

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 Monday-Saturday & 12pm Sunday

*Regular Cut 10 oz. ...\$23.95

*Skidoos Cut 12 oz...\$25.95 *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 Read 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: CHICKEN COBB SALAD...\$15.95

Tuesday: ICEBERG LETTUCE WEDGE...\$15.95

Wednesday: SHRIMP ROLL...\$15.95

Thursday: CHICKEN FAJITAS ...\$15.95

Friday: FRIED FLOUNDER ...\$15.95

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
ASLIN BREWING- ROTATIONAL (LOCAL)
RIGHT PROPER BREWING- RAISED BY WOLVES(L)
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

FREE REFILLS ON SODAS, UNFLAVORED TEAS & COFFEE ONLY

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 Marnier 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.

