



DINNER GROUP MENU

A FAMILY TRADITION SINCE 1968





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APPETIZERS

Bruschetta 9 • French Onion Soup 12 • Zucchini Sticks 16 • Spinach & Artichoke Dip 15

PRIME RIB

AAA CANADIAN BEEF

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

NEW YORK SIRLOIN ^{GF}

Striploin seasoned and charbroiled to perfection

6 oz 25 • 8 oz 29 • 12 oz 37

STEAK SIDES

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

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**

BROILED SALMON ^{GF}

Broiled Atlantic salmon baked in homemade garlic butter and spices 30

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

FETTUCCINE ALFREDO

Fettuccine smothered in a blend of homemade creamy Alfredo sauce served with a starter garden salad 22

ADD TO YOUR PASTA

SAUTEÉD MUSHROOMS	\$5	MEATBALLS	\$7
GRILLED CHICKEN	\$6	SEAFOOD MIX	\$8

CHICKEN SOUVLAKI

Charbroiled tender chicken marinated and seasoned to perfection with homemade tzatziki, served with a starter Greek Salad and choice of roast potato or rice 25

STIR-FRYS

Fresh green and red peppers and onions stir-fried in white wine and served over a bed of rice with a starter garden salad 19 ^{GF} 20

STIR-FRY TOPPINGS

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

CHICKEN PARMIGIANA

Golden brown chicken topped with PJ's tomato sauce, baked with mozzarella cheese and served with spaghetti and meat sauce and a starter garden salad 26

SERVED WITH: FRESH GARLIC BREAD

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

**\$5 SUBSTITUTE:
POUTINE**