressings: Ranch, Blue Cheese, Chipotle Avocado Ranch, Honey Dijon, Oil & Vinegar, Caesar, Balsamic, 1000 Island*

### Skidoos House Salad

Mixed greens, tomatoes, carrots and croutons. Small...\$3.95  
Large...\$6.95

Add Protein: Chicken +\$4, Salmon +\$5, Shrimp +\$10

### Skidoos Chopped Salad

Chopped greens, grilled chicken breast, scallions, tomatoes, avocado, corn, black beans, jack and cheddar cheese served with chipotle avocado ranch dressing...\$13.95

### Grilled Salmon Salad

Field greens, potatoes, asparagus, tomatoes, walnuts, dried cranberries tossed with honey dijon dressing ...\$14.95

## Sandwiches

*All sandwiches served with fries.*

### Grilled Chicken Sandwich

Grilled chicken breast with avocado, jack cheese, lettuce, tomato and our spicy chipotle ranch sauce on a potato roll...\$11.95

### Buffalo Chicken Sandwich

Chicken breast lightly 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. Served on a potato roll...\$10.95

### Chicken Souvlaki

Marinated chicken served on pita bread with lettuce, tomato, onions, feta cheese and tzatziki sauce...\$12.95

### 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...\$11.95

### Reuben Grill

Thin slices of lean corned beef grilled with sauerkraut, topped with Swiss cheese & 1000 island dressing...\$10.95

### Crab Cake on a Roll

Large broiled jumbo lump crab cake served on a roll and our own bistro sauce. Served with coleslaw...  
\$16.95

### Shrimp Tacos

Three flour tortillas with fried shrimp, avocado, pico de gallo, cabbage and chipotle aioli ...\$14.95

## Entrees

*All entrees include our garden salad*

### PJ Skidoos Prime Rib

**Served after 4 pm Friday, Saturday & Sunday**

\*Regular Cut 10 oz. ...\$18.95

\*Skidoos Cut 12 oz...\$20.95 \*Large Cut 16oz...\$25.95

Served with mashed potatoes & gravy and horseradish.

### Rib Eye Steak

\*14 oz served with mashed potatoes & gravy...\$20.95

### BBQ Baby Back Ribs

Served with fries and coleslaw. Half...\$15.95 Full...\$20.95

### Shrimp Scampi

Shrimp, tomatoes, scallions, garlic in a lemon butter white wine sauce over linguini...\$18.95

### Chicken Scaloppini

Sautéed chicken breast with lemon butter, mushrooms and capers served over linguini in a light cream sauce...\$17.95

### Garden Pasta

Mushrooms, red and yellow peppers, asparagus, broccoli in a light olive oil, parmesan cheese, garlic sauce over linguini...\$14.95 With chicken...\$18.95

### Broiled Atlantic Salmon

\*With honey mustard glaze or lemon butter sauce on a bed of spinach with a side of rice ...\$18.95

### Jumbo Crab Cake

Served with fries, coleslaw and our own bistro sauce...\$20.95

## Burgers

*All burgers served with fries.*

### Mayor Meyer Cheeseburger

\*With lettuce, tomato, red onion, dill pickles, ketchup & our special sauce with melted cheddar cheese...\$11.95

### Big Daddy Burger

\*Cajun rubbed with jack cheese, sautéed onions, lettuce, tomato, mayo and grilled jalapeños...\$12.95

## Sides

**Mashed Potatoes** with gravy...\$2.95

**Fries**...\$2.95

**Broccoli & Carrot Medley**...\$2.95

**Rice**...\$2.95

**Coleslaw**...\$2.95

**Baked Potato**

Only while it Lasts! Fri/Sat/Sun after 4pm...\$2.95

**Asparagus**...\$3.95

**Onion Rings or Sweet Potato Fries**...\$3.95

## Desserts

### Apple Tart

Served with vanilla ice cream...\$5.95

### Chocolate Mousse

Homemade topped with whipped cream...\$4.95

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

*Served with choice of: fries, apple sauce or broccoli & carrot medley*

**Chicken Tenders** Served with honey dijon...\$5.95

**Mac N Cheese**...\$5.95

**Cheese Quesadilla**...\$5.95

**Broiled Salmon**...\$6.95

## Daily Specials

*Monday:* BEEF STEW ...\$12.95

*Tuesday:* CHOPPED SIRLOIN ...\$12.95

*Wednesday:* CARNE ASADA ...\$12.95

*Thursday:* CHICKEN POT PIE ...\$12.95

*Friday:* FRIED FLOUNDER ...\$12.95

*LIMITED SPECIALS AVAILABLE EACH DAY!*

\*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.

# 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  
HONOR BREWING- DESIRED EFFECTS DOUBLE IPA  
GREAT LAKES BREWING- CHRISTMAS ALE  
DOGFISH HEAD 60 MINUTE IPA  
LAGUNITAS IPA  
SOLACE BREWING- PARTLY CLOUDY IPA  
BLUE MOON  
SAM ADAMS SEASONAL- WINTER ALE  
ANGRY ORCHARD  
YUENGLING  
MODELO  
SKIDDOOS PILSNER BY EGGENBERG  
GUINNESS  
STELLA  
DEVIL'S BACKBONE VIENNA LAGER

## OTHER BEVERAGES

COKE • DIET COKE • SPRITE • GINGERALE  
LEMONADE  
TEA (SWEET OR UNSWEETENED)  
RASPBERRY LEMONADE • RASPBERRY TEA  
SODA WATER • TONIC WATER  
PERRIER SPARKLING WATER  
OLD DOMINION ROOT BEER  
COFFEE • HOT TEA • HOT CHOCOLATE  
REDBULL

## COCKTAILS

### Classic Margarita \$8

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

### Mojito \$8

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

### Raspberry Mojito \$8.50

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

### Mules \$8

**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

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 \$7

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

Truly Hard Seltzer \$4

Truly Bucket 5 for \$18

## MARTINIS

### Extra Extra Dirty Martini \$9

Choice of Vodka or Gin, Lots of Olive Juice

### Mango Martini \$8.50

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 | 24 BOTTLE  
LIGHT CITRUS & DELICATE FLORAL AROMAS & A CRISP  
REFRESHING FINISH

### SAUVIGNON BLANC, PROPHECY

MARLBOROUGH, NEW ZEALAND | 7 GLASS | 24 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 | 6 GLASS | 18 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 | 18 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 | 8 GLASS | 22 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 | 24 BOTTLE  
FLAVORS OF BLACKBERRY & BLACK CHERRY, HINTS OF TABACCO,  
BROWN SPICE & DARK CHOCOLATE