

Welcome to

# Wallie's

## SOUP & SALAD

**Soup of the Day** \$9<sup>99</sup>

Chef's Daily Creation

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**French Onion** \$11<sup>99</sup>

Caramelized Onions in a Rich Sherry Beef Broth, Crostini, Gruyere

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**Classic Caesar** \$12<sup>99</sup>

Crisp Hearts of Romaine, Garlic Herb Croutons, Shaved Asiago Cheese, Tangy Caesar Dressing  
Add: Chicken \$7, Shrimp \$11

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**Nut Berry Salad** \$15<sup>99</sup>

Sweet and Bitter Baby Field Greens, Strawberries, Blueberries, Craisins, Red Onion, Grape Tomatoes, Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette

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**House Salad** \$9<sup>99</sup>

Arcadian Blend Lettuce, Sliced Cucumbers, Red Onion, Grape Tomatoes, Carrots  
Choice of Dressing: Bleu Cheese, Caesar, Italian, Ranch, Thousand Island

## APPETIZERS

**Battered Calamari** \$15<sup>99</sup>

Sliced Tubes and Tentacles, Tossed with Sweetie Peppers, House-made Marinara Dipping Sauce

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**Sesame Encrusted Ahi Tuna** \$19<sup>99</sup>

Pan Seared Ahi Tuna, Wakame and Pepper Salad, Crisp Wontons, Pineapple Chili Salsa

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**Jumbo Bone-In Chicken** \$18<sup>99</sup>

**Wings**

Served with House-made Bleu Cheese and Celery  
Choice of Sauce: Hot, Medium, Mild, Sweet Chili, BBQ, Garlic Parmesan

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**Classic Shrimp Cocktail** \$17<sup>99</sup>

Bloody Mary Cocktail Sauce, Lemon to Squeeze

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**Loaded Hummus & Pita** \$15<sup>99</sup>

House-made Hummus, Topped with Kalamata Olives, Diced Tomatoes, Red Onions, Cucumbers, Feta Cheese, Fresh Basil, Grilled Pita Bread with Olive Oil Drizzle

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**Cheese Curds** \$13<sup>99</sup>

Breaded Wisconsin Cheddar Cheese Curds, Red Pepper Aioli, Marinara

## SANDWICHES & SUCH

### **The Reuben** \$16<sup>99</sup>

Thin Sliced New York Style  
Corned Beef, Sauerkraut, Swiss,  
Thousand Island, Rye Bread,  
French Fries

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### **Turkey BLT** \$16<sup>99</sup>

Fresh Carved Turkey, Bacon,  
Shredded Lettuce, Sliced Tomato,  
Cracked Black Pepper Mayo, Craft  
Sub Roll, French Fries

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### **Grilled Chicken Caprese Sandwich** \$15<sup>99</sup>

Pesto Chicken Breast, Sliced  
Tomato, Fresh Mozzarella,  
Balsamic Drizzle, Focaccia Bread,  
French Fries

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### **Blackened Mahi Taco** \$23<sup>99</sup>

Two Cajun Mahi Tacos, Shredded  
Purple Cabbage, Tomato &  
Avocado Salsa, Chipotle Aioli,  
Tortilla Chips, Side of Sour Cream,  
Lime to Squeeze

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### **The Wallie Burger** \$16<sup>99</sup>

Special Grind of Chuck and Short  
Rib, Shredded Lettuce, Sliced  
Tomato, Shaved Red Onion, Corn  
Dusted Kaiser Roll, French Fries.  
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**

## ENTREES (AFTER 4PM)

### **Grilled Chicken Dinner** \$25<sup>99</sup>

Twin 6oz. Chicken Breasts,  
Lemon Herb Drizzle, Starch of the  
Day, Seasonal Vegetables

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### **New England Baked Haddock** \$29<sup>99</sup>

Baked New England Haddock,  
Garlic Lemon Butter, Crispy  
Panko Bread Crumbs, Starch of  
the Day, Seasonal Vegetables

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### **Fish-n-Chips** \$25<sup>99</sup>

Two 6oz. Pieces of Beer Battered  
Crispy Fried Cod, French Fries,  
House Coleslaw, Choice of Tarter  
or Cocktail Sauce

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### **Prime Rib of Beef** 10 OZ. \$29<sup>99</sup> 14 OZ. \$37<sup>99</sup>

Choice Cut Prime Rib, Au Jus,  
Starch of the Day, Seasonal  
Vegetable \*while it lasts\*

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### **Pesto Penne Pasta & Vegetables** \$25<sup>99</sup>

Penne Pasta Tossed with Fresh  
Tomatoes, Roasted Peppers,  
Artichokes and Asparagus, Pesto  
Cream, Asiago Cheese  
Add on: Chicken \$7, Shrimp \$11

## CHILDREN'S SELECTIONS

- Cheeseburger \$8<sup>99</sup>
- Kraft Mac & Cheese \$7<sup>99</sup>
- Chicken Tenders w/ BBQ Sauce \$8<sup>99</sup>
- Penne Pasta w/ Marinara or Butter \$7<sup>99</sup>
- Grilled Chicken Breast \$8<sup>99</sup>

Choice of one side: French Fries,  
Fresh Vegetables, or Applesauce

(For kids 10 and under)



Host your  
next event with us

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|------------------|---------------------|
| Family Reunion   | Business Meeting    |
| Birthday         | Baby/Bridal Shower  |
| Anniversary      | Office Party        |
| Holiday Party    | Sports Banquet      |
| Rehearsal Dinner | Celebration of Life |

Work with our Professional Culinary Staff  
to select your perfect menu.  
Plated and buffet options available.

\*TV's available for presentations\*  
\*Facility only rental during off hours\*

## DESSERT

### Chocolate Fudge Cake \$9<sup>99</sup>

Layered Chocolate Cake,  
Hershey Drizzle, Cocoa Shavings

### New York Style Cheesecake \$9<sup>99</sup>

Graham Cracker Crust, Raspberry  
Coulis, Streusel

### Old Fashioned Carrot Cake \$9<sup>99</sup>

Moist Rich Carrot Cake, Sweet  
Cream Cheese Icing

### Tiramisu \$9<sup>99</sup>

Espresso Soaked Lady Fingers  
Layered with Mascarpone  
Cheese and Cocoa

## AFTER DINNER DRINKS

### Sweet, Dark & Dreamy

Vanilla Vodka, Dark Creme de  
Cacao, Bailey's Irish Cream, \$13  
Served in a Martini Glass with  
Hershey's Chocolate Drizzle

### Coffee Martini \$12

Coffee, Tito's Vodka, Kahlua,  
and Bailey's served in a Martini  
Glass

### Remy Martin Cognac V.S.O.P \$13

### Romana Sambucca \$8

(Regular or Black)

# May we start you off with a beverage...

## Draft

Guinness Stout  
 Smithwick's Irish Ale  
 Druther's All-In-IPA  
 Common Roots Good Fortune IPA  
 Fiddlehead IPA  
 Cooperstown Bambino Amber Ale  
 Stella Artois Belgium Lager  
 Paradox Pilsner  
 Sam Adams Seasonal  
 Blue Moon  
 1911 Original Hard Cider  
 Ask about our featured draft



**All Draft Beer**  
**\$8.00 Pint**  
**\$6.50 Glass**

## BEER

Budweiser \$6.00  
 Bud Light \$6.00  
 Pabst Blue Ribbon \$6.50  
 Michelob Ultra \$6.00  
 Miller Light \$6.00  
 Coors Light \$6.00  
 Corona \$6.00  
 Labatt Blue \$6.50  
 Heineken \$7.00  
 Heineken 0.0% NA \$7.00

## Bottles & Cans

White Claw \$6.50  
 High Noon \$7.50  
 Twisted Tea \$6.50

## White Wine

Chardonnay, Ch. St. Michelle \$11 / \$37  
 Pinot Grigio, Ecco Domani \$10 / \$33  
 Sauvignon Blanc, Brancott, Marlborough \$12 / \$40  
 Moscato d'Asti, DOCG, Placido \$9 / \$32  
 Riesling, Auslese, Kreuzsch, Mosel \$10 / \$33  
 Prosecco, DOC Treviso, Moletto \$9 / \$32

## WINE

Brownstone Merlot \$11 / \$37  
 Cabernet Sauvignon, Murphy-Goode \$11 / \$37  
 Pinot Noir, Robert Mondavi, Private Selection \$11 / \$37  
 Rose, Rabble, Paso Robles \$11 / \$37

## Red Wine

## SPECIALTY COCKTAILS

**Strawberry Lemonade** – Tito's Vodka, Simple Syrup, Fresh Muddled Strawberries, Finished with Lemonade and a Lemon Wheel \$11

**Old Fashioned** –Knob Creek Rye, Bitters, Orange, Simple Syrup in a Rocks Glass with a Maraschino Cherry \$12

**Peach Bellini** – Moletto Prosecco with Peach Puree Served in a Champagne Flute with a Lemon Twist \$11

**Gin & Tonic** – Tanqueray Gin, Elderflower Liquor, Tonic, with a Lime Wedge \$10

**Main Street Mule**– Grey Goose Vodka, Saranac Ginger Beer, Simple Syrup, Lime Juice, Served in a Copper Mug \$13

**Rum Runner** – Coconut Rum, Dark Rum, Pineapple, OJ and a Drizzle of Grenadine, Served in a High Ball Glass Topped with a Maraschino Cherry \$12

**French Connection** – Grey Goose Vodka, Chambord and Pineapple Juice, Served in a Martini Glass with Twist of Lemon \$14

**Classic Margarita**– Jose Cuervo Silver, Triple Sec, Sour Mix, with a Salt or Sugar Rim and a Lime Wedge \$12 (Add Fruit Puree, \$1)

**Wallie's Whiskey Sour** – Springbrook Hollow Adirondack Bourbon, Simple Syrup, Lemon Juice, Bitters with a Lemon and a Cherry \$12

**Fountain Drinks:** Coca-Cola, Diet Coke, Sprite, Ginger Ale, Root Beer, Iced Tea, Lemonade

\*All alcoholic beverages inclusive of tax