

# THE WATERSIDE GRILL

## APPETIZERS

### BANG BANG SHRIMP

CRISPY TEMPURA SHRIMP TOPPED WITH SWEET AND SPICY BANG BANG SAUCE \$14

### MARGHERITA FLATBREAD

PESTO ALFREDO SAUCE TOPPED WITH FRESH TOMATOES, BASIL, MOZZARELLA AND PARMESAN CHEESE \$12

### PRIME RIB TOSTADAS

AVOCADO, CREAMY HORSERADISH, HERB ROASTED PRIME RIB, GRILLED ONIONS, PROVOLONE CHEESE AND DICED TOMATOES \$14

### BRUSCHETTA

FRESH TOMATOES, BASIL AND HERBS TOSSED IN WHITE BALSAMIC DRESSING AND SERVED ON TOASTED FRENCH CROSTINIS \$11

## QUICK BITES

### CHIPS, SALSA & QUESO

HOMEMADE SALSA AND WHITE QUESO \$10

### QUESADILLAS

CHICKEN \$12 BEEF/COMBINATION \$14

### FAJITA NACHOS

CHICKEN \$12 BEEF/COMBINATION \$14

### CHEESE CURDS

WISCONSIN CHEDDAR, FRIED AND SERVED WITH HOUSE MARINARA SAUCE \$10

### CHINESE EGGROLLS

CRISPY PORK AND VEGETABLE EGGROLLS SERVED WITH SWEET CHILI DIPPING SAUCE \$11

## SOUPS

\*ALL SOUPS MADE IN HOUSE\*

### SEAFOOD GUMBO

ANDOUILLE SAUSAGE, VEGETABLES AND A BLEND OF GULF SEAFOOD INCLUDING SHRIMP, FISH AND CRAWFISH. TOPPED WITH WHITE RICE \$6/\$8

### CHICKEN TORTILLA SOUP

SHREDDED CHICKEN WITH TORTILLA STRIPS, AVOCADO, AND A BLEND OF PEPPER JACK AND CHEDDAR CHEESE \$5/\$7

### CHEFS SOUP OF THE DAY

\$5/\$7

## SALADS

### SALAD ADDITIONS

GRILLED/CRISPY CHICKEN- \$7  
GRILLED/BLACKENED SHRIMP - \$8

### LARGE HOUSE SALAD

MIXED GREENS WITH TOMATOES, RED ONIONS AND GARLIC CROUTONS \$8

### WEDGE SALAD

WEDGE OF ICEBERG LETTUCE, CURED BACON, DICED TOMATO, AVOCADO SLICES AND BLEU CHEESE CRUMBLES \$11

### CAESAR SALAD

ROMAINE LETTUCE WITH SHREDDED PARMESAN CHEESE AND GARLIC CROUTONS. LIGHTLY TOSSED WITH CREAMY CAESAR DRESSING \$10

### SALMON SALAD

BABY SPINACH AND ARUGULA TOPPED WITH GOAT CHEESE CRUMBLES, RED ONIONS, CANDIED WALNUTS AND DICED TOMATOES \$18

### GREEK SALAD

MEDITERRANEAN INSPIRED WITH MIXED GREENS, ARTICHOKE, PEPPERONCINIS, OLIVES, BELL PEPPERS, TOMATOES, RED ONIONS AND FETA CHEESE \$14

### 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 \$14

### WESTON STEAK SALAD

MIXED GREENS WITH SLICED JICAMA, ROASTED CORN, CARAMELIZED PEARS AND CANDIED WALNUTS. TOPPED WITH TENDER FILET STEAK AND BLUE CHEESE CRUMBLES \$19

### TACO SALAD

LARGE TACO SHELL BOWL FILLED WITH REFRIED BEANS SHREDDED LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE, SLICED JALAPENOS, AND MIXED CHEESES. SERVED WITH CREAMY HOUSE JALAPENO RANCH DRESSING.  
MARINATED CHICKEN \$12 OR MARINATED BEEF \$14

### DRESSINGS

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

# STEAKS

## FILET MIGNON

7 OZ. AGED TENDERLOIN COOKED TO ORDER. TOPPED WITH CREAMY GARLIC BUTTER AND SERVED WITH A CHOICE OF TWO SIDE DISHES \$38

## RIB EYE

12 OZ. AGED RIB EYE COOKED TO ORDER. TOPPED WITH CREAMY GARLIC BUTTER AND SERVED WITH A CHOICE OF TWO SIDE DISHES \$35

## CHICKEN FRIED STEAK

CHICKEN FRIED STEAK TOPPED WITH HOMEMADE COUNTRY GRAVY. SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$19

# SEAFOOD

## GULF SHRIMP

CHOICE OF GRILLED, FRIED, BLACKENED OR SCAMPI STYLE GULF SHRIMP. SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$20

## SEAFOOD PLATTER

CHOICE OF GRILLED, BLACKENED OR FRIED CATFISH FILET AND THREE SHRIMP. SERVED WITH A CHOICE OF TWO SIDE DISHES \$22

## SALMON

SALMON FILET SEARED IN EXTRA VIRGIN OLIVE OIL AND OUR HOUSE SEASONING. SERVED WITH MIXED VEGETABLES AND RICE PILAF \$20

# CHICKEN

## TUSCAN CHICKEN

MARINATED CHICKEN BREAST TOPPED WITH CREAMY HOUSE PARMESAN AND SUNDRIED TOMATO SAUCE. SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$18

## PECAN CRUSTED CHICKEN

CRISPY PECAN CRUSTED CHICKEN BREAST TOPPED WITH THYME CREAM SAUCE AND SERVED WITH MASHED POTATOES AND MIXED VEGETABLES \$19

# PASTA

## WESTON PASTA

ANGEL HAIR PASTA, CAPERS, TOMATOES, ARTICHOKE AND SEASONED CHICKEN TOSSED IN CHEF'S WHITE WINE BEURRE BLANC SAUCE AND TOPPED WITH PARMESAN CHEESE \$18 SHRIMP \$20

## FETTUCINI ALFREDO

FETTUCINI PASTA TOSSED IN HOMEMADE CREAMY ALFREDO SAUCE. TOPPED WITH PARMESAN CHEESE CHICKEN \$17 SHRIMP FETTUCINI \$19

## LOBSTER RAVIOLI

BUTTERY LOBSTER STUFFED RAVIOLI TOPPED WITH CHEF'S SHALLOT AND VODKA CREAM SAUCE \$22

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 \$7

SAUTEED OR SHERRY MUSHROOMS \$7

SAUTEED SPINACH \$7

TOMATO PARMESAN \$6

MIXED VEGETABLES \$6

COLESLAW \$5

BIG TED'S ONION STRINGS \$6

GARLIC BREAD \$5

MACARONI AND CHEESE \$6

BAKED SWEET POTATO \$5  
TOPPED WITH BUTTER AND BROWN SUGAR

MASHED POTATOES \$5

BAKED POTATO \$6

PARMESAN RISOTTO \$6

RICE PILAF \$5

# FROM THE GRILL

## WESTON CLUB

HERB ROASTED TURKEY, BLACK FOREST HAM, TOMATOES, CURED BACON, LETTUCE, MAYONNAISE, SWISS AND AMERICAN CHEESE. SERVED ON WHITE, WHEAT, BUTTERY CROISSANT OR TORTILLA WRAP \$12

## CHICKEN TENDERS

HAND BATTERED CHICKEN TENDERS WITH YOUR CHOICE OF RANCH, HONEY MUSTARD, BBQ SAUCE OR COUNTRY GRAVY \$12

## LETTUCE WRAPS

MINCED CHICKEN, WATER CHESTNUTS, SHIITAKE MUSHROOMS AND GREEN ONIONS SERVED WITH ICEBERG LETTUCE \$14

## 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 \$12

## GOURMET BURGERS

WATERSIDE BURGER \$12 MUSHROOM SWISS BURGER \$15

## FRENCH DIP

SHAVED HERB ROASTED PRIME RIB WITH SAUTEED ONIONS, SWISS CHEESE AND AU JUS ON TOASTED FRENCH BREAD \$15

EACH SERVED WITH A LUNCH SIDE

FRENCH FRIES, BUTTERMILK ONION RINGS, SWEET POTATO FRIES, HOUSE CHIPS, TATER TOTS, COLESLAW, FRESH FRUIT

# WINE SELECTIONS

## MERLOT

	GLASS	BOTTLE
SKYFALL	\$9	\$32
2017 COLUMBIA VALLEY, WASHINGTON		

## PINOT NOIR

WILLIAM HILL	\$10	\$35
2019 NORTH COAST, CALIFORNIA		

WHOLE CLUSTER	-	\$56
2020 WILLIAMETTE VALLEY, OREGON		

## CABERNET SAUVIGNON

CARNIVOR	\$10	\$35
2019 CALIFORNIA		

ELY	-	\$65
2017 CALIFORNIA		

RODNEY STRONG	-	\$75
2017 SONOMA, CALIFORNIA		

## OTHER REDS

PETITE PETIT, BLEND	\$8	\$28
2014 LODI, CALIFORNIA		

ALAMOS, MALBEC	\$8	\$28
2020 MENDOZA, ARGENTINA		

## CHARDONNAY

	GLASS	BOTTLE
BOGLE	\$9	\$32
2020 CALIFORNIA		

THE CALLING	-	\$56
2019 RUSSIAN RIVER VALLEY, CALIFORNIA		

## PINOT GRIGIO

MASO CALANI	\$10	\$35
2020 TRENTINO, ITALY		

## SAUVIGNON BLANC

BOGLE	\$8	\$28
2021 CALIFORNIA		

WHITE HAVEN	\$12	\$42
2016 MARLBOROUGH, NEW ZEALAND		

## OTHER WHITES

LA MARCA PROSECCO	-	\$12
SPLIT BOTTLE		

JLOHR RIESLING	\$8	\$28
2021 ARROYO SECO, MONTEREY		

BARTENNA, MOSCATO	\$8	\$28
2021 ITALY		

HAMPTON WATER	\$13	\$52
2023 FRANCE		

# SPECIALTY DRINKS

### MARGARITA

JUAREZ GOLD TEQUILA, GRAN MARNIER, FRESH LIME JUICE, & SIMPLE SYRUP. FROZEN OR ON THE ROCKS \$8 (TOP SHELF \$10)

### MOJITO

BACARDI RUM, FRESH LIME JUICE, SUGAR & FRESH MUDDLED MINT \$8

### LEMON DROP MARTINI

TITOS VODKA, FRESH LEMON JUICE, TRIPLE SEC & SIMPLE SYRUP \$12

### LADY KILLER

JOSE CUERVO TEQUILA, GRAN MARNIER, PINEAPPLE JUICE & CLUB SODA \$12

### OLD FASHIONED

WHISKEY OR BOURBON, ORANGE BITTERS & SIMPLE SYRUP \$9

### JOHN DALY

TITOS VODKA, LEMONADE & ICED TEA \$8

### COSMOPOLITAN MARTINI

TITOS VODKA, CRANBERRY JUICE, COINTREAU & FRESH LIME JUICE \$12

### LONG ISLAND ICED TEA

SMIRNOFF VODKA, JOSE CUERVO TEQUILA, BACARDI RUM, TRIPLE SEC, BEEFEATER GIN & COLA \$12

### CHOCOLATE MARTINI

BAILEYS LIQUEUR, GODIVA LIQUEUR, TITOS VODKA \$12

### MEXICAN COFFEE

BAILEYS LIQUEUR, KAHLUA, GRAN MARNIER & BLACK COFFEE \$10

### BRANDY ALEXANDER

COURVOISIER, CRÈME DE CACAO & CREAM \$10