


## wines

Our wines are listed from light to medium to full bodied.

white wines	Glass	Bottle
Montevina Pinot Grigio, California	7.50	28
Vigna Sasso Pinot Grigio, Italy	6.75	25
Pine & Post Riesling, Washington	8	30
Vigna Sasso Riesling, Italy	7	26
Notorius Moscato, Italy	9	34
Fire Road Sauvignon Blanc, Marlborough NZ	9	34
Veramonte Sauvignon Blanc, Chile	8	30
X Winery White "X" Winemaker's Blend, California	8.50	32
Caymus Conundrum, California	1/2 bottle	24
Frei Bros, Chardonnay, California	9	34
Sonoma Cutrer Chardonnay, Russian River	10.50	40
Coastal Ridge Chardonnay, California	7	26
J. Lohr "Riverstone" Chardonnay	1/2 bottle	18
Robert Young Estate Chardonnay 2006, Alexander Valley		65
<b>champagne/sparkling</b>		
Salmon Creek Brut	8	32
McGuigan Black Label Sparkling Shiraz	8	38
Moet & Chandon White Star		65

red wines	Glass	Bottle
Arrogant Frog Lily Pad Pinot Noir, France	8	30
Cupcake Pinot Noir, California	9	34
Coastal Ridge Merlot, California	7	26
Hyatt Merlot, Yakima Valley	9	36
J. Lohr "Los Osos" Merlot	1/2 bottle	18
Duckhorn Merlot 2007, Napa Valley		85
Hardy's Stamp Shiraz, Australia	6.75	25
Red Rock Malbec, California	8	30
Laberinto Malbec, Mendoza	10	40
Jekel Cabernet Sauvignon, Monterey	9	34
Coastal Ridge Cabernet, California	7	26
Korta 'Barrel Select' Reserve Cabernet Sauvignon, Chile	13	50
J. Lohr "7-Oak" Cabernet Sauvignon	1/2 bottle	18
Trinchero Cabernet Sauvignon 2007, Napa Valley		85
Forman Cabernet 2007, Napa Valley		145
Heavyweight Red, California	8.50	32
X Meritage, California	9	34
Chronic Cellars Zinfandel, Paso Robles	9.50	36
Howling Moon Zinfandel, Lodi	8.50	34
7 Deadly Zins	1/2 bottle	23

## appetizers - big flavors, small plates

 **Sushi Grade Ahi Tuna\*** \$11  
Sesame crusted rare, wasabi, pickled ginger and soy

**BBQ Pork Sliders** \$8  
Smoked gouda, pickle and crispy onion

**Ahi Tuna Sliders** \$10  
Sesame crusted, wasabi aioli, pickled cucumber relish, avocado

**Mini Mac Sliders** \$8.50  
Mini Angus burger, 1000 island dressing, chopped onion, lettuce, pickle and cheese  
**(Slider Trio \$10.00)**


**WG's Crab Cake** \$9.75  
Jumbo lump crab complimented with dijonaise

 **Sweet Chili Boneless Wings** \$9.75  
Lightly seasoned wings, tossed in sweet chili and served with bleu cheese

**Zucchini Planks** \$8.50  
Lightly breaded, served with marinara and lemon

**Lobster Mac and Cheese** \$11.25  
Alfredo and lobster baked with parmesan bread crumbs


**Stuffed Banana Peppers** \$9  
Hot sausage, spinach and blend of cheeses, topped with marinara and mozzarella

 **Artichoke & Spinach Dip** \$9.50  
With fried tortilla chips and seasoned flatbread

**Rhode Island Calamari** \$9.50  
Lightly floured calamari tossed with hot peppers, fresh garlic and tomatoes

**Sweet Chili Chicken Lettuce Wraps** \$10.50  
Chicken tossed in sweet chili and served with cucumbers, onions and caramelized walnuts

**Hummus and Cous Cous Platter** \$10.25  
Grilled vegetables, tomatoes, cucumbers and olives; served with warm pita bread

 **Jumbo Shrimp Cocktail** \$11.95  
Chilled jumbo shrimp served with cocktail and chipotle dipping sauce

**Three Cheese Baked Mac** \$9  
Mozzarella, asiago and parmesan topped with parmesan bread crumbs

**Chicken & Cheese Quesadilla** \$8  
Served with salsa and sour cream. Add peppers and onions for \$2


## entrées

Served with fresh, seasonal vegetable plus choice of side. Pasta served without sides.  
Add House or Caesar salad for \$1.50. Add Walnut, Beet, Greek, or Strawberry salad for \$3.

### fresh seafood

**Sesame Crusted Ahi Tuna\*** \$24  
Sweet soy, wasabi ponzu and pickled ginger

**Mediterranean Salmon\*** \$21.50  
House made herb blend, tomato feta and kalamata olive relish

 **Lemon Caper Flounder** \$18  
Pan seared with a light lemon caper cream sauce

**Walnut Salmon\*** \$21.50  
Pan seared with a walnut crust and orange marmalade

 **WG's Crab Cakes** \$25  
Jumbo lump crab complimented with dijonaise

**Grilled Mahi Mahi** \$21  
Choose balsamic 5 pepper glaze OR golden pineapple chutney

**Lobster Pot Pie** \$21  
Lobster tail, new potatoes, peas, carrot in a rich lobster sherry cream sauce with puff pastry

### steak

**Black and Blue Rib-eye\*** \$24  
Choice, center-cut with Cajun seasoning and gorgonzola cream sauce

**House Cut Filet Mignon\*** \$25.50  
Complimented with gorgonzola-bacon butter

 **New York Strip Steak\*** \$24  
Topped with gorgonzola-bacon butter, garlic-wild mushrooms and crispy onions

**10oz Marinated Sirloin\*** \$19  
Marinated with oak and burgundy, served with crispy onions

### chicken

 **Tuscan Artichoke Chicken** \$17.75  
Aged romano cheese battered with artichokes and capers

**Wild Mushroom Chicken** \$17.25  
Sautéed in a medley of mushrooms in a light cream sauce

**Sweet and Spicy Chicken** \$17.25  
Sautéed chicken with jalapeño-orange chili glaze

**Balsamic Grilled Chicken** \$18  
Grilled chicken topped with marinated roma tomatoes and fresh mozzarella, finished with a balsamic glaze


**Herb Roasted Half Chicken** \$17.25  
Slow roasted with our house seasoning

### pasta

 **Parmesan Crusted Chicken & Gnocchi** \$18  
Served with potato gnocchi and a tomato basil cream sauce

**Grande Ravioli and Shrimp Scampi** \$19  
Florentine ravioli, sautéed spinach, garlic shrimp, tomato and lemon butter sauce

**Angry Shrimp Pasta** \$18  
Sautéed shrimp tossed with a spicy garlic tomato sauce and wagon wheel pasta

 **Baked Three Cheese Ravioli** \$16.95  
Cheese ravioli topped with marinara, mozzarella and provolone

**Greek Pasta** \$17.95  
Spinach rigatoni stuffed with feta, tossed with tomato, baby spinach, garlic and olive oil

Add WG's Crab Cake for \$6

 **Chef's Favorite**

Add a Lobster Tail for \$9

# salads

**Sweet and Tangy Spinach Salad** \$9 **Chicken** \$13 **Salmon\*** \$15  
Caramelized walnuts, sundried cranberries, aged parmesan and drizzled with a tangy lemon poppy seed dressing

**Roasted Beet Salad** \$9 **Chicken** \$13 **Ahi Tuna\*** \$16  
Mesclun field greens tossed with in-house roasted beets, caramelized walnuts and gorgonzola with herb balsamic vinaigrette

**Caramelized Walnut Salad** \$10  
Mesclun field greens, raisins, granny smith apples, black olives, and caramelized walnuts

**Greek Salad** \$9  
Chopped iceberg, feta, red onions, kalamata olives, cucumber, tomato and pepperoncini tossed in a red wine greek dressing

**Strawberry Balsamico** \$10.25 **Chicken** \$14.25 **Ahi Tuna\*** \$17.25  
Mesclun field greens, balsamic marinated strawberries, goat cheese, candied almonds and balsamic reduction

**Chopped Cobb Salad** \$11  
Mixed greens, grilled chicken, bacon, avocado, cucumber, red onion, tomato, egg and gorgonzola

**Pittsburgh Chicken Salad** \$11.50 **Marinated Sirloin\*** \$13.95  
Choice of chicken or beef, iceberg lettuce, egg, onion, tomato, cucumbers, bell peppers, pepperoncini, fries, cheddar, sauteed mushrooms, black olives

**Caesar Salad** \$7.50 **Chicken** \$11.50 **Salmon\*** \$13.50  
Romaine, fresh parmesan, herb garlic croutons tossed in caesar dressing

**Thai Chicken Salad** \$12.50  
Romaine lettuce, bamboo shoots, bean sprouts, bell peppers, cilantro corn relish, sweet chili grilled chicken and Thai peanut dressing

**Buffalo Chicken Salad** \$10.25  
Buffalo chicken, fries, chopped egg, carrot and cheddar cheese

# toppings

- Grilled Chicken \$4
- Seared Ahi Tuna\* \$8
- Jumbo Lump Crab Cake \$6
- Marinated Sirloin\* \$6
- Walnut Salmon\* \$6
- Grilled Shrimp \$6
- Tuna Salad \$4
- Candied Almonds \$2
- Roasted Beets \$2
- Grilled Vegetables \$3
- Avocado \$2
- Crumbled Bleu Cheese \$2
- Feta Cheese \$2
- Caramelized Walnuts \$2

# dressings

- Herb Balsamic Vinaigrette
- Raspberry Vinaigrette
- Italian
- Oil And Vinegar
- Ranch
- Fat Free Tomato-Basil Vinaigrette
- Caesar
- French
- Creamy Bleu Cheese
- Honey Mustard
- Sesame
- Greek
- Lemon Poppyseed
- 1000 Island

# grilled specialty pizzas

**Pittsburgh Pizza** \$13  
BBQ sauce, fries, chicken, bacon, cheddar and mozzarella served with ranch

**NEW Artichoke and Spinach Pizza** \$12  
Garlic basil oil, chopped artichoke and spinach, grilled chicken, mozzarella and provolone

**NEW White Pizza** \$11  
Garlic basil oil, mozzarella, provolone, asiago and fresh basil

**BBQ Chicken Pizza** \$13  
Grilled chicken, cilantro bbq sauce, red onion, smoked gouda and provolone

**Buffalo Chicken Pizza** \$13  
Grilled chicken, spicy buffalo sauce, provolone and mozzarella cheeses

**Marinated Vegetable and Gorgonzola Pizza** \$13  
Grilled marinated vegetables, roasted peppers, roma tomato, olive oil, garlic, gorgonzola, provolone and mozzarella cheeses

**Margarita Pizza** \$11  
Oil and garlic, provolone and mozzarella cheeses topped with a tomato ragú

**Pesto Chicken Pizza** \$12  
Grilled chicken, pesto, sun-dried tomatoes, roma tomatoes, provolone and

# sandwiches

Served with choice of side  
Add House or Caesar salad for \$1.50

**Mahi Mahi Fish Tacos** \$14  
Served in flour tortillas with shredded cabbage, cheddar cheese, chipotle aioli, salsa, guacamole, and sour cream

**Caprese Chicken Wrap** \$10.75  
Grilled chicken, garlic-basil tomatoes, fresh mozzarella and balsamic reduction in a garlic herb wrap

**Cajun Burger\*** \$11.95  
Cajun dusted steak burger with hot sausage, gorgonzola, sweet chili, bacon and egg

**Hamburger\*** \$10.50  
Juicy 8oz fresh ground steak burger with choice of cheese

**California Burger\*** \$12  
Steak burger with chipotle aioli, guacamole, lettuce, fresh mozzarella, tomato and avocado

**Chicken Spinach Flatbread** \$11.25  
Crisp flatbread, artichoke and spinach dip, tomato, chicken and asiago cheese

**Buffalo Chicken Wrap** \$10.75  
Grilled chicken, buffalo sauce, cheddar cheese, lettuce and tomato in a jalapeño wrap

**Traditional Reuben** \$11.25  
Thinly sliced corned beef on marble rye with kraut, swiss and 1000 island dressing

**NEW Black Forest Chicken** \$10.95  
Grilled chicken, black forest ham, pepper jack, chipotle aioli and pickle on an artisan baguette

**Crispy Chicken BLT Wrap** \$10.75  
Chicken, bacon, lettuce and tomatoes in a cheddar jalapeño wrap with a side of ranch

**Shaved Prime Rib Sandwich\*** \$12.25  
Hot pepper rings, mushrooms and provolone on artisan baguette

**Tuna Melt** \$10.25  
Albacore tuna salad with tomato and provolone on wheat berry bread

**Beer Battered Cod** \$12  
Yuengling lager beer battered and deep fried served with tartar sauce on a kaiser roll

# sides

- Orzo-Rice Pilaf
- Fresh Cut French Fries
- Red Skin Mashed Potatoes
- Baked Potato
- Vegetable Du Jour
- Baked Sweet Potato
- Sweet Potato Fries
- Cole Slaw
- Cottage Cheese
- Apple Sauce
- Creamed Spinach

# soups

- Classic French Onion Soup** \$5  
Bubbling with provolone
- Soup du jour** \$5  
Fresh made and changes daily

**Chef's Favorite**

Sides \$3 à la carte

# desserts

**Brownie Works** \$7  
Chocolate fudge brownie topped with vanilla ice cream, chocolate sauce, whipped cream and a strawberry

**Chocolate Cobbler** \$6  
Rich, gooey chocolate with a little crunch, served in a martini glass, topped with whipped cream and a strawberry

**Pittsburgh Beignet** \$5  
Sweet and crispy with a winterberry dipping sauce

**Apple Pie A'La Mode** \$6  
Topped with cinnamon ice cream & drizzled with caramel sauce

**Caramelized Walnut Ball** \$5  
French vanilla ice cream rolled in caramelized walnuts with caramel and chocolate sauces finished with whipped cream

**Cheesecake Trio** \$8  
Three different flavors of delicious, creamy cheesecakes

**Cookie and Cream** \$5  
Rich chocolate mousse, whipped cream and an M&M cookie

**Crème Bruleé** \$6  
Rich vanilla custard finished with caramelized sugar

**Ice Cream** \$3  
Vanilla bean or cotton candy

# beverages

**Aqua Panna Bottle Water**  
Medium \$3.5 Large \$6

**San Pellegrino Sparkling Water**  
Small \$2.95 Large \$6

Soda

Specialty Martinis and Mojitos

Iced Tea

12 Draft Beers

Flavored Iced Teas

Over 30 Bottled Beers

Coffee - Hot Tea

\*An 18% Gratuity will be added to separate checks and parties of 6 or more.

\*These items may be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness