

SATURDAY BRUNCH MENU
11-3



SUNDAY BRUNCH BUFFET
ALL YOU CARE TO EAT 10-2

Starters

Homemade Soup of the Day

Bowl... \$6.95

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.... \$10.95

Fried Calamari

Served with our bistro sauce...\$11.95

Quesadilla

Veggie--With cremini mushrooms, jack and parmesan cheeses, scallions and diced tomatoes with a side of salsa and sour cream...\$9.95

Chicken--cheddar cheese and pico de gallo with a side of salsa and sour cream ...\$11.95

Wings

Buffalo style served hot or mild with choice of ranch or blue cheese dressing ... \$14.95

Chicken Tenders

Thin strips lightly breaded and fried. Served with our honey Dijon sauce or served Buffalo style with blue cheese dressing...\$11.95

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...\$4.95
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...\$14.95

Opa Opa Greek Salad

Mixed greens topped with grilled chicken breast, feta cheese, kalamata olives, onions, cucumbers, tomatoes, pepperoncini and our own Greek dressing...\$14.95

Grilled Salmon Salad

Field greens, potatoes, asparagus, tomatoes, walnuts, dried cranberries tossed with honey dijon dressing ...\$15.95

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...\$12.95

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...\$12.95

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...\$12.95

Reuben Grill

Thin slices of lean corned beef grilled with sauerkraut, topped with Swiss cheese & 1000 island dressing...\$12.95

Tuna Pita Pocket

Homemade tuna salad with lettuce & tomato on pita bread...\$11.95

Shrimp Tacos

Three flour tortillas with fried shrimp, avocado, pico de gallo, cabbage and chipotle aioli ...\$16.95

*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.

Entrees

All entrees include our garden salad

PJ Skidoos Prime Rib

Served after 4 pm Friday, Saturday & Sunday

*Regular Cut 10 oz. ...\$19.95

*Skidoos Cut 12 oz...\$21.95 *Large Cut 16oz...\$26.95

Served with mashed potatoes & gravy and horseradish.

Rib Eye Steak

*14 oz served with mashed potatoes & gravy...\$22.95

London Broil

*Thin slices of marinated flank steak with mushroom wine sauce served over mashed potatoes...\$18.95

BBQ Baby Back Ribs

Served with fries and coleslaw. Half...\$16.95 Full...\$23.95

Shrimp Scampi

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

Chicken Scallopini

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, zucchini in a light olive oil, parmesan cheese, garlic sauce over penne...\$14.95 With Chicken...\$18.95 With Shrimp...\$24.95

Broiled Atlantic Salmon

*With honey mustard glaze or lemon butter sauce on a bed of spinach with a side of rice ...\$19.95

Burgers

All burgers served with fries.

Mayor Meyer Cheeseburger

*With lettuce, tomato, red onion, dill pickles, ketchup & our special sauce with melted cheddar cheese...\$12.95

Big Daddy Burger

*Cajun rubbed with jack cheese, sautéed onions, lettuce, tomato, mayo and grilled jalapeños...\$13.95

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...\$4.95 **Sauteed Spinach**...\$4.95

Onion Rings or Sweet Potato Fries...\$4.95

Desserts

Apple Tart

Served with vanilla ice cream...\$7.95

Chocolate Mousse

Homemade topped with whipped cream...\$4.95

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

Monday: CHICKEN COBB SALAD ...\$12.95

Tuesday: CHOPPED SIRLOIN ...\$12.95

Wednesday: CARNE ASADA ...\$12.95

Thursday: GRILLED ROMAINE ...\$12.95

Friday: FRIED FLOUNDER ...\$12.95

LIMITED SPECIALS AVAILABLE EACH DAY!

Beverage List

BOTTLED BEER

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

DRAFT GLASS & PITCHERS

BUD • BUD LIGHT • MILLER LIGHT • COORS LIGHT
ASLIN- BABY SHARK IPA
BELLS- TWO HEARTED ALE
DOGFISH HEAD 60 MINUTE IPA
LAGUNITAS IPA
SOLACE BREWING- PARTLY CLOUDY IPA
BLUE MOON
SAM ADAMS SEASONAL- SUMMER-ALE
ANGRY ORCHARD
YUENGLING
SKIDDOOS PILSNER BY EGGENBERG
GUINNESS
STELLA
DEVIL'S BACKBONE VIENNA LAGER
TRULY HARD SELTZER- WILD BERRY **NEW ON TAP!**

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 Cans \$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 | 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

1/2 PRICED BOTTLES OF WINE

EVERY MONDAY AND WEDNESDAY

11AM-9PM