

THE GRILL AT WCC

STARTERS & SHARABLES

* **STUFFED BANANA PEPPERS** — Stuffed with Hot Italian sausage, cream cheese, Mozzarella, and Italian seasonings, topped with Italian breadcrumbs and marinara sauce 9.99

* **HOT CRAB DIP** — Bubbling hot with gooey cheese, real crab meat, and Old Bay seasoning. Served with pita wedges and crackers. 11.99

* **MAPLE BACON DEVILED EGGS** — It's all in the name 5.99

SMOTHERED CHIPS — Homemade potato chips topped with Blue cheese and Cheddar fondue, bacon, scallions, balsamic drizzle, and sour cream (GF) 10.99

HUMMUS PLATE — Roasted garlic hummus with fresh vegetables tortilla chips & warm pita bread (V) 9.99

BREW PUB PRETZEL BREADSTICKS (4) — Warm soft pretzel breadsticks served with nacho cheese and honey mustard (V) 7.99

FIRECRACKER SHRIMP TACOS (3) — Crunchy breaded shrimp tossed in sweet and spicy chili sauce served in soft flour tortillas with Cheddar, shredded lettuce and sliced avocado 11.99

POT STICKERS — Pan seared pork & ginger dumplings with Ponzu dipping sauce 8.49

LITTLENECK STEAMERS — 1 lb. of flavorful clams served with drawn butter (GF) 11.99

FRIED MOZZARELLA STICKS — Always a favorite. Served with marinara sauce (V) 6.99

SPINACH & ARTICHOKE DIP — House recipe, creamy and bubbling hot, served with pita (V) 9.49

* **CRISPY PORK BELLY BUNS (3)** — Sweet glazed bbq pork belly, half-pickled cucumbers, carrots, cilantro, and ponzu mayo on steamed buns 10.99

WINGS & FLATBREADS

THIN & CRISPY FLATBREAD PIZZA — Margherita (V) \$9.99 / Mozzarella and Pepperoni \$10.99 / Flatbread of the Week... Ask your Server!

JUMBO CHICKEN WINGS — Mild, Medium, Hot, Inferno, Honey BBQ, Asian BBQ, Garlic Parmesan, Cajun Lime, or Sweet Chili, served with Ranch or Blue cheese dressing -- 10 for 9.99 / 20 for 18.99

SOUPS, SALADS, & BOWLS

LOBSTER & CORN CHOWDER (5.49 / 8.49) // BAKED FRENCH ONION AU GRATIN (4.49 / 6.49)

HOUSE GARDEN SALAD — side 4.99 / full 8.49

SANTA FE SALAD — Roasted sweet corn, black beans, cheddar, and tortilla strips with Chipotle Ranch dressing. Topped With fajita-seasoned chicken - 11.99, or shrimp - 12.99

ICEBERG WEDGE SALAD — Wedges of iceberg lettuce with Applewood bacon, crumbled Blue cheese, chopped tomatoes, red onion, and Blue cheese dressing (GF) half 6.49 / full 10.99

TURKEY COBB — Romaine, Iceberg, crumbled Blue cheese, smoked bacon, avocado, tomato, hardboiled egg & smoked turkey, with Ranch or Blue Cheese dressing (GF) 10.99

STEAKHOUSE SALAD — Romaine, tomatoes, cucumber, red onion, hardboiled egg, candied walnuts, croutons, choice of Cheddar or Gorgonzola, and sliced NY Strip Steak 11.99

POMEGRANATE WALNUT SALAD — Baby Spinach, mixed greens, mandarin oranges, dried cherries, candied walnuts, Gorgonzola, and our pomegranate dressing (V) (GF) 10.49

🍴 **SUPERFOOD BUDDHA BOWL** — Roasted sweet potato, quinoa, crispy spiced chickpeas, roasted corn, cherry tomatoes, garlic hummus, chopped spinach, greek yogurt, and citrus vinaigrette (V) 12.99

BURRITO BOWL — White rice, black beans, corn, red onion, shredded lettuce, fresh salsa, tortilla strips, cheddar, guacamole, and sour cream
Burrito Bowl Options: Vegetarian 9.99 / Chicken 11.59 / Steak 12.99

» SALAD ADDITIONS: CHICKEN: 2.00 / STEAK: 3.00 / SHRIMP: 4.00 / SALMON: 7.00

— Dressings: House Citrus Vinaigrette, Pomegranate Vinaigrette, Balsamic Vinaigrette, Poppy Seed, Parmesan Peppercorn, Italian (GF), Thousand Island, Ranch, Blue Cheese, Chipotle Ranch. Additional serving of dressing 1.00

SANDWICHES & WRAPS

>> Sandwiches, Wraps, & Burgers are served with your choice of french fries, homemade chips, pasta salad, or a side salad

PORK BELLY CUBAN — Ham, braised pork belly, Swiss, bread & butter pickles, and Honey Dijon pressed on a hoagie roll 10.99

BUFFALO CHICKEN — Breaded chicken breast tossed in buffalo sauce with choice of cheese, lettuce, tomato, onion, and Ranch dressing on roll or wrap (Choice of hot, medium, or mild) 10.49

CASHEW CHICKEN SALAD WRAP — White meat chicken salad, chopped cashews, mandarin oranges, green onion, romaine, crunchy wontons, and sweet chili sauce on a soft tortilla 9.99

SHAVED PHILLY CHEESESTEAK — Shaved roast beef with grilled peppers and onions, provolone cheese, and mayo served on a toasted hoagie roll 10.99

🍴 **LOUISIANA SHRIMP PO' BOY** — Cajun spiced, crispy breaded shrimp, served on a toasted hoagie roll with fresh sliced tomato, shredded lettuce, and Remoulade sauce 10.99

FRENCH DIP — Shaved roast beef, melted Provolone and caramelized onions on a hoagie roll, served with a side of au jus and creamy horseradish 10.99

GOURMET GRILLED CHEESE — Spinach and Artichoke dip, provolone cheese, and sliced fresh tomatoes on panini-pressed thick white bread (V) 8.99 (Add bacon +1.50 / Add Chicken +1.50)

🍴 **CALIFORNIA CHICKEN SANDWICH** — Dry-rubbed and grilled chicken breast, bacon, sliced avocado, provolone, sliced tomato, and ranch dressing on a brioche bun 9.99

CLASSIC CLUB SANDWICH — Piled high with ham, turkey, bacon, lettuce, tomato and mayo on choice of toasted bread 10.99

TURKEY ITALIANO — Pepperoni, salami, smoked turkey, Provolone, Mozzarella, banana peppers, and Marinara Sauce on a toasted hoagie roll 10.99

BURGERS

THE CLASSIC — Fire-grilled all-beef patty with choice of cheese, lettuce, tomato, and onion 10.49 (add Bacon +1.50)

THE LUCY — Beef patty stuffed with American Cheese, topped with bacon, more cheese, lettuce, tomato, pickle chips, and burger sauce. Ask for extra napkins! 12.99

THE BAJA — Pepper Jack cheese, guacamole, jalapeños, lettuce, tomato, onion, Chipotle ranch 11.49 (add Bacon +1.50)

THE FRENCHIE — French Onion-seasoned patty, caramelized onions, and Provolone 10.99 (add Bacon +1.50)

*(V) - Vegetarian Option. *(GF) - Gluten Free Option Available. For Gluten Free diners, please request no croutons on house salads. Sorry, no split checks for parties of 8 or more. Please notify your server of any food allergies/dietary restrictions.

PASTA & RISOTTO

Served with garlic bread & choice of house salad or soup of the day (sub French Onion for 1.50 / Lobster Chowder for 3.00)

HOMEMADE BAKED LASAGNA – Layers of Italian sausage and beef, ricotta cheese, rich tomato sauce, mozzarella, parmesan cheese, and fresh basil 15.99

TWO-SAUCE RAVIOLI – Pasta pillows filled with Ricotta, Mozzarella, and Parmesan cheese, served over a bed of Alfredo sauce, then topped with marinara (V) 13.99

RISOTTO VERONA – Arborio rice slow cooked in vegetable stock and white wine with pancetta, mushrooms, and peas, topped with seasoned grilled chicken breast and finished with Parmesan cheese (GF) 16.99

🍷 **SEAFOOD SCAMPI RISOTTO** – A WCC Classic, jumbo shrimp & real lobster meat served over mushroom risotto and finished with a lemon beurre blanc sauce 29.99

🍷 **LINGUINE & LITTLENECKS** – 1 lb of flavorful little neck clams in clam sauce over a bed of linguine finished with fresh parley 18.99

GORGONZOLA ALFREDO – Fresh broccoli, red bell pepper, and penne pasta tossed in Alfredo sauce, topped with Gorgonzola crumbles (V) 14.99
» Add Chicken 3.00 / Add NY Strip Steak 6.00 / Add Shrimp 6.00

🍷 **BUFFALO CHICKEN MAC & CHEESE** – A four cheese blend tossed with penne pasta, topped with blue cheese, bread crumbs, and crispy chicken tenders tossed in tangy wing sauce 15.99

CHICKEN & PORK

Served with choice of house salad or a cup of the soup of the day (sub French Onion for 1.50 / Lobster Chowder for 3.00)

CHICKEN PARMESAN ALFREDO – Italian breaded chicken breast topped with rich marinara and melted mozzarella, served over a bed of linguine in Alfredo 17.99

SIGNATURE CHICKEN MARSALA – Lightly battered chicken breast topped with Marsala wine sauce, sautéed mushrooms, and diced prosciutto served with broccoli florets and whipped red skinned mashed potatoes 18.99

SANTA FE CHICKEN – Fajita-seasoned chicken breast topped with chunky corn & black bean salsa, fresh avocado slices, melted pepper jack cheese, and crushed tortilla chips served over a bed southwest-seasoned rice 17.99

🍷 **CHICKEN PICCATA LINGUINE** – Tender chicken breast pounded thin and lightly floured, sautéed with fresh herbs and capers, served over a bed of linguine and finished with a light lemon butter sauce 14.99

APPLE PECAN PORK CHOP – Bone-In pork chop topped with apples, pecans and brown sugar butter sauce, served with mashed potatoes and broccoli florets (GF) 19.99

🍷 **STUFFED PORK CHOP** – Bone-in chop, stuffed with savory mushroom bread stuffing and pan-fried til golden brown. Served with mashed potatoes and vegetable, and a light pan gravy 19.99

🍷 **BABY BACK RIBS** – Tender, fall off the bone ribs, basted with BBQ sauce and served with choice of two sides. Half Rack: 14.99 / Full Rack 20.99

FISH

SIMPLE GRILLED SALMON – Grilled to perfection with a lemon butter sauce -or- mango salsa, over rice pilaf and sautéed spinach 20.99

TERIYAKI GLAZED SALMON – Salmon filet basted in sweet Teriyaki sauce, topped with sesame seeds and scallions, served over a bed of sticky white rice with a side of roasted green beans (GF) 21.99

SIMPLE GRILLED MAHI MAHI – Grilled to perfection with a lemon butter sauce -or- mango salsa, over rice pilaf and sautéed spinach 22.99

CRAB STUFFED SOLE – Tender Sole filet stuffed with savory lump crab stuffing and finished with lemon-caper butter sauce. Served with choice of potato and roasted green beans 22.99

PREMIUM CHOPHOUSE STEAKS

>> We serve only the best cuts of meat available. Each steak comes grilled to your liking and includes a house salad or a cup of the soup of the day (sub French Onion for 1.50 / Lobster Chowder for 3.00), choice of vegetable and one other side. All steaks available Gluten Free (GF) upon request

◆ **10 OZ. NEW YORK STRIP** – 22.99

◆ **8 OZ. CENTER CUT FILET MIGNON** – 28.99

◆ **16 OZ. RIB EYE** – 29.99

STEAK PREPARATIONS

– HOUSE

» Brushed with compound butter and grilled to your liking

– AU POIVRE

» A WCC specialty, grilled then smothered in brandy-peppercorn sauce +4.00

– OSCAR

» Topped with Lump Crab Meat and Creamy Hollandaise Sauce +9.00

ADDITIONAL TOPPINGS: – Grilled shrimp skewer 6.00 / Sautéed Mushrooms 2.00 / Mushrooms and Swiss 3.50 / Caramelized Onions 2.00 / Gorgonzola Crumbles 2.00 / Bacon and Gorgonzola 3.50 / Peppers, Onions, and Provolone 3.50

SIDES

BAKED POTATO, RED SKINNED MASHED, RICE PILAF, FRENCH FRIES, ONION RINGS, ZESTY PASTA SALAD – 3.59

MAC & CHEESE, LOADED BAKED POTATO – (with entrée 2.00) / 4.50

ROASTED GREEN BEANS, STEAMED BROCCOLI – 2.99

FRIDAY HADDOCK FISH FRY (SERVED ALL DAY)

BEER BATTERED, PANKO BREADED, OR BROILED GARLIC LEMON BUTTER

» Served with a house salad or a cup of the soup of the day, your choice of side, and coleslaw 15.99

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