



Restaurant Week

May 11-17, 2020

DINNER - \$35

Choice of 1 from each Course

Meal includes:

~Glass of House Wine, Draft Beer, Soda, Tea or Root Beer~

FIRST COURSE

Tex Mex Egg Rolls

Served with our ranch chipotle sauce

Our Signature Zucchini Sticks

Hand breaded and deep fried served with our own ranch dip

Spinach and Artichoke Dip

A creamy blend of spinach, artichoke hearts, garlic, jack and parmesan cheese baked to a golden brown. Served with tortilla chips.

Fried Calamari

Served with our bistro sauce

Crab Dip

Baked lump crab meat, Jack and parmesan cheese served with French bread

SECOND COURSE

Choice of Garden Salad or Caesar Salad

THIRD COURSE

PJ Skidoos Prime Rib

*Regular Cut 10 oz. Served with a baked potato

Braised Short Ribs of Beef

Short ribs slowly cooked in a rich mushroom wine sauce with cipollini onions served with buttered carrots over mashed potatoes

Louisiana Pasta

Shrimp and andouille sausage with tomatoes, scallions and penne pasta in a spicy Creole cream sauce

Chicken Scaloppini

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

Jumbo Crab Cake

Served with cole slaw, fries and our own bistro sauce

Broiled Atlantic Salmon

With honey mustard glaze or lemon butter sauce on a bed of spinach with a side of rice

FOURTH COURSE

Chocolate Mousse

Homemade House Specialty! Topped with whipped cream.

Warm Apple Tart

Topped with vanilla ice cream, caramel sauce and whipped cream.

Cheesecake

Drizzled with raspberry sauce