



DINNER MENU

A FAMILY TRADITION SINCE 1968



**KIDS' MENU
AVAILABLE**

THEME NIGHTS *AFTER 4PM DINE IN ONLY

MONDAY • SENIORS NIGHT & TA'S CHINESE PLATTER

FISH & CHIPS \$18
LIVER & ONIONS \$18
ROAST TURKEY \$19
CHICKEN SNACK \$18

STEAK SANDWICH \$20
HAMBURGER STEAK \$19

INCLUDES THE PICK 2
AT THE BOTTOM



CHINESE PLATTER \$22

TUESDAY • FAJITA NIGHT

CHARBROILED CHICKEN, STEAK STRIPS, SHRIMP OR ANY TWO COMBINED SERVED
WITH SAUTÉED MIXED PEPPERS, ONIONS & ALL THE FIXINGS!

¼ POUND
FOR 1 PERSON
\$22

½ POUND
FOR 2 PEOPLE
\$39

1 POUND
FOR 3 PEOPLE
\$55



WEDNESDAY • PIZZA NIGHT

**CREATE YOUR
OWN 3-TOPPING:
SMALL \$20 • LARGE \$31**

TOPPINGS TO CHOOSE FROM:
MUSHROOM, GREEN OLIVE, GREEN PEPPER, GREEK
PEPPER, HOT PEPPERS, TOMATO, ONION, BLACK OLIVES,
PINEAPPLE, PEPPERONI, BACON, HAM, SAUSAGE



THURSDAY • RIB & WING NIGHT

½ RACK
\$23

FULL RACK
\$29

INCLUDES THE PICK 2 AT THE BOTTOM

FLAVOUR CRISP
CHICKEN WINGS
\$9

½ PRICE

ONE POUND OF TENDER CHICKEN WINGS SERVED
WITH RANCH DRESSING & CARROT STICKS (BBQ, MILD,
MEDIUM, HOT, HONEY GARLIC, LEMON PEPPER).

FRIDAY • PRIME RIB NIGHT

FRESH PRIME RIB SMOTHERED IN PJ'S BEEF AU JUS

\$34

INCLUDES THE PICK 2 AT THE BOTTOM

SATURDAY • PASTA NIGHT

ASK YOUR SERVER FOR TONIGHT'S SIGNATURE PASTA

\$25

SERVED WITH FRESH GARLIC BREAD & GARDEN SALAD

PICK 2 OF THE FOLLOWING: FRENCH FRIES • BAKED, MASHED OR ROAST POTATO
• RICE • SEASONED VEGETABLES • GARDEN SALAD

SERVED WITH: FRESH GARLIC BREAD & HOMEMADE SOUP

\$4 SUBSTITUTE: GREEK OR CAESAR SALAD
• SWEET POTATO FRIES • ONION RINGS

\$5 SUBSTITUTE:
POUTINE

APPETIZERS

GARLIC BREAD

Two slices of fresh bread smothered in garlic butter 5 with cheese 7

BRUSCHETTA

Two slices of fresh bread topped with diced tomato, garlic, basil, onion and a blend of feta and mozzarella cheese 9

PJ'S HOMEMADE SOUP

Please ask your server about our delicious homemade soup prepared daily 6

FRENCH ONION SOUP

Homemade French onion soup topped with toasted bread and baked with mozzarella cheese 12

ZUCCHINI STICKS

Zucchini cooked golden brown in a crunchy breading served with ranch dressing 16

ONION RINGS

Onion rings cooked golden brown in a crunchy breading 13

SWEET POTATO FRIES

Crispy sweet potato fries served with homemade chipotle sauce 12

ESCARGOT

Baked escargot in garlic butter 11 with cheese 13

FLAVOUR CRISP CHICKEN WINGS

One pound of tender chicken wings served with ranch dressing and carrot sticks (BBQ, Mild, Medium, Hot, Honey, Garlic, Lemon Pepper) 18

CANADIAN POUTINE

Fresh-cut fries, homemade gravy and cheese curds 14

SPINACH & ARTICHOKE DIP

A delicious blend of spinach, artichoke, cream cheese, garlic, sour cream and mozzarella cheese served with toasted pita and tortilla chips. 15

MINI VEGETABLE SPRING ROLLS

A variety of lightly seasoned fresh vegetables and spices in a thin, crispy wrap served with a red-hot sweet chili sauce 15

MUNCHIE PLATTER

A combination of golden-brown zucchini sticks, chicken wings, onion rings, buffalo cauliflower bites and vegetable samosa 22

GREEK MEATBALLS & TZATZIKI

Zesty and tasty Greek meatballs served with homemade tzatziki 14

EGG ROLLS

Traditional mini-egg rolls served with plum sauce 14

BUFFALO CAULIFLOWER BITES

Crisp, whole cauliflower florets covered in a thin layer of deliciously crunchy batter served with ranch dressing 14

POP CURDS

Freshly made in Casselman, shareable bites of battered golden-brown cheese curds made with only natural Canadian ingredients with PJ's homemade pizza sauce 16

VEGETABLE SAMOSA

A blend of potatoes, peas, onions, squash, peppers and spices in a triangle spring roll wrapper served with a red-hot chili sauce 14

PJ'S FAMOUS HOMEMADE ORIGINAL & GREEK SALAD DRESSING AVAILABLE AT THE FRONT COUNTER



SALADS

GARDEN SALAD

Crisp lettuce topped with carrots, red onions, and tomatoes with PJ's homemade creamy dressing 17

CAESAR SALAD ^{GF}

Romaine lettuce tossed with creamy caesar dressing, parmesan cheese, homemade croutons and fresh bacon 18

VILLAGE SALAD

Tomatoes, cucumbers, red onions, Kalamata olives, and crumbled feta cheese in a light olive oil, red wine vinegar and oregano dressing 20

PJ'S GREEK SALAD

Crisp lettuce with tomatoes, hot peppers, Kalamata olives, feta cheese and red onions topped with PJ's homemade house or Greek dressing 20

STARTER SALADS

Garden salad 9 | Caesar salad 10 | PJ's Greek salad 11

SALAD TOPPERS

GRILLED CHICKEN \$6 STEAK STRIPS \$7
SHRIMP SKEWERS \$6 SEAFOOD MIX \$7



GREEK SPECIALTIES

CHICKEN SOUVLAKI

Charbroiled tender chicken souvlaki marinated and seasoned to perfection served with homemade tzatziki **25**

PORK SOUVLAKI

Charbroiled tenderloin pork souvlaki marinated and seasoned to perfection served with homemade tzatziki **25**

LAMB CHOPS

Traditional Greek-style lamb chops charbroiled to perfection in lemon and oregano **34**

MYKONOS RIGANATO

Charbroiled marinated chicken breasts in olive oil and oregano topped with feta cheese **26**

SERVED WITH: FRESH GARLIC BREAD, GREEK SALAD & CHOICE OF ROAST POTATO OR RICE

STIR-FRYS

Fresh green and red peppers and onions stir-fried in white wine and served over a bed of rice **19** **GF** **20**

STIR-FRY TOPPINGS

GRILLED CHICKEN	\$6	STEAK	\$7
VEGETABLES	\$6	TIGER SHRIMPS	\$9

SERVED WITH: FRESH GARLIC BREAD & GARDEN SALAD

ORIGINALS

ROAST TURKEY

Tender turkey with homemade stuffing smothered in gravy and served with cranberry sauce **23**

BEEF LIVER

Tender baby beef liver smothered in sautéed onions **22** with bacon **23**

HAMBURGER STEAK

100% certified black Angus beef charbroiled to perfection and smothered in sautéed onions and gravy **23**

PICK 2 OF THE FOLLOWING: FRENCH FRIES • BAKED, MASHED OR ROAST POTATO • RICE • SEASONED VEGETABLES • GARDEN SALAD

SERVED WITH: FRESH GARLIC BREAD

\$4 SUBSTITUTE: GREEK OR CAESAR SALAD • SWEET POTATO FRIES • ONION RINGS

\$5 SUBSTITUTE: POUTINE

SANDWICHES & BURGERS

CLUBHOUSE

PJ's classic triple-decker loaded with fresh turkey, crisp bacon, fresh tomato and lettuce **22**

CLUB SPECIAL

A triple-decker loaded with homemade chicken salad and fresh lettuce **22**

HOT TURKEY • HOT HAMBURGER • HOT BEEF

Served on a sesame seed bun smothered with homemade gravy **22**

SMOKED MEAT SANDWICH

Montreal smoked meat served on rye bread with mustard and a pickle **21**

CHICKEN CAESAR WRAP

Charbroiled tender chicken strips in a creamy caesar salad with cheddar and mozzarella cheese served in a white flour tortilla **21**

CHICKEN • PORK • GYRO ON A PITA

Tender chicken, pork, or gyro topped with tzatziki, tomato, and onions wrapped in a warm pita **21**

PJ'S BURGER

8 oz. **100% certified black Angus** charbroiled burger with all the toppings **20** **GF** **22**

Cheeseburger **21** **GF** **23**

Bacon Cheeseburger **22** **GF** **24**

CANADIAN BURGER

8 oz **100% certified black Angus** beef burger topped with bacon, sautéed mushrooms, tomato, lettuce and cheese **23** **GF** **25**

PICK 2 OF THE FOLLOWING: FRENCH FRIES
• BAKED, MASHED OR ROAST POTATO • RICE
• SEASONED VEGETABLES • GARDEN SALAD

\$ 4 SUBSTITUTE: GREEK OR CAESAR SALAD
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\$5 SUBSTITUTE:
POUTINE

PIZZA

CREATE YOUR OWN PIZZA:
PICK ANY 3 TOPPINGS
SMALL \$24 • LARGE \$36

GF Gluten-Free Crust (Small) add 3 • Cauliflower Crust (Small) add 5

	SMALL	LARGE
1. PLAIN: Sauce, cheese	GF \$19	\$29
2. PJ'S PEPPERONI: Pepperoni	\$20	\$32
3. MEAT LOVERS: Pepperoni, bacon, sausage	\$24	\$36
4. BBQ CHICKEN: BBQ sauce, chicken, mushroom	\$24	\$38
5. MEDITTARANEAN: Gyro, tzatziki, tomato, onion, feta	\$23	\$36
6. PIZZA CLUB: Chicken, bacon, tomato	\$24	\$38
7. TROPICAL CHICKEN: Chicken, bacon, pineapple	\$24	\$38
8. CANADIAN: Pepperoni, bacon, mushroom	\$23	\$35
9. VEGETARIAN: Mushroom, green pepper, tomato, onion	GF \$23	\$35
10. FULLY LOADED: Pepperoni, bacon, mushroom, green pepper, green olive, onion, tomato	\$25	\$38
11. GREEK: Olive oil, black olive, tomato, greek pepper, feta, mozzarella	\$24	\$37
12. COMBINATION: Pepperoni, mushroom, green pepper	\$23	\$35
13. THE WORKS: Pepperoni, mushroom, green pepper, green olive	\$24	\$37
14. HAWAIIAN: Ham, pineapple	GF \$22	\$34
15. ITALIAN: Chicken, mushroom, bacon, Alfredo sauce	\$24	\$38

START WITH A SALAD:

Garden:	Caesar:	Greek:
17 regular	18 regular	20 regular
9 starter	10 starter	11 starter



ADDITIONAL TOPPINGS

MUSHROOM, GREEN OLIVE, GREEN PEPPER, GREEK PEPPER, HOT PEPPER, TOMATO, ONION, BLACK OLIVE, PINEAPPLE, PEPPERONI, BACON, HAM, SAUSAGE
SMALL \$5 • LARGE \$6

CHICKEN, MOZZARELLA
SMALL \$6 • LARGE \$7

CHICKEN

CHICKEN FINGERS

Chicken fingers cooked golden brown served with PJ's homemade plum sauce **21**

FLAVOUR CRISP CHICKEN

Freshly breaded pressure fried chicken

2 pc. **20** • 3 pc. **22** • 4 pc. **24**

CHICKEN & SHRIMP

Marinated charbroiled chicken breast with fresh tiger shrimp **31**

CHICKEN TERIYAKI

Charbroiled chicken strips in teriyaki sauce **25**

PJ'S PEPPERCORN CHICKEN

Two charbroiled chicken breasts smothered in a peppercorn, mushroom and white wine sauce **28**

SANTE FE CHICKEN

Charbroiled tender chicken topped with BBQ sauce, green onion, tomato and baked with cheddar and mozzarella cheese **28**

CANADIAN SUPREME ^{GF}

Two charbroiled chicken breasts topped with fresh bacon, baked with goat cheese **28**

**PICK 2 OF THE FOLLOWING: FRENCH FRIES • BAKED, MASHED OR ROAST POTATO
• RICE • SEASONED VEGETABLES • GARDEN SALAD
SERVED WITH: FRESH GARLIC BREAD**

BBQ RIBS

Tender pork baby-back ribs basted in a special homemade BBQ honey sauce

1/2 RACK

\$26

FULL RACK

\$32

PICK A RIB SIDE FOR ONLY \$6

**CHICKEN BREAST • CHICKEN WINGS
• BREADED SHRIMPS • FLAVOUR CRISP
CHICKEN • BBQ CHICKEN FINGERS**

**PICK 2 OF THE FOLLOWING: FRENCH FRIES • BAKED, MASHED OR ROAST POTATO
• RICE • SEASONED VEGETABLES • GARDEN SALAD
SERVED WITH: FRESH GARLIC BREAD**

STEAKS

AAA CANADIAN BEEF

PRIME RIB

Fresh prime rib smothered in PJ's beef au jus **37**

NEW YORK SIRLOIN

Striploin seasoned and charbroiled to perfection

6 oz **25** • 8 oz **29** • 12 oz **37**

STEAK SANDWICH

Seasoned 6 oz New York strip loin charbroiled to perfection on a fresh slice of garlic bread **25**

STEAK SIDES

**LOBSTER TAIL (4-5 OZ) \$23
TIGER SHRIMPS \$12
BREADED SHRIMPS \$9
BREADED SCALLOPS \$9
MUSHROOMS \$6
BLUE CHEESE \$6
PEPPERCORN SAUCE \$6**

**PICK 2 OF THE FOLLOWING: FRENCH FRIES
• BAKED, MASHED OR ROAST POTATO • RICE
• SEASONED VEGETABLES • GARDEN SALAD
SERVED WITH: FRESH GARLIC BREAD**

**\$4 SUBSTITUTE: GREEK OR CAESAR SALAD
• SWEET POTATO FRIES • ONION RINGS**

**\$5 SUBSTITUTE:
POUTINE**



SEAFOOD

BROILED SALMON GF

Broiled Atlantic salmon baked in homemade garlic butter and spices **30**

FILET OF SOLE

Broiled sole baked in homemade garlic butter **25**

BREADED SHRIMPS

Butterfly shrimp cooked golden brown served with seafood sauce and lemon **25**

BREADED SCALLOPS

Deep-sea scallops cooked golden brown served with seafood sauce and lemon **28**

BREADED SHRIMP IN A BASKET

Golden brown shrimps served with fries, seafood sauce and lemon **21**

FISH & CHIPS

Traditional golden-brown English style haddock filets served with fries, tartar sauce and lemon **22**

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POUTINE**

PASTA

SPAGHETTI

Spaghetti smothered in PJ's homemade meat sauce
Full **21** • Half **17**

FETTUCCINE ALFREDO

Fettuccine smothered in a blend of homemade creamy Alfredo sauce **22**

FETTUCCINE CARBONARA

Fettuccine smothered in a blend of homemade creamy Alfredo sauce with sautéed mushrooms and fresh bacon **24**

PENNE PRIMAVERA

Penne with fresh onions and peppers in a homemade rosé sauce **23**

BAKED LASAGNA

Baked lasagna layered with PJ's homemade meat sauce, pepperoni and topped with mozzarella cheese **23**

CHICKEN PARMIGIANA

Golden brown chicken topped with PJ's tomato sauce, baked with mozzarella cheese and served with spaghetti and meat sauce **26**

FOUR CHEESE RAVIOLI

Oven baked four cheese ravioli smothered in a homemade tomato sauce topped with mozzarella cheese **23**

VEAL PARMIGIANA

Golden brown veal topped with PJ's tomato sauce baked with mozzarella cheese and served with spaghetti and meat sauce **29**

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ADD TO YOUR PASTA

SAUTEED MUSHROOMS	\$5
GRILLED CHICKEN	\$6
MEATBALLS	\$7
SEAFOOD MIX	\$8
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**SERVED WITH: FRESH GARLIC BREAD
& GARDEN SALAD**



WINE

ASK YOUR SERVER ABOUT OUR
FEATURED WINES



ALCOHOL



PJ's SPECIALTY CAESAR \$8

DOMESTIC (1 OZ)

Wiser's Rye, Smirnoff Vodka, Beefeater Gin, Captain Morgan White and Dark Rum, J&B Scotch **6**

PREMIUM: Canadian Club, Johnny Walker (red label) **7**

DELUXE: Crown Royal, Grey Goose Vodka, Johnny Walker (Black Label) **8**

Classic Cocktails (1 oz)

Black Russian, bloody Mary, brown cow, caesar, daiquiri, Long Island iced tea, margarita, martini, pina colada, Singapore sling, tequila sunrise, tom collins, white Russian (ask your server for others available) **8**

LIQUEURS (1 oz)

Amaretto, Baileys, brandy, crème de menthe, Grand Marnier, Kahlua, ouzo, Jack Daniels, téquila (ask your server for others available) **7**

BOTTLED BEER (341 ml)

DOMESTIC: Coors Light, Bud Light, Canadian, Budweiser **6**

PREMIUM: Rickard's Red, Michelob Ultra **6.50**

IMPORT: Corona, Heineken **7**

NON-ALCOHOLIC: Budweiser Prohibition **5**

ON TAP

	SMALL (12 oz)	LARGE (20 oz)	PITCHER (52 oz)
Bud Light	5	7	21
Alexander Keiths	6	8	23
Stella Artois	7	9	24
Farmer's Daughter	6	7	22

COOLERS (355 ml) Ask your server for brands available **7**

SPECIALTY COFFEES (1 OZ) 8

B-52 (Kahlua, Baileys, Grand Marnier)

Monte Cristo (Kahlua, Grand Marnier)

Spanish (Brandy, Kahlua)

Blueberry Tea (Amaretto, Grand Marnier, Tea)

BEVERAGES



	SMALL	LARGE
Milk	3	4
Chocolate Milk	3.50	4
Apple, Orange, Cranberry Juice	3	4

Soft Drinks (Bottomless)	4
Milkshakes (vanilla, chocolate or strawberry)	7
Coffee (bottomless)	3.50
Tea	3.50
Hot Chocolate	3.50
Bottled Water	3
Perrier Water	4



DESSERTS

ASK YOUR SERVER TO
SEE OUR DESSERT MENU