

BW-SC-PD DINNER MENU

APPETIZERS

Fried Calamari
Calamari Rings, Lightly Seasoned, Served
with Cocktail and Cajun Tartar Sauce 10.95

Popcorn Shrimp
Tempura Battered Rock Shrimp, Served
with Cocktail and Cajun Tartar Sauce 10.95

Spinach Artichoke Dip
A Blend of Spinach, Artichoke Hearts, Shallots
and Parmesan Cheese with a Touch of Cream,
Served Warm with Crostini 10.95

Trio of Hummus
Sun-Dried Tomato, Kalamata Olive
and Traditional Hummus, Served with
Grilled Flat Bread and Cucumbers 8.95

Shrimp Cocktail
Gulf Shrimp with Tangy Cocktail Sauce 14.75

Cheese Quesadilla
Melted Cheddar Cheese, Guacamole,
Salsa and Sour Cream 10.95
with Charbroiled Chicken Add 3.00

Seared Rare Ahi Tuna
Served with Pickled Cucumber, Wasabi,
Fried Spinach, Pickled Ginger and
Soy Sauce 13.95

WINES BY THE GLASS

WHITE WINES

SPARKLING

Chandon Brut Classic, California SPLIT 9.75

CHARDONNAY

La Terre, California 7.50
Beringer, California 7.95
Chateau Ste. Michelle, Washington 8.95
Markham, Napa Valley 11.95

OTHER WHITES

Pinot Grigio, Placido, Italy 7.50
Pinot Grigio, Maso Canali, Italy 10.95
Sauvignon Blanc, Rodney Strong, Sonoma 7.95
Riesling, Saint M, Germany 8.75
White Zinfandel, Woodbridge, California 6.75

RED WINES

PINOT NOIR

Canyon Road, California 7.95
Mark West, California 8.95
Francis Coppola, Monterey 11.95

MERLOT

Beringer, Stone Cellars, California 7.50
Rodney Strong, Sonoma 8.95
Tangley Oaks, Napa Valley 10.50

CABERNET SAUVIGNON

King Fish, California 7.50
Hayman & Hill, Napa Valley 8.95
J. Lohr, Seven Oaks, Paso Robles 10.75

OTHER REDS

Zinfandel, Cellar No. 8, California 7.95
Syrah, Francis Coppola, Monterey 8.95

**OUR COMPLETE WINE LIST IS AVAILABLE
WITH SOME EXTRAORDINARY SELECTIONS.
ASK YOUR SERVER**

Not all ingredients are listed in the menu.
Please let your server know if you have
food allergies or other preferences.
Gluten Free and Nutritional information
is available upon request

STARTERS

Small Bowl of Soup
with Any Entree 3.95

Caesar or Mixed Green Salad
with Any Entree 5.75

HOMEMADE SOUPS

Small Bowl 5.50 Large Bowl 6.75

Soup of the Day

Ask Your Server for Today's Selection

Manhattan Chowder

Eastern Chopped Clams with Vegetables
and Tomato Broth

Gazpacho Soup

Tomatoes, Cucumbers, Onions and Oregano,
Chilled, Served with Avocado and Chives

STARTER SALADS

Classic Caesar Salad

Hearts of Romaine, Parmesan Cheese
and Homemade Croutons 8.95

Mixed Green Salad

Served with Choice of Dressing 7.95

The Grill Chop Salad

Chopped Iceberg Wedge, Bleu Cheese,
Bacon, Red Onion, Tomatoes and
Creamy Bleu Cheese Dressing 8.75

Endive, Spicy Pecans & Romaine with Gorgonzola Cheese

Tossed in a Walnut Oil Vinaigrette Dressing 9.75

DINNER SALADS

Chicken Caesar Salad

Hearts of Romaine, Parmesan Cheese and
Croutons, Tossed with Our Caesar Dressing,
Topped with Sliced Charbroiled Chicken 14.95
Blackened on Request

Daily Grill Cobb Salad

Tossed with Diced Chicken Breast, Lettuce,
Tomato, Bacon, Egg, Bleu Cheese, Avocado,
Scallions and Creamy Italian Dressing 15.95

Blackened Ahi Tuna Salad

Sliced Ahi Tuna Seared Rare, Served Over
Mixed Greens, Artichoke Hearts, Carrots,
Green Beans, Almonds and Red Peppers,
Tossed in an Asian Ginger Dressing 17.95

Grilled Skirt Steak Salad

Hearts of Romaine, Red Onions, Tomato and
Crumbled Bleu Cheese, Tossed with Ranch
Dressing, Topped with Fried Onions 17.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) 7.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

Fried Onions 3.25

Shoestring Fries 3.25

Sweet Potato Fries 4.25

Red Skin Mash 3.25

Spinach Mashed Potatoes 4.25

Baked Potato 4.75

Herb Brown Rice 3.00

VEGETABLES

Creamed Spinach 4.25

Glazed Carrots 4.25

Sauteed Mushrooms 5.25

Grilled Asparagus 7.75

Grilled Vegetables with Balsamic Glaze 5.75

CHICKEN

Chicken Pot Pie

Fresh Chicken, Carrots, Onions, Peas and
Mushrooms, Topped with a Flaky Crust 16.95
Please Allow 12 Minutes

Tuscan Brick Chicken

Roasted Under a Brick until Crisp and Golden
Brown, Served with Sautéed Spinach, Onions,
Mushrooms and Herb Brown Rice 19.95

Chicken Piccata

Tender Chicken Breast Medallions, Topped with
a Lemon Butter Caper Sauce, Served with
Red Skin Mash and Vegetable 18.95

Chicken Marsala

Chicken Breast Medallions, Topped with
a Marsala Wine Mushroom Sauce, Served
with Red Skin Mash and Vegetable 18.95

Grilled Herb Chicken Breasts

Grilled Skinless Chicken Breasts, Seasoned
with Herbs, Served with Spinach
and Grilled Vegetables 17.75

Chicken Parmigiana

Breaded Herb Seasoned Chicken Breast
on a Bed of Angel Hair Marinara with
Melted Mozzarella Cheese 16.95

CLASSICS

Daily Grill Meat Loaf

Homestyle Meat Loaf Made with Fresh Ground
Beef in Our Kitchen, Mixed with Wild Mushrooms,
Topped with a Tomato Glaze, Served with
Bordelaise Sauce and Red Skin Mash 16.95
Limited Number of Orders Available

Braised Short Rib

A House Specialty. Served with Horseradish
Mashed Potatoes, Crispy Onions
and Short Rib Au Jus 22.95

Cheeseburger Classic

1/2 lb. *Certified Angus Beef*[™] Ground Fresh
in Our Kitchen Daily, Topped with Double Cheddar
Cheese, Served with Peanut Cole Slaw
and Shoestrings 13.95

Pepper Bacon Burger

1/2 lb. *Certified Angus Beef*[™] Topped with Double
Cheddar, Pepper Bacon and 1,000 Island Dressing,
with Peanut Cole Slaw and Shoestrings 14.75

Grilled Vegetable Plate

A Medley of Grilled Vegetables, Fresh Steamed
Spinach, Broccoli, Grilled Asparagus, Sliced
Tomato and Herb Brown Rice 13.75

PASTA

Penne Pesto with Chicken

Fresh Basil, Garlic and Roasted Pine Nuts,
Topped with Grilled Chicken Breast 16.95

Penne Pesto

with Fresh Basil, Garlic & Roasted Pine Nuts 14.95

Angel Hair Pasta Pomodoro

Topped with Chopped Fresh Tomato, Garlic,
Basil and Extra Virgin Olive Oil 13.95

Broiled Shrimp Pomodoro

with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped
Fresh Tomato, Garlic, Basil and
Extra Virgin Olive Oil 18.95

Salmon Farfalle

Asparagus, Snow Peas and Farfalle Pasta
in a Light Chardonnay Dill Cream Sauce,
Topped with Pan-Seared Salmon 17.95

For your convenience,
18% gratuity is added to all parties of 7 or more.
Gratuity is discretionary, Thank You

Consuming Raw or Undercooked
Meats, Poultry, Seafood, Shellfish or Eggs
may Increase your Risk of Foodborne Illness,
Especially if you have Certain Medical Conditions

STEAKS AND CHOPS

Daily Grill Serves the Finest in USDA
Certified Angus Beef[™] Corn Fed,
Aged up to 28 Days for Flavor and Texture,
then Hand Cut Daily and Broiled to Your Liking

Charbroiled Skirt Steak

A House Specialty, *Certified Angus Beef*[™]
Marinated in Citrus, Soy Sauce and
Seasonings, Served with Shoestring
Fries and Vegetable 23.95

Filet Mignon

with Bleu Cheese Herb Crust
with Spinach Mash and Bordelaise Sauce 31.95
Simply Grilled Upon Request

New York Strip Steak

12 oz. *Certified Angus Beef*[™], Served with
Shoestring Fries and Vegetable 29.95

New York Pepper Steak

12 oz. *Certified Angus Beef*[™] with Cracked
Pepper, Bacon and Onion, Served with
Shoestring Fries and Vegetable 30.95

Plank Steak

12 oz. *Certified Angus Beef*[™] Ground Fresh
in Our Kitchen Daily, Served with Caramelized
Onions, Broccoli and Red Skin Mash 19.95

Blackberry Pork Chop

14 oz. Double Cut Chop with a Washington
Blackberry Sauce, Served with Red Skin
Mash and Sautéed Spinach, Onions
and Mushrooms 23.50

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia

Cajun Spices, Topped with Lemon Butter Caper
Sauce and Coulee of Red Bell Peppers
with Spinach Mashed Potatoes 16.95

Fish and Chips

Fresh Tilapia Coated with Panko Bread Crumbs
on a Bed of Fries, Served with Remoulade Sauce,
Malt Vinegar and Peanut Cole Slaw 16.75

Pan-Seared Idaho Trout Amandine

Topped with Toasted Almonds and Lemon
Butter Sauce, Served with Herb Brown
Rices and Vegetable 18.75

Cedar Plank Atlantic Salmon

with a BBQ Citrus Glaze, Served with Herb
Brown Rice and Vegetable 23.95
Simply Grilled Upon Request

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for
Today's Selected Homemade Dessert

Strawberry Shortcake

Fresh Sliced Strawberries on a Homemade Biscuit
with Homemade Strawberry Sauce and
Fresh Whipped Cream 7.50

Fruit Cobbler of the Day

Today's Selection of Baked Fruits with a Cinnamon
Walnut Crumble, A La Mode with
Vanilla Ice Cream 6.95

"Daily Grill" Fudge Brownie Pie

Our Signature Brownie, Topped with Vanilla
Ice Cream, Warm Caramel and Chocolate
Sauce and Candied Pecans 7.50

Big Carrot Cake

Six Layers of Moist Cake with Cream Cheese
Icing and Pecans, Dusted with Cinnamon,
Served with Whipped Cream 7.75

Key Lime Pie

Our Homemade Lime Custard in a Graham
Cracker Crust with a Raspberry Puree, a Dollop
of Whipped Cream and Lime Zest 6.95

Double Chocolate Layer Cake

Double Layer of Rich Chocolate Cake,
Served with a Raspberry Puree, Topped
with a Dollop of Whipped Cream 7.75