



LET'S START

Butternut Hummus warm naan bread, toasted pepitas, chili oil, goat cheese, and microgreens 10

Brussels Sprouts crispy, crunchy, flash-fried Brussels sprouts with togarashi mayo 8

Farmhouse Ale Cheese Curds award-winning Ellsworth cheese curds, flash-fried and served with ranch and mustard Dijon aioli 11

Dynamite Tots Wisconsin tots, choose one of three: Cajun tots with remoulade, white truffle Parmesan tots with truffle aioli, or sea salt and cracked black pepper with maple mustard aioli 8

Bavarian Pretzel Fondue Swiss, fontina cheese, blue cheese, chipotle, and whole-grain mustard 9

Short-Rib Quesadilla braised beef short-rib, pickled red onion, melted jack cheese, and grilled salsa roja 13

Wood-Oven Local Vegetables
locally farmed seasonal vegetables with fresh herbs and chermoula
full order 9 half order 7
add: chicken 6 salmon 7 steak 7 shrimp 6 tofu 4

HEARTY MEALS

Pork Shank orange and vanilla spice braised pork shank, Yukon gold mash, and sauteed spinach 21

Grilled Hangar* grilled hangar steak, PJ's steak butter, and green bean casserole 24

Risotto roasted red pepper pesto, wood-oven roasted vegetables, Parmesan cheese, and microgreens 14
add: chicken 6 salmon 7 steak 7 shrimp 6 tofu 4

Trofie Pasta wood-oven roasted mushrooms, handmade sausage, caramelized fennel, pork jus, cream, and Parmesan cheese 16

Salmon* seared salmon fillet, roasted parsnip and purple cauliflower, lemon-Champagne beurre blanc, topped with micro greens 25

Rainbow Trout* panko-almond crusted trout, butternut mash, Brussels sprouts, sage brown butter, orange chili oil, and micro greens 21

PJ's Mac & Cheese cheddar, smoked gouda, fontina, and American cheese with your choice of two toppings: jalapeños, onion strings, broccoli, mushrooms, peppers, tomatoes, bacon, or Italian sausage 14 additional toppings 1
add: chicken 6 salmon 7 steak 7 shrimp 6 tofu 4

Fish and Chips beer-battered cod filet with Wisconsin fries, tartar sauce, slaw, rye bread, and honey butter 17

Locally sourced ingredients. Talented chefs.
Handcrafted central Wisconsin cuisine.

At PJ's - SentryWorld, we take great pride in what we do. And how we do it. Our culinary team works tirelessly to design unique, seasonal menus featuring delicious dishes handcrafted using locally sourced ingredients. We're proud patrons of the Stevens Point Farmers Market and partners with Central Rivers Farmshed.

Our food is authentic. And we never cut corners—we go the extra mile to bring you the best local flavors.

We know our success depends on you, and we value every guest who comes through our doors. We're committed to providing fresh, tasty food and drinks in a comfortable atmosphere with exceptional service. It's our promise to you—we won't settle for anything less.

Thank you for dining with us. Enjoy your PJ's experience.

Head Chef: Cody Heidmann

Director of Restaurants: Andy Lynch

Wood-Oven Pizzas

All 9" and 12" pizzas come on a handmade crust cooked in our wood oven. Additional toppings \$1 each. Cauliflower crust (gluten-friendly) \$2.

House Sausage handmade Italian sausage, mozzarella, onion, mushroom, Parmesan 10/14

Hand-Cut Pepperoni pepperoni, fire-roasted garlic tomatoes, mozzarella 9/13

Roasted Vegetable local variety of farm vegetables 10/14

Pesto Pie spinach, white sauce, crispy pancetta, almond pesto 11/15

Wisconsin-Disco giardiniera, soppressata sausage, garlic oil, kalamata olive, buffalo mozzarella 11/15

Create Your Own choose three toppings from our chalkboard or ask your server for our selections 9/14

Daily Special ask your server or check our chalkboard for today's feature 9/14

Blue Plate Specials

Beginning at 4 p.m. daily. Ask your server or check our chalkboard for today's feature and price.

Monday HAWAIIAN

Tuesday THAI

Wednesday MEXICAN

Thursday SOUTHERN BBQ

Friday FRIED OR BAKED FISH

your choice of traditional beer batter, crunchy corn flake, or baked fish, served with coleslaw, honey butter, rye bread, tartar sauce, and your choice of baked potato or fries Cod 17 Walleye 17

Saturday CHEF'S CHOICE

handcrafted using high-quality ingredients; ask your server or check our chalkboard for today's feature and price

Sunday Chef-created selection of brunch specials—see server for menu.

About P.J. Jacobs

P.J. Jacobs is a true hometown hero. Born and raised in Stevens Point, P.J. developed from a homegrown entrepreneur into a keen businessman with a vision for the future. In 1911, P.J., a hardware merchant in Stevens Point, was elected secretary of the Wisconsin Retail Hardware Association. Immediately following, he moved the growing Hardware Dealers Mutual Fire Insurance Company to his hometown. P.J.'s leadership provided the foundation that makes Sentry Insurance what it is today. It is in his spirit that we bring you this unique, relaxed eating and drinking experience full of personality and warmth. Enjoy PJ's!



THE GREENS

Make any small salad a wrap for \$.50 more.

add: chicken 6 salmon 7 steak 7 shrimp 6 tofu 4

The Bee's Knees mixed greens, burrata cheese, toasted pistachio, fresh plum, and local honey yogurt dressing 10/12

Roasted Vegetable Salad hearty greens, wood-oven roasted vegetables, beet chips, and feta cheese, tossed with a white-basil vinaigrette 9/11

Golden Beet spring mix, shaved fennel, goat cheese, pumpkin seeds, and orange vinaigrette 9/11

Poached Pear spring mix, spiced poached pear, candied walnuts, blue cheese, and cider spiced aioli 10/12

BURGERS

All our burgers are house-ground using beef brisket and chuck and served with fries made from locally grown potatoes.

Gluten-free bun available for a \$1 upcharge.

PJ's Signature Burger* 1/3-pound beef patty topped with blue cheese, bacon, and onion strings on a toasted brioche bun 15

Classic Burger* 1/3-pound beef patty topped with lettuce, tomato, and onion on a toasted brioche bun 13

PJ's Smashed Burger* sweet yellow onion seared into two 1/4-pound beef patties, topped with American cheese, shredded lettuce, tomato, and Thousand Island dressing on a toasted sesame seed bun 14

Smolder* a 1/3-pound pork patty topped with peach-habanero-bacon jam, melted Havarti cheese, and fresh lettuce, served on a toasted brioche bun 13

Patty Melt* a 1/3 pound beef patty, onion soubise, and melted white cheddar cheese on toasted sourdough 14

Salmon Burger* fresh hand-cut salmon patty, lettuce, tomato, onion, and lemon-black pepper mayo on a toasted sesame seed bun 15

Veggie Burger roasted mushroom, sweet potato, wood-oven roasted onion, arborio rice, served on sesame seed bun with lettuce, tomato, onion, and roasted red pepper mayo 12

SOUP

Butternut Squash roasted local squash and togarashi cup 4 bowl 5

Beer Cheese cheddar, fontina, Wisconsin lager, and Old Bay popcorn cup 4 bowl 5

Soup of the Day chef's daily creation cup 4 bowl 5

SANDWICHES

PJ's Reuben house-brined and roasted beef brisket, sauerkraut, baby Swiss, and Thousand Island on toasted marble rye 16

House Turkey Melt in-house oven-roasted turkey, melted white cheddar, cherry chutney, and bacon on toasted whole-grain wheat 13

Croque Monsieur thyme- and rosemary-infused béchamel, sliced ham, and melted gruyere cheese on toasted Vienna bread 15

Burnt Ends double-smoked pork belly, sticky maple glaze, coleslaw, and spicy pickles, served on toasted brioche 14

PJ's BLT applewood-smoked bacon, sliced tomato, lettuce, and maple-peppercorn mayonnaise on Texas toast 14

Buttermilk Chicken Sandwich house-breaded chicken breast, house-cured and smoked thick-cut bacon, lettuce, and tomato with ranch, served on a brioche bun 15

Sides

French Fries 3

Coleslaw 2

Tater Tots 3

Applesauce 2

Sweet Potato Fries 4

Side Salad 4

Onion Rings 4

Seasonal Wood-Oven Vegetables 4

Kettle Chips 3

Soft Drinks

Point Root Beer 3

Lemonade 2.25

Iced Tea 2.25
unsweetened or raspberry

Arnold Palmer 2.25

Soda 2.25

Coke, Diet Coke, Sprite, Sprite Zero, Dr. Pepper, Mello Yello

Milk 2 Chocolate Milk 2.25

Shirley Temple 2.25

Roy Rogers 2.25

Hot Teas 2.50

Hot Chocolate 2

Hot Apple Cider 2

COFFEE

We're proud to partner with Mission Coffee House in Plover, Wisconsin. The talented Ben Hall has created a proprietary blend just for you. PJ's coffee is a mixture of beans from Sumatra, Papua New Guinea, and Ethiopia. Ben roasts our beans in Plover, creating a fresh and unique mild coffee you're sure to enjoy. 3