

THE GRILL AT WCC

STARTERS & SHARABLES

SEARED AHI TUNA — Pan seared, sesame-crusting sushi grade Ahi Tuna with pickled ginger, soy sauce, and wasabi (GF) 17.99

STUFFED CLAMS CASINO — Half dozen jumbo clams filled with savory stuffing, diced bell peppers and crumbled bacon, served with drawn butter 12.99

☀️ **CAPRESE SALAD** — Ripe tomatoes, fresh Mozzarella, roasted red peppers, basil, balsamic glaze, olive oil drizzle (V) (GF) 10.99

SIGNATURE CRAB CAKES (2) — They're back! Our special blend of lump crab, crackers, and peppers served with balsamic glaze and Cajun Remoulade 11.99

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

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

☀️ **SUMMER CHEESE BOARD** — Assorted hard and soft cheeses with accompaniments... perfect for snacking! (V) 14.99

☀️ **SMOTHERED CHIPS** — House-cut potato chips topped with jack cheese fondue, bacon, scallions, and sour cream (GF) 10.99

LITTLENECK STEAMERS — 1 lb. of flavorful Littleneck clams served with drawn butter 11.99

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

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

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

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

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 8.99 / 20 for 16.99

SOUPS, SALADS, & BOWLS

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

HOUSE GARDEN SALAD — side 4.49 / full 7.49

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

ICEBERG WEDGE SALAD — Crisp wedges of iceberg lettuce with Applewood bacon, crumbled Blue cheese, chopped tomatoes, red onion, and Blue cheese dressing (GF) half 6.49 / full 10.49

☀️ **SANTA FE CHICKEN SALAD** — Fajita-seasoned chicken, roasted sweet corn, black beans, shredded cheddar, and tortilla strips served with Chipotle Ranch 11.99

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

BURRITO BOWL — White rice, black beans, corn, avocado, red onion, fresh salsa, cheddar cheese, guacamole, and sour cream
Burrito Bowl Options: Vegetarian 9.99 / Chicken 10.99 / 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. Additional serving of dressing 1.00

SANDWICHES & WRAPS

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

☀️ **ITALIAN BOMBER HOAGIE** — Pepperoni, salami, smoked turkey, Provolone, Mozzarella, banana peppers, and Marinara Sauce on a toasted hoagie roll 10.99

C.C.B.L.T. — Our Signature Lump Crab Cake patty topped with smoked bacon, lettuce, tomato, and Cajun Remoulade served on a fresh roll 11.99

PORK BELLY CUBAN — Sliced ham, chopped pork belly, Swiss cheese, bread and butter pickles, and Honey Dijon mustard pressed on a hoagie roll 10.99

BUFFALO CHICKEN — Crispy breaded chicken breast tossed in buffalo sauce with choice of cheese, lettuce, tomato, onion, and Ranch dressing on a fresh roll (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

☀️ **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 — Our homemade Spinach and Artichoke dip, melted provolone cheese, and sliced fresh tomatoes on panini-pressed thick white bread. 8.99 (Add bacon +1.50 / Add Chicken +1.50)

CLASSIC CLUB SANDWICH — Double decker sandwich with ham, turkey, Applewood bacon, lettuce, tomato and mayo on toasted white, wheat or rye bread 10.99

PRESSED REUBEN — Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on panini-pressed Rye bread 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

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 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)

☀️ **RIGATONI ALLA VODKA** – Simple and classic. Large pasta tubes tossed in a homemade creamy tomato sauce with peas and pancetta 15.99

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

SPAGHETTI & STUFFED MEATBALLS – Our homemade mozzarella-stuffed meatballs served over a bed of spaghetti in marinara sauce, finished with Parmesan cheese 15.99

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

SUMMER VEGGIE RISOTTO – Arborio rice slow cooked in vegetable stock and white wine topped with a roasted vegetable medley with red peppers, mushrooms, zucchini, peas, mushrooms, and grilled eggplant (V) 13.99

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

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

ENTRÉES

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 spaghetti 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

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

GRILLED SALMON – Salmon filet 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 sticky of white rice with a side of roasted green beans (GF) 21.99

☀️ **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

☀️ **BLACKENED AHI TUNA** – Blackened pan-seared Ahi Tuna steak over lemon-Old Bay seasoned sticky rice and sautéed spinach 24.99

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** – 20.99

◆ **8 OZ. CENTER CUT FILET MIGNON** – 27.99

☀️ **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

ADDITIONS: – Grilled shrimp skewer 6.00 / 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 – 3.99

LOADED BAKED POTATO – (with entrée 2.00) / 4.50

ROASTED GREEN BEANS OR 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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