

# *Wallie's*

## Soups and Salads

***Soup of the Day***- Chef's Daily Creation.....\$9

***French Onion***- Caramelized Onions in a Rich Sherry Beef Broth, Crostini, Gruyere....\$11

***Classic Caesar*** – Crisp Hearts of Romaine, Garlic Herb Croutons, Shaved Asiago Cheese, Tangy Caesar Dressing.....\$12 **Add Chicken**....\$7 **Add Shrimp**....\$11

***Nut Berry Salad*** – Sweet and Bitter Baby Field Greens, Strawberries, Blue Berries, Craisins, Red Onion, Grape Tomatoes, Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette.....\$15

***House Salad*** – Arcadian Blend Lettuce, Sliced Cucumbers, Red Onion, Grape Tomatoes, Carrots, Choice of Dressing (Italian, Ranch, Bleu Cheese, Thousand Island, Caesar).....\$9

## Appetizers

***Battered Calamari*** – Sliced Tubes and Tentacles, Tossed with Sweetie Peppers, House-made Marinara Dipping Sauce.....\$15

***Sesame Encrusted Ahi Tuna*** – Pan Seared Ahi Tuna, Wakame and Pepper Salad, Crisp Wontons, Pineapple Chili Salsa.....\$19

***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.....\$17

***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.....\$15

***Cheese Curds*** – Breaded Wisconsin Cheddar Cheese Curds, Red Pepper Aioli, Marinara.....\$13

## Sandwiches and Such

**The Reuben** – Thin Sliced New York Style Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye Bread, French Fries.....**\$16**

**Turkey B.L.T.** – Fresh Carved Turkey, Bacon, Shredded Lettuce, Sliced Tomato, Cracked Black Pepper Mayo, Craft Sub Roll, French Fries.....**\$16**

**Grilled Chicken Caprese Sandwich** – Pesto Chicken Breast, Sliced Tomato, Fresh Mozzarella, Balsamic Drizzle, Focaccia Bread, French Fries.....**\$15**

**Blackened Mahi Taco** – Two Cajun Mahi Tacos, Shredded Purple Cabbage, Tomato and Avocado Salsa, Chipotle Aioli, Tortilla Chips, Side Sour Cream, Lime to Squeeze....**\$23**

**The Wallie Burger** - Special Grind of Chuck and Short Rib, Shredded Lettuce, Sliced Tomato, Shaved Red Onion, Corn Dusted Kaiser Roll, French Fries.....**\$16**

**Choice of Cheese:** American, Swiss, Cheddar, Bleu

**Add on:** Bacon \$3, Caramelized Onions \$2, Mushrooms \$2

**Gluten Free Artisan Bun and Vegetable Based Burger Available Upon Request**

## Entrées 4pm

**Grilled Chicken Dinner** – Twin 6oz. Chicken Breasts, Lemon Herb Drizzle, Starch of the Day, Seasonable Vegetables....**\$25**

**New England Baked Haddock** – Broiled New England Haddock, Garlic Lemon Butter, Crispy Panko Bread Crumbs, Starch of the Day, Seasonable Vegetables....**\$29**

**Fish-n-Chips** - Two 6oz.Pieces of Beer Battered Crispy Fried Cod, House Coleslaw, Choice of Tartar or Cocktail Sauce.....**\$25**

**Prime Rib of Beef**– Choice Cut Prime Rib, Au Jus, Starch of the Day, Seasonable Vegetables....10oz. **\$29** 14oz **\$36** *\*while it lasts\**

**Pesto Penne Pasta and Vegetables** – Fresh Tomatoes, Roasted Peppers, Artichokes and Asparagus, Pesto Cream, Asiago Cheese.... **\$25** **Add: Chicken....\$7** **Shrimp....\$11**

## Desserts

**Chocolate Fudge Cake** – Layered Chocolate Cake, Hershey Drizzle, Cocoa Shavings....**\$10**

**New York Style Cheese Cake** – Graham Cracker Crust, Raspberry Coulis, Streusel....**\$10**

**Old Fashioned Carrot Cake**- Moist Rich Carrot Cake, Sweet Cream Cheese Icing....**\$10**

**Tiramisu** – Espresso Soaked Lady Fingers Layered with Mascarpone Cheese and Cocoa....**\$10**