

THE WATERSIDE GRILL

APPETIZERS

SHRIMP TEMPURA

CRISPY TEMPURA SHRIMP SKEWERS SERVED WITH SWEET CHILI DIPPING SAUCE \$10

HUMMUS PLATE

TRADITIONAL CHICKPEA HUMMUS SERVED WITH FRESH VEGETABLES AND WARM PITA BREAD \$11

MARGHERITA FLATBREAD

PESTO ALFREDO SAUCE TOPPED WITH FRESH TOMATOES, BASIL, MOZZARELLA AND PARMESAN CHEESES \$11.50

PRIME RIB TOSTADAS

AVOCADO, HORSERADISH CREAM, HERB ROASTED PRIME RIB, GRILLED ONIONS, PROVOLONE CHEESE AND DICED TOMATOES \$12

BACON & JALAPEÑO QUAIL

MEATY QUAIL AND JALAPEÑO WRAPPED IN BACON. SERVED WITH BLUEBERRY POMEGRANATE DRIZZLE \$12.50

BRUSCHETTA

FRESH TOMATOES, BASIL AND HERBS TOSSED IN WHITE BALSAMIC DRESSING AND SERVED ON TOASTED FRENCH CROSTINIS \$9.50

QUICK BITES

CHIPS, SALSA & QUESO

HOMEMADE SALSA AND WHITE QUESO \$9

QUESADILLAS

CHICKEN \$10 BEEF/COMBINATION \$12

FAJITA NACHOS

CHICKEN \$10 BEEF/COMBINATION \$12

CHEESE CURDS

WISCONSIN CHEDDAR, FRIED AND SERVED WITH MARINARA SAUCE \$9.50

SOUTHWEST EGGROLLS

DICED CHICKEN, CORN, BLACK BEANS, SPINACH, JALAPEÑO PEPPERS AND MONTEREY JACK CHEESE. SERVED WITH GUACAMOLE DIP \$10

SOUPS

SEAFOOD GUMBO

ANDOUILLE SAUSAGE, VEGETABLES AND A BLEND OF GULF SEAFOOD INCLUDING SHRIMP, FISH AND CRAWFISH. SERVED OVER WHITE RICE \$5/\$7

CHICKEN TORTILLA SOUP

SHREDDED CHICKEN WITH TORTILLA STRIPS, AVOCADO, AND A BLEND OF PEPPER JACK AND CHEDDAR CHEESE \$4/\$6

CHEFS SOUP OF THE DAY

\$5/\$7

SALADS

SALAD ADDITIONS

GRILLED/CRISPY CHICKEN - \$6
BEYOND@ MEAT - \$6
GRILLED/BLACKENED SHRIMP - \$7

SOUP & SALAD COMBO

CUP OF SOUP SERVED WITH A SMALL HOUSE OR CAESAR SALAD \$9

LARGE HOUSE SALAD

MIXED GREENS WITH TOMATOES, RED ONIONS AND GARLIC CROUTONS \$6

WEDGE SALAD

WEDGE OF ICEBERG LETTUCE, CURED BACON, DICED TOMATO, AVOCADO SLICES AND BLEU CHEESE CRUMBLES \$9.50

CAESAR SALAD

ROMAINE LETTUCE WITH SHREDDED PARMESAN CHEESE AND GARLIC CROUTONS. LIGHTLY TOSSED WITH CREAMY CAESAR DRESSING \$9

SALMON SALAD

BABY SPINACH AND ARUGULA TOPPED WITH GOAT CHEESE CRUMBLES, RED ONIONS, CANDIED WALNUTS AND DICED TOMATOES \$16

GREEK SALAD

MEDITERRANEAN INSPIRED WITH MIXED GREENS, ARTICHOKE, PEPPERONCINIS, OLIVES, BELL PEPPERS, TOMATOES, RED ONIONS AND FETA CHEESE \$11

COBB SALAD

MIXED GREENS WITH AVOCADO, DICED EGGS, BLEU CHEESE CRUMBLES, DICED TOMATOES, GRILLED SWEET CORN, CURED BACON, BLACK FOREST HAM AND HERB ROASTED TURKEY \$11

WESTON STEAK SALAD

MIXED GREENS WITH SLICED JICAMA, ROASTED CORN, CARAMELIZED PEARS AND CANDIED WALNUTS. TOPPED WITH NEW YORK STRIP STEAK AND BLUE CHEESE CRUMBLES \$17

TACO SALAD

LARGE TACO SHELL BOWL FILLED WITH REFRIED BEANS SHREDDED LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE, SLICED JALAPEÑOS, MIXED CHEESES AND MARINATED CHICKEN. TOPPED WITH CREAMY JALAPEÑO RANCH DRESSING \$11 BEEF \$12

DRESSINGS

RANCH, LITE RANCH, ITALIAN, HONEY MUSTARD, GREEK FETA VINAIGRETTE, BLEU CHEESE, CAESAR, BALSAMIC VINAIGRETTE, WHITE BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BLUEBERRY POMEGRANATE VINAIGRETTE, FRENCH, THOUSAND ISLAND

STEAKS & CHOPS

FILET MIGNON

7 OZ. AGED TENDERLOIN COOKED TO ORDER. TOPPED WITH CREAMY GARLIC BUTTER AND SERVED WITH A CHOICE OF TWO SIDE DISHES \$34

RIB EYE

12 OZ. AGED RIB EYE COOKED TO ORDER. TOPPED WITH CREAMY GARLIC BUTTER AND SERVED WITH A CHOICE OF TWO SIDE DISHES \$32

NY STRIP

12 OZ. NY STRIP COOKED TO ORDER. TOPPED WITH CHIMICHURI SAUCE AND SERVED WITH A CHOICE OF TWO SIDE DISHES \$26

SALMON

SALMON FILET SEARED IN EXTRA VIRGIN OLIVE OIL AND OUR HOUSE SEASONING. SERVED WITH MIXED VEGETABLES AND RICE PILAF \$18

SEAFOOD PLATTER

GRILLED, BLACKENED OR FRIED CATFISH FILET AND THREE SHRIMP. SERVED WITH COLESLAW, FRENCH FRIES AND HUSHPUPPIES \$18

COD PICATTA

PAN SEARED COD FILET TOPPED WITH A LEMON CAPER WHITE WINE SAUCE. SERVED WITH A CHOICE OF TWO SIDE DISHES \$18

CHICKEN

MANDARIN CHICKEN

MARINATED CHICKEN BREAST TOPPED WITH SPICY MANDARIN SLAW. SERVED WITH A PANKO RISOTTO CAKE AND MIXED VEGETABLES \$17

TUSCAN CHICKEN

MARINATED CHICKEN BREAST TOPPED WITH CREAMY PARMESAN AND SUNDRIED TOMATO SAUCE. SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$17

FETTUCCINI ALFREDO

FETTUCCINI PASTA TOSSED IN CREAMY ALFREDO SAUCE. TOPPED WITH SEASONED CHICKEN AND PARMESAN CHEESE \$16 SHRIMP FETTUCCINI \$18

LOBSTER RAVIOLI

BUTTERY LOBSTER STUFFED RAVIOLI TOPPED WITH A SHALLOT AND VODKA CREAM SAUCE \$19

CHAR GRILLED PORK CHOP

14 OZ. APPLE BRAISED PORK CHOP. SERVED WITH A CHOICE OF TWO SIDE DISHES \$22

CHICKEN FRIED STEAK

CHICKEN FRIED STEAK TOPPED WITH COUNTRY GRAVY. SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$18

LAMB LOLLIPOPS

8 OZ. OF TENDER BONE-IN LAMB COOKED TO ORDER. TOPPED WITH A RED WINE DEMI GLAZE AND SERVED WITH A CHOICE OF TWO SIDES \$35

SEAFOOD

GULF SHRIMP

GRILLED, FRIED, BLACKENED OR SCAMPI STYLE GULF SHRIMP. SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$19

CRAB CAKE

6 OZ. SUCCULENT CRAB CAKE TOPPED WITH A LEMON CAPER BUERRE BLANC SAUCE. SERVED WITH CREAMY PARMESAN RISOTTO AND STEAMED ASPARAGUS \$19

PECAN CRUSTED CHICKEN

CRISPY PECAN CRUSTED CHICKEN BREAST TOPPED WITH THYME CREAM SAUCE AND SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$17

STATLER CHICKEN

PAN SEARED, SKIN ON, AIRLINE CHICKEN BREAST TOPPED WITH A WHITE WINE HERB BUTTER SAUCE. SERVED WITH A CHOICE OF TWO SIDE DISHES \$18

PASTA

WESTON PASTA

ANGEL HAIR PASTA, CAPERS, TOMATOES, ARTICHOKE AND SEASONED CHICKEN TOSSED IN A WHITE WINE BEURRE BLANC SAUCE AND TOPPED WITH PARMESAN CHEESE \$16 SHRIMP \$18

EGGPLANT PARMESAN

PANKO CRUSTED GRILLED EGGPLANT TOPPED WITH HOUSE MARINARA SAUCE AND PARMESAN CHEESE. SERVED WITH FETTUCCINI PASTA AND MIXED VEGETABLES \$17

ALL ENTREES ARE SERVED WITH A HOUSE SALAD AND WARM DINNER ROLLS

SOME ENTRÉE SIDE SUBSTITUTIONS MAY HAVE A \$1.50 UPCHARGE

DINNER SIDES

STEAMED ASPARAGUS \$5

SAUTEED OR SHERRY MUSHROOMS \$5

SAUTEED SPINACH \$5

TOMATO PARMESAN \$5

MIXED VEGETABLES \$5

BIG TED'S ONION STRINGS \$5

MACARONI AND CHEESE \$5

MASHED POTATOES \$4

BAKED SWEET POTATO \$4
TOPPED WITH BUTTER AND BROWN SUGAR

BAKED POTATO \$5

PARMESAN RISOTTO \$5

FROM THE GRILL

EACH SERVED WITH A LUNCH SIDE

WESTON CLUB

HERB ROASTED TURKEY, BLACK FOREST HAM, TOMATOES, CURED BACON, LETTUCE, MAYONNAISE, SWISS AND AMERICAN CHEESE. SERVED ON WHITE, WHEAT OR A BUTTERY CROISSANT \$10

CRAB & AVOCADO SANDWICH

SWEET CRAB CAKE WITH LETTUCE, TOMATO, AVOCADO AND RED PEPPER COULIS. SERVED ON A BUTTERY CROISSANT \$14

CHICKEN TENDERS

HAND BATTERED CHICKEN TENDERS WITH YOUR CHOICE OF RANCH, HONEY MUSTARD, BBQ SAUCE OR COUNTRY GRAVY \$10

BEER BATTERED COD

GUINNESS BEER BATTERED FRIED COD STRIPS SERVED WITH MALT VINEGAR AND TARTAR SAUCE \$11

CHICKEN SANDWICH

MARINATED CHICKEN BREAST FRIED, GRILLED OR BUFFALO STYLE SERVED ON A TOASTED SOURDOUGH OR WHEAT BUN. YOUR CHOICE OF AMERICAN, CHEDDAR, SWISS, PEPPER JACK, PROVOLONE OR MOZZARELLA CHEESE \$11

GOURMET BURGERS

WATERSIDE BURGER \$11 CHEDDAR TURKEY BURGER \$12
BEYOND® BURGER \$12 MUSHROOM SWISS BURGER \$12

LUNCH SIDES

\$4 IF NOT INCLUDED WITH A LUNCH/DINNER SELECTION

FRENCH FRIES

BUTTERMILK ONION RINGS

SWEET POTATO FRIES

HOUSE CHIPS

TATER TOTS

COLESLAW

RICE PILAF

BLACK BEANS

HOUSE SALAD

FRESH FRUIT

WEEKLY SPECIALS

TUESDAY FAMILY NIGHT DINNER SPECIAL

CHILDREN UNDER 12 MAY ORDER FROM THE CHILDREN'S MENU FOR \$1 WITH EACH PAID ADULT ENTRÉE

WEDNESDAY MEXICAN DINNER NIGHT

ENJOY A \$2 MOJITO OR MARGARITA AND A DELICIOUS MEXICAN DINNER SPECIAL

FRIDAY-SATURDAY PRIME RIB WEEKEND SPECIALS

ENJOY OUR FAMOUS PRIME RIB DINNER PLATE OR OUR CHEF'S EVENING SPECIAL