

APPETIZERS

SAKE CRUDO | 17

skuna bay salmon, yuzu ponzu, jalapeno, wasabi micro greens
GF, DF

CHAR SIU BBQ PORK RIBS | 18

fork roasted ribs, sweet spicy hoisin bbq sauce
GF, DF

TOGORASHI SEARED AHI NACHOS | 19

won ton chips, sweet soy yuzu glaze, avocado crema, baby cilantro
GF, DF

SALADS

*Add a protein: Natural BC king salmon +9
Seared shrimp +9 | Natural grilled chicken +6
Seared Ahi Tuna +9*

CAESAR SALAD | 14

whole romaine leaves, shaved parmesan cheese, crostini, house made garlic anchovy dressing

PEACH, BURRATA AND PROSCIUTTO | 14

spring greens, fresh basil, white balsamic glaze, extra virgin olive oil
GF, V

GRILLED SKUNA BAY SALMON "BLT" | 24

arugula, chopped bacon, cherry tomatoes, champagne vinaigrette
GF

FRIED GREEN TOMATOES | 16

arugula, panko breading, fresh mozzarella, pesto drizzle
V

SHRIMP CEVICHE | 19

lemon, lime, orange, tomato, jalapeno, cilantro, sea salt, fresh corn chips

CHIPS AND SALSA | 6

house made corn chips, salsa
GF, DF

HANDHELDS

All items served with choice of: fries, sweet potato fries, fruit cup or side salad

TMC BURGER | 18

durham ranch beef, white cheddar cheese, lettuce, tomato, onion, special sauce, pickle, brioche bun
add bacon + 2, add avocado + 2

TRI TIP FRENCH DIP | 18

horseradish-cheddar cheese, horseradish cream, mushrooms, onions, ciabatta roll
rosemary au jus

CUBAN SANDWICH | 16

roasted pork, ham, swiss cheese, spicy mustard, house made pickles, toasted roll

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
22% service charge added to all checks*

*GF - Gluten free
DF - Dairy free
V - Vegetarian*



ENTREES

GRILLED MAHI TACOS | 23

mahi mahi, corn tortillas,
mango serrano chili relish,
pickled onion, cilantro crema

GF

AHI POKE BOWL | 27

fresh tuna, mango, green onion, tamari
glaze, sriracha aioli, sticky rice,
furikake, tobiko, cucumber, edamame,
wakame salad

GF

GRILLED CHICKEN BOWL | 18

sticky rice, mexican corn salad, spring
greens, pepita dressing

GF

BUTTERNUT SQUASH RAVIOLI | 18

arugula salad, sage, tomato concasse,
basil pistou

MARY'S ROASTED HALF CHICKEN | 26

herb butter, creamy polenta, roasted baby
carrots, pan sauce

GF

GRILLED SALMON STEAK | 25

jasmine rice, stir-fry vegetables,
ponzu butter

GF

STEAK FRITES | 29

grilled bavette, herb demi sauce,
seasonal vegetables, pomme frites

GF

CHEF'S SPECIAL BOARD | MP

ask your server for tonight's chef prepared
special

SIDES

FRIES | 4

SWEET POTATO FRIES | 5

SIDE SALAD | 6

CREAMY POLENTA | 6

BACON | 4

CHICKEN APPLE SAUSAGE | 4

FRUIT CUP | 6

DESSERT

SUMMER BERRY CRISP | 12

Seasonal berries, crumble
topping, vanilla ice cream

CHOCOLATE MOUSSE | 12

Dark chocolate, house made
whipped cream

HOUSE BAKED COOKIES & MILK | 8

Rotating cookies, glass of
ice-cold milk

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BREAKFAST

SERVED UNTIL 11AM

BREAKFAST BURRITO | 12

scrambled eggs, bacon or sausage, yukon gold potatoes, monterey jack & cheddar cheese, fire roasted salsa, flour tortilla

VEGGIE BURRITO | 12

Scrambled eggs, sautéed mushrooms, yukon gold potatoes, monterey jack & cheddar cheese, fire roasted salsa, flour tortilla

V

PJ'S BREAKFAST | 14

eggs cooked to order, bacon or sausage, country potatoes, choice of toast

STEEL CUT OATMEAL | 12

oats, fresh berries, pure maple syrup, toasted coconut

GF

YOGURT OATMEAL PARFAIT | 11

organic yogurt, fresh seasonal berries

V

PEETE'S COFFEE | 3

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TURN MENU

ALBACORE TUNA CUP | 10

Albacore tuna, red onion, celery, dill, lemon aioli, tomato, cabbage

CHICKEN CAESAR WRAP | 13

Grilled natural chicken breast, chopped romaine, parmesan, house made caesar dressing, flour tortilla

TRUCKEE WRAP | 15

Oven roasted turkey, arugula, chopped romaine, ranch dressing, bacon, monterey jack cheese, avocado, flour tortilla

TMC BURGER | 15

1/3 pound grilled natural ground beef, cheddar cheese, tmc sauce, lettuce, tomato, onion, brioche bun

BBQ CHICKEN SANDWICH | 15

Grilled natural chicken breast, house made chipotle BBQ sauce, cheddar cheese, lettuce, tomato, onion, brioche bun

ALL BEEF HOT DOG | 10

Hebrew National hot dog, hoagie bun. Ask for condiments

OVEN ROASTED TURKEY SUB | 15

Turkey, lettuce, bacon, tomato, onion, swiss cheese, dijon mustard, roasted garlic aioli, hoagie roll

GRAB AND GO

Chips | 3

Candy | 3

Tahoe Trail Bars | 4

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KIDS MENU

KIDS MAC & CHEESE | 10

HANDHELDS | 10

Served with choice of fries, white rice or veggies:

GRILLED CHEESE

BURGER

HOT DOG

CHICKEN TENDERS

KIDS PLATE | 12

Served with white rice & sautéed veggies

Choice of:

CHICKEN | TRI-TIP | FISH

DESSERT | 5

SCOOP OF VANILLA ICE CREAM

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PJ'S

AT GRAY'S CROSSING

Est. 2008

CRAFT LIBATIONS | 12

WHY NOT?

blanco tequila, pineapple juice, jalapeño, cilantro, lime juice, agave

BACK NINE

bourbon, lemonade, house made peach iced tea

JUNGLE CAT

gin, campari, grapefruit juice, lime juice, maple syrup

HWY 50

appleton estate rum, madagascar vanilla, cherry bitters

CLASSIC COCKTAILS | 10

OLD FASHIONED

bourbon, orange, angostura bitters, orange peel

THE MULE

MOJITO

GIN AND TONIC

PJ'S MARGARITA

Tequila, triple sec, lime juice, agave

PJ'S BLOODY MARY

Vodka, tomato juice, house made bloody mary mix, pepperoncini, olive, onion

BEER

DRAFT BEER 8

Modelo, Mexican Lager

Kona Longboard Island Lager

Fort Point IPA

Sierra Nevada Seasonal

CANNED BEER

PBR | 6

Coors Light | 6

Bud Light | 6

Firestone 805 | 7

Shock Top | 6

Sierra Nevada Pale Ale | 7

Sierra Nevada Hazy IPA | 7

Fresh Squeezed IPA | 7

Heineken 0.0 | 6

High Noon | 8



PJ'S

AT GRAY'S CROSSING

Est. 2008

WINE BY THE GLASS

JEIO 10 | 36

Prosecco, Italy, NV

BIELER 11 | 40

Rosé, Provence, 2020

PINE RIDGE 10 | 36

Chenin Blanc-Viognier, CA, 2020

SONOMA CUTRER 15 | 56

Chardonnay, Russian River, 2018

HALL 11 | 40

Sauvignon Blanc, Marlborough, 2020

AU BON CLIMAT 13 | 48

Pinot Noir, Santa Barbara, 2018

CS 14 | 52

Cabernet Sauvignon,
Columbia Valley, 2018

SOFT DRINKS | 3

Pepsi, Diet Pepsi, Sierra Mist,
Mug Root Beer, Dr. Pepper,
Mountain Dew

OTHER BEVERAGES | 4

GATORADE:

Fruit punch, orange,
lemon-lime, G2

Shirley Temple

Roy Rogers

Iced tea

Lemonade

Arnold Palmer

Juice: orange, pineapple,
grapefruit, apple, cranberry

Milk

Hot Tea

Pellegrino

PEETE'S COFFEE | 3

WINE BY THE BOTTLE

L' ERMITAGE | 75

Sparkling Brut, Anderson Valley,
2007

MOET & CHANDON | 120

Imperial Rose, France

SPRING MOUNTAIN | 70

Sauvignon Blanc, Napa

HARTWELL | 40

Sauvignon Blanc, CA, 2018

LAIRD | 35

Pinot Grigio, Carneros, 2018

LOLA | 40

Chardonnay, Sonoma Coast, 2018

MANSFIELD DUNNE | 60

Chardonnay, Santa Lucia, 2017

CAKEBREAD | 75

Chardonnay, Napa Valley, 2019

AU BON CLIMAT KNOX | 80

Pinot Noir, Santa Barbara, 2017

LOLA | 55

Pinot Noir, Russian River, 2017

MAISON | 50

Pinot Noir, Willamette, 2017

BACA | 65

Zinfandel, Paso Robles, 2017

DUCKHORN | 100

Cabernet, Napa Valley, 2017

