

Welcome to

Wallie's

SOUP & SALAD

Soup of the Day \$9⁹⁹

Chef's Daily Creation

French Onion \$11⁹⁹

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

Classic Caesar \$12⁹⁹

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

Nut Berry Salad \$15⁹⁹

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

House Salad \$9⁹⁹

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

APPETIZERS

Battered Calamari \$16⁹⁹

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

Sesame Encrusted Ahi Tuna \$19⁹⁹

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

Jumbo Bone-In Chicken \$18⁹⁹

Wings

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

Classic Shrimp Cocktail \$17⁹⁹

Bloody Mary Cocktail Sauce, Lemon to Squeeze

Loaded Hummus & Pita \$16⁹⁹

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

Cheese Curds \$15⁹⁹

Breaded Wisconsin Cheddar Cheese Curds, Red Pepper Aioli, Marinara

*Menu items may contain or come in contact with common allergens.
Please advise your server about any food allergies before ordering.*

SANDWICHES & SUCH

The Reuben \$16⁹⁹

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

Turkey BLT \$16⁹⁹

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

Grilled Chicken Caprese Sandwich \$15⁹⁹

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

Blackened Mahi Taco \$23⁹⁹

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

The Wallie Burger \$17⁹⁹

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 \$25⁹⁹

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

New England Baked Haddock \$29⁹⁹

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

Fish-n-Chips \$25⁹⁹

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

Prime Rib of Beef 10 OZ. \$29⁹⁹ 14 OZ. \$37⁹⁹

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

Pesto Penne Pasta & Vegetables \$25⁹⁹

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

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CHILDREN'S SELECTIONS

- Cheeseburger \$8⁹⁹
- Kraft Mac & Cheese \$7⁹⁹
- Chicken Tenders w/ BBQ Sauce \$8⁹⁹
- Penne Pasta w/ Marinara or Butter \$7⁹⁹
- Grilled Chicken Breast \$8⁹⁹

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

(For kids 10 and under)



Host your
next event with us

- | | |
|------------------|---------------------|
| 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 \$9⁹⁹

Layered Chocolate Cake,
Hershey Drizzle, Cocoa Shavings

New York Style Cheesecake \$9⁹⁹

Graham Cracker Crust, Raspberry
Coulis, Streusel

Old Fashioned Carrot Cake \$9⁹⁹

Moist Rich Carrot Cake, Sweet
Cream Cheese Icing

Tiramisu \$9⁹⁹

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