

APPETIZERS

Homemade Chips & Salsa 7.95

Chips & Guacamole 9.95

Chips & Queso
Cup 7.95 Bowl 10.95
Add Chorizo 4.00

Wings

Sauce choice: Buffalo, Asian, or Garlic Parmesan 16.95

Yak Attack Skewers (3)
Chicken 10.95

Mozzarella Sticks 10.95

Green Chili Cheese Fries 10.95

Chicken or Steak Fajita Quesadilla
Cheddar and jack, onions, peppers, tomatoes, sour cream, guacamole, salsa 14.95

Nachos

Choose chicken or steak. Melted cheese, tomatoes, green onions, guacamole, sour cream and a side of salsa 17.95
Half order 10.95

Birdie-Birdie Shrimp
Popcorn shrimp with birdie sauce 14.95

Sweet Potato Fries
With whiskey butter 9.95



STREET TACOS

3 TACOS (no mix and match) 12.95

Steak

Carne asada, cotija cheese, shredded lettuce, fresh jalapeño

Chicken

Grilled chicken, shredded lettuce, cilantro lime crema

Fried Fish

Fried cod, shredded lettuce, Cholula remoulade

SLIDER BASKET

5 Sliders - American, swiss, grilled onions, au jus 15.95

SANDWICHES

Add green chiles, cheese, or bacon to any sandwich for 2.00

Nashville Chicken Sandwich

Fried chicken dipped in Nashville hot honey sauce, sriracha mayo, coleslaw, pickles and pickled onions 15.95
Add some heat with a side of garlic chili oil

The "Club" House

Our triple decker specialty with smoked turkey, ham, mayo, cheddar cheese, bacon, lettuce, tomato, choice of bread 14.95

Reuben

Corned beef, sauerkraut, swiss cheese, 1000 island on marble rye 15.95

Chicken Sandwich

Chicken breast, bacon, avocado, jack, grilled onions 14.95

Philly Cheesesteak

Shaved prime rib, grilled peppers and onions, provolone, on a hoagie roll 17.95

Turkey Avocado Tomato Melt

Smoked Turkey breast, avocado, tomato, jack cheese, served open face on Texas toast 13.95

Shaved Prime Rib French Dip

Served on a hoagie roll with au jus 17.95

Warm Tuna Melt

Cheddar, your choice of bread 13.95

The Don

Prosciutto, salami, pepperoni, ham, pepperoncini, mozzarella, lettuce, tomato, onion, Italian vinaigrette, on a hoagie roll 16.95

Veggie Pita

Avocado, tomato, onion, cucumber, lettuce, red pepper hummus 13.95

BLT

Traditional BLT, with mayo and your choice of bread 13.95

SOUP & SALAD

Salad add ons: Chicken 5.00, Steak, tuna poke, fried shrimp or salmon 7.00

Green Chili

Cup 5.95 Bowl 7.95

French Onion

Cup 6.95 Bowl 8.95

Soup O' Day

Cup 4.95 Bowl 7.95

Colorado Cobb Salad

Bacon, egg, bleu cheese, avocado, tomato, fresh greens 13.95
Make it a Chef for 5.00

Caesar Salad

Croutons, parmesan, romaine, Caesar 10.95

Asian Salad

Rice noodles, water chestnuts, red pepper, carrot, red onion, cashews, wasabi peas, sesame seeds, fresh greens, sweet chili vinaigrette 15.95

Antipasto

Iceberg, prosciutto, salami, pepperoni, black olive, mushroom, onion, fresh mozzarella, pepperoncini, Italian vinaigrette 15.95

ENTREES

Grilled Ribeye Steak*

14oz, Mashed potatoes, fresh vegetable 26.95

Shrimp Scampi

Jumbo prawns, fettuccini, with garlic toast 21.95

Fish & Chips

Deep fried battered cod served with fries and coleslaw 15.95

Chicken Fried Steak

Mashed potatoes, vegetable, cream or brown gravy 17.95

Fresh Ahi Poke Bowl*

Ahi, cucumber, fresh ginger, carrots, avocado, water chestnuts, wasabi peas, sesame seeds, rice noodles, fried wontons, onions 17.95

Add Starter Salad 2.95

BURGERS & SANDWICHES served with your choice of fries, potato salad, coleslaw, cottage cheese, or upgrade to a premium side

Premium Sides 1.95

Sweet Potato Fries, Cup of Soup, Side Salad, or Onion Rings

BURGERS*

All beef 1/2 lb patty

Substitute any burger with a veggie patty for 2.00

Add green chiles, cheese, or bacon to any burger for 2.00

Classic Burger*

Lettuce, tomato, pickles and onion 14.95

The Green Chili Slopper*

Topped with green chili, tomato, jalapeño, cheddar, sour cream, served open face 16.95

California Burger*

Avocado, grilled ham, jack cheese, lettuce, tomato, pickles, onions, ranch dressing 16.95

Bacon Cheddar Burger*

Crisp bacon, lettuce, tomato, pickles, onions, cheddar 16.95

Mushroom Swiss Burger*

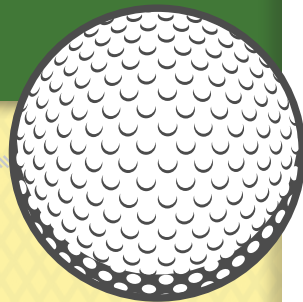
Fresh sautéed mushrooms, lettuce, tomato, pickles, onions, swiss 16.95

Signature Patty Melt*

Grilled onions, swiss on rye 15.95

Patty's Fatty*

Double patty, lettuce, tomato, pickles, onions, double cheddar 19.95



DAILY SPECIAL

MONDAY

Open Faced Beef

Shaved prime rib served open faced on Texas toast with mashed potatoes and brown gravy 15.95

WEDNESDAY

Chef's Choice

Fresh made creations by our talented culinary team 17.95

All-You-Can-Eat Snow Crab

Served with wild rice and drawn butter. Seasonal from Labor Day to Memorial Day 4pm-close 59.99

THURSDAY

Chicken Fried Chicken

Cream gravy, mashed potatoes, green beans 16.95

FRIDAY

Lobster Roll

Connecticut style, brown butter poached lobster roll, choice of side 23.95

Shrimp Cocktail

FRIDAY STARTING AT 3PM 14.95

SATURDAY

Prime Rib

12oz 23.95
Big Willy Cut 24oz 38.95
Prime rib, garlic mashed potatoes, side salad

SUNDAY

BBQ

1/2 Rack 21.95
Full Rack 31.95
House smoked pork BBQ ribs, fries, slaw

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Add Starter Salad 2.95

BAR AND GRILL OPEN 7 DAYS A WEEK REGARDLESS OF WEATHER!

BEVERAGES

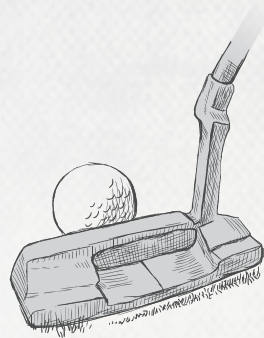
Pepsi Products 3.50
Iced Tea 3.50
Locally Roasted Barista Coffee 3.50

Juice Sm 3.50 Lg 5.50
 OJ, cranberry, grapefruit, pineapple, tomato, apple
Milk 3.50

BEER

DRAFT

	Pint
Bud Light	6.00
Coors	6.00
Coors Light	6.00
Modelo	6.00
Laughing Lab	7.00
Beehive	7.00
Guinness	7.50
Goat Patch Hazy IPA	7.50
Voodoo Ranger IPA	7.00



BOTTLE/CAN

Budweiser 5.50	Mike's Hard Lemonade 6.00
Bud Light 5.50	Angry Orchard 6.00
Coors 5.50	Voodoo Ranger IPA 6.00
Coors Light 5.50	White Claw 5.50
Michelob Ultra 5.50	High Noon 5.50
Miller Light 5.50	Stella Artois 6.00
Blue Moon 6.00	Corona 6.00
Samuel Adams 6.00	Cutwater Transfusion 6.50
Heineken 6.50	Cutwater Margarita 6.50

NON-ALCOHOLIC

Sam Adam's NA Haze 6.50	Corona NA 6.00
Bud Zero NA 6.00	Guinness NA 8.00
	Heineken 0.0 NA 7.00

MOCKTAILS

The Tee Box
 Lime juice, chamomile simple syrup and topped with club soda 8.00

The Mulligan
 Pineapple juice, splash of lemon juice, and rosemary simple syrup 8.00

DESSERTS

House Made Bread Pudding
 Whiskey butter glaze 7.00

Cheesecake by Michele
 Locally baked cheesecake - New York or Seasonal 10.00

PJ Sundae
 Vanilla ice cream, chocolate, caramel, candied pecans, whipped cream, sprinkles 8.00

Carrot Cake
 Traditional carrot cake 7.00

French Silk Pie 7.00

Apple Pie 7.00
 Ala mode +2.00



GOLF DIGEST 50 BEST 19TH HOLES IN AMERICA

WINES

HOUSE WINES

Markstone Pinot Gris 6.50 / 21.00 bottle
Markstone Chardonnay 6.50 / 21.00 bottle
Markstone Pinot Noir 6.50 / 21.00 bottle
Markstone Cabernet Sauvignon 6.50 / 21.00 bottle

WHITES

Minimalista Rose - Argentina 10.00 / 36.00 bottle
Benovolio Pinot Grigio - Italy 8.00 / 28.00 bottle
Schmitt Sohne Riesling - Germany 11.00 / 32.00 bottle
Yealands Sauvignon Blanc - Marlborough, New Zealand 11.00 / 38.00 bottle
Aveleda Vinho Verde - Portugal 10.00 / 32.00 bottle
Cambria Katherines Vineyard Chardonnay - Santa Barbara, CA 14.00 / 42.00 bottle
Kendall Jackson Chardonnay - CA 9.00 / 30.00 bottle

REDS

Boen Pinot Noir - Russian River Valley, CA 11.00 / 40.00 bottle
Portillo Malbec - Argentina 11.00 / 42.00 bottle
Highlands 41 Black Granite Red Blend - Paso Robles, CA 12.00 / 40.00 bottle
Gnarly Head Zinfandel - Lodi, CA 11.00 / 38.00 bottle
Earthquake Cabernet Sauvignon - Lodi, CA 12.00 / 44.00 bottle
Clay Shannon Cabernet Sauvignon - Lake Country, CA BOTTLE ONLY 55.00
Kings Ridge Pinot Noir - Willamette Valley, OR BOTTLE ONLY 55.00

SPARKLING WINE

House Sparkling Wine 6.50 / 24.00 Carafe
Gruvi NA Dry Secco or Rose 8.00
Zonin Prosecco Split - Italy 8.00
Dom Perignon (for that hole in one!) 145.00

COCKTAILS

Spicy Masters Margarita
 Jalapeno infused Cazadores tequila, Italicus liqueur, fresh lime juice and agave 12.00

Blackberry Margarita
 Cazadores tequila, triple sec, blackberries and lime juice 12.00

Gin Sandie
 Hendrick's Gin, St Germain liqueur, ginger ale and a splash of lemon 12.00

Colorado Barkie
 291 Whiskey, Tawny Port and dash of bitters 12.00

French Country Cosmo
 Tito's vodka, Cointreau, ruby red grapefruit juice 12.00

Patty Spritz
 Bare Bones Vodka, Prosecco, and a splash of grapefruit juice 12.00

PIMMS Cup
 Pimms No. 1 Cup, cucumber, lemon, lime, mint, orange, topped with ginger ale 12.00

PJBARANDGRILL.COM • FOLLOW US ON FACEBOOK AND INSTAGRAM @PJ_BAR_AND_GRILL

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©US Foods Menu 2025 (5287217)