



Starters

Our Signature Zucchini Sticks

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

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

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

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

Limited Time Special

Fried Oysters

Appetizer: \$9.95 • Entrée with fries & coleslaw...\$14.95

Served over bistro sauce

*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. ...\$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

Carne Asada

Grilled marinated flank steak served over rice with a side of pico de gallo ...\$16.95

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

Chicken Kabob

Greek marinated chicken breast skewered with peppers and onions. Served with rice pilaf and a side of pita and tzatziki sauce...\$17.95

Jumbo Crab Cake

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

Fried Shrimp

Panko crusted fried shrimp. Served with fries, coleslaw and cocktail sauce...\$17.95

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

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

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
DOGFISH HEAD 60 MINUTE IPA
ASLIN- CAW DOUBLE IPA
LAGUNITAS IPA
SOLACE BREWING- PARTLY CLOUDY IPA
BLUE MOON
SAM ADAMS SEASONAL
ANGRY ORCHARD
YUENGLING
MODELO
SKIDDOOS PILSNER BY EGGENBERG
GUINNESS
RAR GROOVE CITY HEFEWEIZEN
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

Hornitos 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- Hornitos 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