

BREAKFAST: IT'S A TRADITION



ALL TRADITIONAL BREAKFASTS SERVED WITH CHOICE OF TOAST, MULTI-GRAIN BAGEL, ENGLISH MUFFIN OR HOMEMADE CORNBREAD, AND CHOICE OF SEASONED PAN FRIES OR WARM QUINOA SALAD

2 EGGS ANY STYLE

7.5

MEATS

2

Thick smokey bacon, savory pork sausage, double smoked farmers sausage, or thinly sliced stack of smoked ham

1 EGG ANY STYLE

6

.....
 ----- **SUBSTITUTE FRESH FRUIT SALAD FOR 2.5** -----

EGGS BENNY HALL OF FAME



2 POACHED EGGS ON YOUR CHOICE OF ENGLISH MUFFIN, MULTI-GRAIN BAGEL OR HOMEMADE CORNBREAD, TOPPED WITH CITRUS BUTTER HOLLANDAISE AND SERVED WITH SEASONED PAN FRIES OR WARM QUINOA SALAD

CLASSIC BENNY

10.5

SLIDER BENNY

13

Thinly sliced stack of smoked ham

2 favorites - half a classic and half a neptune

MEXICAN BENNY

12

BEAVER CREEK BENNY

13

Grilled chorizo sausage on homemade cornbread topped with salsa and jalapeno peppers

House made pulled pork

NEPTUNE BENNY

14

VEGIE BENNY

12

Fresh crab and shrimp served on homemade crab cakes

Grilled tomatoes, asparagus, portabella mushroom and avocado

GREEK BENNY

12

HALF ORDER SUBTRACT 3

SUBSTITUTE FRESH FRUIT SALAD FOR 2.5

Spinach, grilled tomatoes, peppers and feta cheese

OUR LITTLE SALUTE TO MEXICO



HUEVOS RANCHEROS

11

BREAKFAST QUESADILLAS

11

A large flour tortilla topped with 2 large eggs, refried beans and melted cheddar and jack cheese. Served with enchilada sauce, sour cream, tomatoes, green onions, fresh guacamole and salsa

2 large eggs scrambled with ham, peppers, red onion, melted cheddar and jack cheese between grilled flour tortillas. Served with sour cream and fresh salsa

BISTRO BAGEL

9

VEGGIE BREAKFAST BURRITO

11

Stacked smoked ham, egg and melted cheddar cheese on a multi-grain bagel

2 large eggs scrambled with mushrooms, peppers, spinach, onions, melted cheddar and jack cheese rolled up in a warm flour tortilla. Served with sour cream and fresh salsa

.....
 ----- **ALL MEXICAN INSPIRED ITEMS ARE SERVED WITH SEASONED PAN FRIES OR WARM QUINOA SALAD - ADD FRESH GUACAMOLE FOR 2** -----

ASK YOUR SERVER ABOUT GLUTEN FREE CHOICES

AWESOME OMELETTES



3 EGG OMELETTE OR ALL EGG-WHITE OMELETTE SERVED WITH SEASONED PAN FRIES AND YOUR CHOICE OF TOAST, MULTI-GRAIN BAGEL, ENGLISH MUFFIN, HOMEMADE CORNBREAD

THE PESKY'S FULLY LOADED 13

Everything but the kitchen sink: bacon, ham, pork sausage, peppers, onions, mushrooms, melted cheddar and jack cheese

THE MEXICAN 13

Chorizo sausage, peppers, onions, melted cheddar and jack cheese with fresh salsa and guacamole

THE GREEK 13

Spinach, peppers, red onions, tomatoes and feta cheese

THE VEGGIE 13

Grilled zucchini, portabella mushrooms, asparagus, tomatoes, red onions, melted swiss cheese and fresh basil pesto

CREATE YOUR OWN OMELETTE 8

MEATS 2

Bacon
Pork sausage
Chorizo sausage
Farmers sausage
Smoked ham

CHEESE 2

Jack
Cheddar
Swiss
Feta
Parmesan

VEGGIES 1

Mushrooms
Peppers
Red onions
Green onions
Portabella mushrooms
Tomatoes
Asparagus
Olives

Spinach
Zucchini
Jalapeno peppers
Banana peppers
Avocado
Basil pesto
Fresh salsa
Fresh guacamole

PANCAKES & FRENCH TOAST



BOTH SERVED WITH WARM SYRUP AND WHIPPED BUTTER OR ADD WARM CINNAMON APPLE, BLUEBERRY OR PEACHES ALL TOPPED WITH WHIPPED CREAM FOR 3

THE ORIGINAL PANCAKES

2 HIGH

7

3 HIGH

8

Thick fluffy buttermilk cakes

TRADITIONAL FRENCH TOAST

2 HIGH

7

3 HIGH

8

Thick slices of french bread

FRUITS & GRAINS



CRUNCHY ALMOND GRANOLA 5

HOT QUINOA PORRIDGE 6

HOT OATMEAL PORRIDGE 4.5

FRESH FRUIT BREAKFAST SALAD 9

fresh seasonal fruit, natural local yogurt and crunchy almond granola

SMOOTHIES



HEAVENLY 7

Banana, vanilla soy milk, fat-free yogurt, flax seeds, honey and choice of blueberries, strawberries or raspberries

GLOOMY DAY 6

Mango, banana, orange juice and vanilla fat-free yogurt.

ASK YOUR SERVER ABOUT GLUTEN FREE CHOICES

STARTERS

• • • • •

CHICKEN WINGS	12	LOADED NACHOS	14
1lb of roasted wings served with bleu cheese, celery and carrot sticks (Teriyaki, Thai Chili, Hot)		Tomatoes, onions, black olives, jalapenos, jack and cheddar cheese	
		ADD: shrimp, spicy beef or pulled pork	4
PILE OF PRAWNS	12	DRY GARLIC RIBS	10
Just butter and garlic		Topped with sea salt and black peppercorns	
COCONUT PRAWNS	10	HUMMUS AND PITA	8
With sweet chili mayo		With grilled pita	
CRAB CAKES	12	SPINACH AND ARTICHOKE DIP	10
With sweet lime chili sauce		The best, served with grilled pita	
OYSTERS ROCK	12	CHICKEN FINGERS	11
Fanny Bay oysters in a light pernod sauce on a bed of fresh spinach topped with hollandaise		Plump chicken tenders served with your choice of sauce: honey mustard, bbq, or chili plum	
CALAMARI	10	SWEET POTATO FRIES	5.5
Fresh squid lightly seasoned and deep fried		ONION RINGS	4.5
		FRESH-CUT FRIES	4

.....
 ————— **ADD CAESAR OR MEXI-SALAD TO ANY OF THE ABOVE FOR 2.5** —————

SOUPS & SALADS

• • • • •

DAILY SOUP	CUP	BOWL	QUINOA SALAD	12
Inspired Creations	4	5	(Keen-wah) gluten free grain tossed in a spicy peanut sauce with roasted veggies and chick peas	
BOSTON CLAM CHOWDER	CUP	BOWL		
	5	6		
BAKED FRENCH ONION SOUP		8	THAI NOODLE SALAD	11
Caramelized onions in a rich beef broth topped with croutons, swiss, parmesan and asiago cheese. Oven baked			Rice noodles with bean sprouts, green onions and grated carrots tossed in our own spicy thai sauce	
GARDEN SALAD	8 LARGE	6 SMALL	MEDITERRANEAN SALAD	11
Mixed baby greens, tomatoes, cukes, carrots and purple cabbage			Fresh cukes, tomatoes, peppers, red onions kalamata olives and loads of feta cheese	
CAESAR SALAD	10 LARGE	8 SMALL	CAPRESE	13
Crisp romaine in our own roasted garlic dressing with fresh grated parmesan and asiago cheese			Sliced tomatoes, fresh basil and goat's cheese with a balsamic vinaigrette	
SEAFOOD SALAD		15	CRANBERRY SPINACH	11
Fresh mixed baby greens topped with real crab, shrimp, fish of the day and prawns served with our own lemon dill dressing			Slivered almonds with poppy seed dressing	
MANGO MADNESS		10	PESKY'S CHICKEN AND QUINOA SALAD	13.5
Served with ginger lime dressing			Our very own unique blend of exotic spices mixed with quinoa, corn, garbanzo and black beans on fresh greens topped with a spicy chicken breast	

.....
 ————— **ADD TO ANY SALAD** —————
 Grilled Chicken 5 • Chilean Shrimp 5 • Tiger Prawns 6 • Seared Tuna 10 • Grilled Salmon 10 • Tofu 3

ASK YOUR SERVER ABOUT GLUTEN FREE CHOICES

PESKY'S BURGERS



ALL LUNCH ITEMS SERVED WITH FRESH-CUT FRIES, SOUP OF THE DAY, GARDEN SALAD OR COLESLAW. SUBSTITUTE CRISPY ONION RINGS, CLASSIC CAESAR SALAD, CLAM CHOWDER OR FRESH FRUIT CUP FOR 2.5

BEEF BURGER Homemade 6oz patty with chipotle mayo	9	CHICKEN BURGER Cajun, Teriyaki or BBQ	11
PESKY BURGER Loaded with bacon, mushroom and cheese	12	SOUTH OF THE BORDER Salsa, guacamole, banana peppers and jack	12
TUNA, SALMON OR OYSTER BURGER Fresh, Fresh, Fresh!	13	VEGGIE BURGER Try it our way!	10

SANDWICHES



ROAST TURKEY House roasted turkey breast served with fresh cranberries on rosemary Italian herb and cheese bread	9.5	CHILEAN SHRIMP Heaps of shrimp with romaine lettuce, tomatoes, cucumbers and mayo – suggested bread: healthy chipmunk	12
SANTA FE CHICKEN CLUB House roasted spiced chicken breast with fresh avocado, crisp smokey bacon, romaine lettuce, tomatoes and chipotle mayo	12	GRILLED VEGGIE Fresh grilled asparagus, zucchini, portabella mushrooms, tomatoes, red onions, and melted swiss cheese served – suggested bread: healthy chipmunk	11
PESKY'S CRAZY CLUB Triple decker stacked high with house roasted turkey breast, crisp smokey bacon, romaine lettuce, tomatoes and mayo	12	DONAIR Mediterranean grilled lamb and beef combo with cucumbers, tomatoes, onions and tzatziki served on warm pita bread	9
PESKY'S SEAFOOD CLUB Triple decker stacked high with real crab, shrimp, crisp smokey bacon, romaine lettuce, tomatoes and mayo	13	GYRO Greek grilled chicken with cucumbers, tomatoes, onions and tzaziki served on warm pita bread	9
CLASSIC GRILLED REUBEN Piles of shaved corned beef, sauerkraut and melted swiss cheese served on grilled Russian rye bread	11	PULLED PORK PO BOY Homemade BBQ pulled pork and caramelized onions on a hearty bunwich	11

.....
SERVED ON YOUR CHOICE OF FRESH SOURDOUGH, WHOLE-WHEAT, HEALTHY CHIPMUNK, OR RUSSIAN DARK RYE
.....

FLATBREAD PANINI'S



THE GREEK Grilled tomatoes, black olives, peppers, fresh basil and feta cheese	10	THE CUBAN Grilled chicken breast, pineapple, peppadews and melted swiss	11
THE TOWN House-made BBQ pulled pork, red onions, goat cheese and fresh cilantro	11	COUNTRY PULLED PORK Homemade BBQ pulled pork, coleslaw and melted cheddar and jack cheese	11
HAM + SWISS Thinly sliced smoked ham with roasted red pepper sauce and melted swiss cheese	10		

ASK YOUR SERVER ABOUT GLUTEN FREE CHOICES

LUNCH ENTRÉES



BLUE BUCK FISH & CHIPS

“Catch of the day” in a light and crispy beer batter served with slaw and tartar

1 PIECE 11 2 PIECE 15

PRAWN OR CRISPY FISH TACOS 13

Garlic prawns or lightly battered “Catch of the Day” served in warm flour torillas with slaw, green onions, tomatoes, our secret taco sauce and topped with fresh cilantro and lime wedges, served with a mexi-salad

GREEK COMBO PLATTER 14

Chicken souvlaki served on rice, with greek salad, warm pita bread and fresh humus and tzatziki

QUESADILLAS 14

Choice of grilled chicken, fresh shrimp, pulled pork or grilled veggies.

Large flour tortillas filled with peppers, onions, mushrooms, and melted cheddar and jack cheese served with a mexi-salad

PESKY BOWLS



PAD THAI 14

Rice stick noodles in sweet and spicy garlic lime sauce served with bean sprouts, carrots, green onions, red peppers and ginger.

JAMBALAYA 14

Traditional spicy Cajun tomato base with chicken, chorizo sausage and veggies served over rice with homemade cornbread

BUTTER CHICKEN 14

Chicken in Indian inspired tomato cream sauce served at medium spice level over rice with naan bread

.....
SERVED WITH CHOICE OF CHICKEN, SHRIMP OR TOFU UNLESS OTHERWISE NOTED.
ADD PRAWNS FOR 5

DRINKS



	LARGE	SMALL
JUICE Apple, orange grapefruit or cranberry	3	2.5
MILK	2.5	2
SOFT DRINKS	2.5	1.5
LEMONADE OR ICED TEA	2.5	2
CHOCOLATE MILK	3	2
HOT CHOCOLATE		2.5
COFFEE OR TEA		2.5



PESCADORES

.....
BISTRO

**“THERE IS NO LOVE SINCERER THAN
 THE LOVE OF FOOD”**

— George Bernard Shaw

At Pescadores we try our very best to ensure a pleasant dining experience for all occasions. Our kitchen uses only the finest freshest ingredients and prepares each dish with utmost attention. Our knowledgeable serving staff will assist you with any dietary questions or concerns to guarantee a dining experience that will keep you coming back again and again!