

THE GRILL @ WCC

SMALL PLATES

MEATBALL SLIDERS – (3) Homemade mozzarella-stuffed meatballs topped with marinara and served on slider buns	9.95	BACON WRAPPED JALAPEÑOS – Stuffed with chorizo & cream cheese, wrapped in Applewood bacon, and served with ranch dressing	9.95
PORK BELLY TACOS – (3) Smoked pork belly soft tacos with Asian slaw and fresh cilantro	10.95	FRIED MOZZARELLA STICKS – Always a favorite. Served with marinara sauce (V)	5.95
CHIPS & DIP – Skillet of homemade queso dip with fresh salsa, served with warm tortilla chips (V)	7.95	SPINACH & ARTICHOKE DIP – Made in house. Artichoke hearts, spinach, and a blend of cheeses, served with toasted pita wedges (V)	8.95
HUMMUS PLATE – Roasted garlic hummus served with fresh crunchy vegetables and warm pita wedges (V)	8.95	POT STICKERS – Pan seared pork & ginger dumplings served with Ponzu dipping sauce	7.95
SHRIMP COCKTAIL – Chilled Jumbo Shrimp served with traditional cocktail sauce (GF)	9.95	SIGNATURE CRAB CAKES – (3) Crab cakes with Cajun remoulade and balsamic glaze	11.95

SOUP & SALAD

SIGNATURE LOBSTER AND CORN CHOWDER	4.95 CUP / 7.95 BOWL
CHEF'S FEATURED SOUP – Made fresh with seasonal ingredients	3.95 CUP / 5.95 BOWL
HOUSE SALAD – Mixed greens, tomatoes, cucumbers, garbanzo beans, pepperoncini pepper, croutons, and your choice of dressing (V)	HALF 3.95 / FULL 6.95
CHOPPED SALAD – Romaine and Iceberg lettuce, red peppers, crumbled Blue cheese, avocado, red onion, cucumber, tomato, and croutons with your choice of dressing	8.95
POMEGRANATE WALNUT SALAD – Baby Spinach, mixed greens, mandarin oranges, dried cherries, candied walnuts, and crumbled Gorgonzola, tossed in our pomegranate dressing (V)	9.95
ICEBERG WEDGE SALAD – Crisp wedges of iceberg lettuce with Applewood bacon, crumbled Blue cheese, chopped tomatoes, red onion, and Blue cheese dressing	9.95
ANTIPASTO SALAD – Romaine lettuce, roasted red peppers, artichoke hearts, garbanzo beans, Kalamata olives, Provolone cheese, pepperoncini pepper, and croutons with zesty Italian dressing (V)	8.95
>>SALAD ADDITIONS: CHICKEN: 2.00 / STEAK: 3.00 / SHRIMP: 4.00 / SALMON: 5.00	
– Dressings: House Citrus Vinaigrette, Pomegranate Vinaigrette, Balsamic Vinaigrette, Poppy Seed, Parmesan, Peppercorn, Italian, Gluten Free Italian, Thousand Island, Ranch, Blue Cheese. Additional serving of dressing 1.00	

JUMBO CHICKEN WINGS

YOUR CHOICE OF SAUCE: MILD, MEDIUM, OR HOT BUFFALO, HONEY BBQ, ASIAN BBQ, GARLIC PARMESAN, OR CAJUN LIME	10 FOR 7.95 / 20 FOR 14.95
» All orders served with celery, carrots and ranch or blue cheese dressing	

SANDWICHES

>> Sandwiches served with your choice of french fries, pasta salad, or a side salad

CLASSIC GRILLED HAMBURGER – Fire-grilled all-beef patty with lettuce, sliced tomato, and onion (GF buns available) » Add cheese 1.00 or Applewood bacon - 1.50	8.95	PRESSED REUBEN – Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on panini-pressed Rye bread	8.95
PORK BELLY CUBAN – Sliced ham, shredded pork belly, Swiss cheese, sliced bread and butter pickles, and Honey Dijon mustard pressed on a hoagie roll	10.95	BUFFALO CHICKEN – Crispy breaded chicken breast tossed in buffalo sauce with choice of cheese, lettuce, tomato, onion, and ranch on a fresh roll (Choice of hot, medium, or mild)	9.95
CRAB CAKE B.L.T. – Our signature crab cake topped with Applewood bacon, lettuce, tomato, and Cajun remoulade served on a fresh bun	9.95	CHICKEN SALAD ON CROISSANT – Tender white meat chicken tossed with almonds, apples, sliced grapes, celery and mayo on a flaky croissant	9.95
SHAVED PHILLY CHEESESTEAK – Shaved NY Strip Steak with grilled peppers and onions, provolone cheese, and mayo served on a toasted hoagie roll	10.95	CLASSIC CLUB SANDWICH – Double decker ham, turkey, Applewood bacon, lettuce, tomato and mayo on toasted white, wheat or rye bread	9.95
GOURMET GRILLED CHEESE – Homemade Spinach & Artichoke spread, melted provolone cheese, and sliced tomatoes, pressed Panini style (V)	8.95	TURKEY WRAP "THE BLAT" – Sliced turkey breast with bacon, lettuce, tomato, and avocado with garlic aioli wrapped in a fresh flour tortilla	9.95

*(V) - Vegetarian Option. *(GF) - Gluten Free Available. Sorry, no split checks for parties of 8 or more. Please notify your server of any food allergies or dietary restrictions.

PASTA

>> Served with garlic crostini, and choice of house salad or a cup of the soup of the day (sub Lobster Chowder for 3.00)

TWO-SAUCE RAVIOLI – Pasta pillows filled with Ricotta, Mozzarella, and Parmesan cheese, served over a bed of Alfredo sauce, then topped with marinara (V)	13.95
GORGONZOLA ALFREDO – Fresh broccoli, red bell pepper, and penne pasta tossed in Alfredo sauce and topped with Gorgonzola crumbles » Add Chicken 3.00 / Add NY Strip Steak 6.00	13.95
SPAGHETTI & STUFFED MEATBALLS – Our homemade mozzarella-stuffed meatballs served over a bed of spaghetti in marinara sauce	15.95
SHRIMP & SAUSAGE – Grilled Italian sausage, jumbo shrimp, and sautéed onions and peppers tossed in our sun-dried tomato cream sauce, served over penne pasta	17.95
LOBSTER MAC & CHEESE – Penne pasta tossed with tender lobster meat and creamy cheddar sauce, topped with Panko breadcrumbs and baked until golden brown	19.95

ENTRÉES

>> Served with choice of house salad or a cup of the soup of the day (sub Lobster Chowder for 3.00)

SIGNATURE CHICKEN MARSALA – Chicken breast topped with Marsala wine sauce, sautéed mushrooms, and diced prosciutto served with broccoli florets and whipped red skinned mashed potatoes	18.95
BALSAMIC GLAZED CHICKEN – Chicken breast glazed with a balsamic reduction, diced red onions and tomatoes, served with rice pilaf and sautéed spinach	17.95
GRILLED SALMON – Salmon filet grilled to perfection with a lemon butter sauce or mango salsa, served with rice pilaf and sautéed spinach	18.95
PAN SEARED SEA BASS – Sea Bass filet pan seared with choice of lemon butter sauce or mango salsa, served with rice pilaf and sautéed spinach	19.95
SMOTHERED PORK CHOP – Bone-In pork chop grilled to perfection topped with savory brown gravy and served with whipped red skinned mashed potatoes and steamed broccoli	17.95

"THE GRILL" SKEWERS

>> Served over rice pilaf and includes a house salad or a cup of the soup of the day (sub Lobster Chowder for 3.00)

MARINATED VEGETABLE SKEWERS (2) (V)	12.95
MARINATED CHICKEN AND VEGETABLE SKEWERS (2)	14.95
MARINATED BEEF AND VEGETABLE SKEWERS (2)	16.95
"THE GRILL" SEAFOOD SKEWERS (2) – Panko crusted sea scallops or jumbo shrimp, skewered and grilled, then topped with choice of lemon butter sauce or mango salsa on a bed of rice pilaf and sautéed spinach	21.95

CHOPHOUSE STEAKS

>> Served with house salad or a cup of the soup of the day (sub Lobster Chowder for 3.00), steamed broccoli florets, and choice of one side. All steaks available Gluten Free (GF) upon request

8 OZ. FILET MIGNON	25.95
10 OZ. NEW YORK STRIP	19.95
16 OZ. COWBOY CUT BONE-IN RIB EYE	34.95

ADDITIONS:

GRILLED SHRIMP SKEWER 6.00 / PANKO CRUSTED SCALLOP SKEWER 7.00 / SAUTÉED MUSHROOMS 2.00 / CARAMELIZED ONIONS 2.00 / GORGONZOLA CRUMBLES 2.00 / BACON AND GORGONZOLA 3.50

SIDES

BAKED POTATO, RED SKINNED MASHED, RICE PILAF, FRENCH FRIES, ONION RINGS, GARLIC & OIL SPAGHETTI	3.50
SAUTÉED SPINACH OR STEAMED BROCCOLI	2.50
LOADED BAKED POTATO	(WITH ENTRÉE 2.00) / 4.50

FRIDAY HADDOCK FISH FRY (SERVED ALL DAY)

BEER BATTERED, PANKO CRUSTED, OR BROILED GARLIC LEMON BUTTER	14.95
» Served with a house salad, your choice of potato or rice pilaf, and coleslaw	

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