

Wallie's

Soups and Salads

Soup of the Day- Chef's Daily Creation.....**\$8**

French Onion- Caramelized Onions in a Rich Sherry Beef Broth, Crostini, Gruyere....**\$10**

Classic Caesar – Crisp Hearts of Romaine, Garlic Herb Croutons, Shaved Asiago Cheese, Tangy Caesar Dressing.....**\$11 Add Chicken....\$6 Add Shrimp....\$10**

Nut Berry Salad – Sweet and Bitter Baby Field Greens, Strawberries, Blue Berries, Craisins, Red Onion, Grape Tomatoes, Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette.....**\$14**

House Salad – Arcadian Blend Lettuce, Sliced Cucumbers, Red Onion, Grape Tomatoes, Carrots, Choice of Dressing (Italian, Ranch, Bleu Cheese, Thousand Island, Caesar).....**\$8**

Appetizers

Battered Calamari – Sliced Tubes and Tentacles, Tossed with Sweetie Peppers, House-made Marinara Dipping Sauce.....**\$14**

Sesame Encrusted Ahi Tuna – Pan Seared Ahi Tuna, Wakame and Pepper Salad, Crisp Wontons, Pineapple Chili Salsa.....**\$18**

Jumbo Bone-In Chicken Wings – Served with House-made Bleu Cheese and Celery Choice of Sauce: Hot, Medium, Mild, Sweet Chili, BBQ, Garlic Parmesan.....**\$18**

Classic Shrimp Cocktail – Bloody Mary Cocktail Sauce, Lemon to Squeeze.....**\$16**

Loaded Hummus and Pita – House-made Hummus, Topped with Kalamata Olives, Diced Tomatoes, Red Onions, Cucumbers, Feta Cheese, Fresh Basil, Grilled Pita Bread with Olive Oil Drizzle.....**\$14**

Cheese Curds – Breaded Wisconsin Cheddar Cheese Curds, Red Pepper Aioli, Marinara.....**\$10**

Sandwiches and Such

The Reuben – Thin Sliced New York Style Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye Bread, French Fries.....**\$15**

Turkey B.L.T. – Fresh Carved Turkey, Bacon, Shredded Lettuce, Sliced Tomato, Cracked Black Pepper Mayo, Craft Sub Roll, French Fries.....**\$15**

Grilled Chicken Caprese Sandwich – Pesto Chicken Breast, Sliced Tomato, Fresh Mozzarella, Balsamic Drizzle, Focaccia Bread, French Fries.....**\$14**

Blackened Mahi Taco – Two Cajun Mahi Tacos, Shredded Purple Cabbage, Tomato and Avocado Salsa, Chipotle Aioli, Tortilla Chips, Side Sour Cream, Lime to Squeeze**\$22**

The Wallie Burger - Special Grind of Chuck and Short Rib, Shredded Lettuce, Sliced Tomato, Shaved Red Onion, Corn Dusted Kaiser Roll, French Fries.....**\$15**

Choice of Cheese: American, Swiss, Cheddar, Bleu

Add on: Bacon \$2, Caramelized Onions \$1, Mushrooms \$1

Gluten Free Artisan Bun and Vegetable Based Burger Available Upon Request

Entrees 4pm

Grilled Chicken Dinner – Twin 6oz. Chicken Breasts, Lemon Herb Drizzle, Starch of the Day, Seasonable Vegetables.....**\$24**

New England Baked Haddock – Broiled New England Haddock, Garlic Lemon Butter, Crispy Panko Bread Crumbs, Starch of the Day, Seasonable Vegetables.....**\$28**

Fish-n-Chips - Two 6oz.Pieces of Beer Battered Crispy Fried Cod, House Coleslaw, Choice of Tartar or Cocktail Sauce.....**\$22**

New York Strip – 14oz. Center Cut, House-Seasoned Strip Steak, Starch of the Day, Seasonable Vegetables.....**\$35**

Pesto Penne Pasta and Vegetables – Fresh Tomatoes, Roasted Peppers, Artichokes and Asparagus, Pesto Cream, Asiago Cheese.... **\$24 Add: Chicken.....\$6 Shrimp.....\$10**

Desserts

Chocolate Fudge Cake – Layered Chocolate Cake, Hershey Drizzle, Cocoa Shavings....**\$9**

New York Style Cheese Cake – Graham Cracker Crust, Raspberry Coulis, Streusel....**\$9**

Old Fashioned Carrot Cake- Moist Rich Carrot Cake, Sweet Cream Cheese Icing....**\$9**

02/9/22

Tiramisu – Espresso Soaked Lady Fingers Layered with Mascarpone Cheese and Cocoa.... \$9