



EARLY BIRD MENU

4 PM – 9 PM WEDNESDAY – FRIDAY

11 AM – 9 PM SATURDAY - SUNDAY

All entrees come with choice of side item and salad.

FRIED FLOUNDER PLATTER\$13

FLOUNDER FILLETS HAND-BREADED TO ORDER IN OUR SEASONED BREADING
SERVED WITH YOUR CHOICE OF COCKTAIL OR TARTAR SAUCE

FRIED SHRIMP PLATTER.....\$13

LARGE SHRIMP HAND-BREADED AND SERVED WITH YOUR
CHOICE OF COCKTAIL OR TARTAR SAUCE

J PETERS CHICKEN.....\$13

CHICKEN BREAST GRILLED WITH OUR HOMEMADE HONEY-MUSTARD BBQ SAUCE
THEN LAYERED WITH SLICED HAM, FRESH COOKED BACON AND MELTED CHEDDAR
& JACK CHEESES

6 OZ. SIRLOIN*.....\$14

TENDER JUICY UPPER CHOICE SIRLOIN OUR MOST POPULAR STEAK

FRESH ATLANTIC SALMON.....\$14

CHOOSE TO HAVE IT GRILLED OR BLACKENED

SLOW ROASTED PRIME RIB*.....\$17

PRIME RIB SEASONED AND SLOW ROASTED IN OUR RENOWNED ALTO-SHAM OVEN
FOR TENDERNESS AND FLAVOR THAT IS UNMATCHED

J PETERS SIDES

**LOADED MASHED POTATOES • STEAMED BROCCOLI • FRENCH FRIES
FRESH COLLARD GREENS • CHEESE MASHED POTATOES • YELLOW RICE**

Happy Hour

4 PM – 7 PM

\$4 House Wines / \$4.50 House Liquors

\$3.50 Import & Craft Draft Beers /\$2.50 Domestic Draft Beers