

wines

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

	Glass	Bottle		Glass	Bottle
white wines			red wines		
Montevina Pinot Grigio, California	7.50	28	Arrogant Frog Lily Pad Pinot Noir, France	8	30
Vigna Sasso Pinot Grigio, Italy	6.75	25	Cupcake Pinot Noir, California	9	34
Pine & Post Riesling, Washington	8	30	Coastal Ridge Merlot, California	7	26
Vigna Sasso Riesling, Italy	7	26	Hyatt Merlot, Yakima Valley	9	36
Notorius Moscato, Italy	9	34	J. Lohr "Los Osos" Merlot	1/2 bottle	18
Fire Road Sauvignon Blanc, Marlborough NZ	9	34	Duckhorn Merlot 2007, Napa Valley		85
Veramonte Sauvignon Blanc, Chile	8	30	Hardy's Stamp Shiraz, Australia	6.75	25
X Winery White "X" Winemaker's Blend, California	8.50	32	Red Rock Malbec, California	8	30
Caymus Conundrum, California	1/2 bottle	24	Laberinto Malbec, Mendoza	10	40
Frei Bros, Chardonnay, California	9	34	Jekel Cabernet Sauvignon, Monterey	9	34
Sonoma Cutrer Chardonnay, Russian River	10.50	40	Coastal Ridge Cabernet, California	7	26
Coastal Ridge Chardonnay, California	7	26	Korta 'Barrel Select' Reserve Cabernet Sauvignon, Chile	13	50
J. Lohr "Riverstone" Chardonnay	1/2 bottle	18	J. Lohr "7-Oak" Cabernet Sauvignon	1/2 bottle	18
Robert Young Estate Chardonnay 2006, Alexander Valley		65	Trinchero Cabernet Sauvignon 2007, Napa Valley		85
champagne/sparkling			Forman Cabernet 2007, Napa Valley		145
Salmon Creek Brut	8	32	Heavyweight Red, California	8.50	32
McGuigan Black Label Sparkling Shiraz	8	38	X Meritage, California	9	34
Moet & Chandon White Star		65	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	Stuffed Banana Peppers \$9 Hot sausage, spinach and blend of cheeses, topped with marinara and mozzarella
BBQ Pork Sliders \$8 Smoked gouda, pickle and crispy onion	 Artichoke & Spinach Dip \$9.50 With fried tortilla chips and seasoned flatbread
Ahi Tuna Sliders \$10 Sesame crusted, wasabi aioli, pickled cucumber relish, avocado	Rhode Island Calamari \$9.50 Lightly floured calamari tossed with hot peppers, fresh garlic and tomatoes
Mini Mac Sliders \$8.50 Mini Angus burger, 1000 island dressing, chopped onion, lettuce, pickle and cheese (Slider Trio \$10.00)	Sweet Chili Chicken Lettuce Wraps \$10.50 Chicken tossed in sweet chili and served with cucumbers, onions and caramelized walnuts
WG's Crab Cake \$9.75 Jumbo lump crab complimented with dijonnaise	Hummus and Cous Cous Platter \$10.25 Grilled vegetables, tomatoes, cucumbers and olives; served with warm pita bread
 Sweet Chili Boneless Wings \$9.75 Lightly seasoned wings, tossed in sweet chili and served with bleu cheese	 Jumbo Shrimp Cocktail \$11.95 Chilled jumbo shrimp served with cocktail and chipotle dipping sauce
Zucchini Planks \$8.50 Lightly breaded, served with marinara and lemon	Three Cheese Baked Mac \$9 Mozzarella, asiago and parmesan topped with parmesan bread crumbs
Lobster Mac and Cheese \$11.25 Alfredo and lobster baked with parmesan bread crumbs	Chicken & Cheese Quesadilla \$8 Served with salsa and sour cream. Add peppers and onions for \$2

entrées

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

fresh seafood

Mediterranean Salmon* \$11.75 House made herb blend, tomato feta and kalamata olive relish
Sesame Crusted Ahi Tuna* \$19 Sweet soy, wasabi ponzu and pickled ginger
 Lemon Caper Flounder \$10 Pan seared with a light lemon caper cream sauce
Walnut Salmon* \$11.75 Pan seared with a walnut crust and orange marmalade
 WG's Crab Cake \$12.95 Jumbo lump crab complimented with dijonnaise
Grilled Mahi Mahi \$13 Choose balsamic 5 pepper glaze OR golden pineapple chutney

steak

House Cut Filet Mignon* \$20 Complimented with gorgonzola-bacon butter
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chicken

 Tuscan Artichoke Chicken \$10.50 Aged romano cheese battered with artichokes and capers
Wild Mushroom Chicken \$9.75 Sautéed in a medley of mushrooms in a light cream sauce
Sweet and Spicy Chicken \$9.75 Sautéed chicken with jalapeño-orange chili glaze
Balsamic Grilled Chicken \$10.25 Grilled chicken topped with marinated roma tomatoes and fresh mozzarella, finished with a balsamic glaze
 Herb Roasted Half Chicken \$14 Slow roasted with our house seasoning

pasta

 Parmesan Crusted Chicken & Gnocchi \$11 Served with potato gnocchi and a tomato basil cream sauce
Grande Ravioli and Shrimp Scampi \$13 Florentine ravioli, sautéed spinach, garlic shrimp, tomato and lemon butter sauce
Angry Shrimp Pasta \$11 Sautéed shrimp tossed with a spicy garlic tomato sauce and wagon wheel pasta
Baked Three Cheese Ravioli \$10.25 Cheese ravioli topped with marinara, mozzarella and provolone
Greek Pasta \$8.95 Spinach rigatoni stuffed with feta, tossed with tomato, baby spinach, garlic and olive oil

 **Chef's Favorite**

Add WG's Crab Cake for \$6

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 pepper, 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 \$12
BBQ sauce, fries, chicken, bacon, cheddar and mozzarella served with ranch

NEW Artichoke and Spinach Pizza \$11
Garlic basil oil, chopped artichoke and spinach, grilled chicken, mozzarella and provolone

NEW White Pizza \$10
Garlic basil oil, mozzarella, provolone, asiago and fresh basil

BBQ Chicken Pizza \$12
Grilled chicken, cilantro bbq sauce, red onion, smoked gouda and provolone

Buffalo Chicken Pizza \$12
Grilled chicken, spicy buffalo sauce, provolone and mozzarella cheeses

Marinated Vegetable and Gorgonzola Pizza \$12
Grilled marinated vegetables, roasted peppers, roma tomato, olive oil, garlic, gorgonzola, provolone and mozzarella cheeses

Margarita Pizza \$10
Oil and garlic, provolone and mozzarella cheeses topped with a tomato ragú

Pesto Chicken Pizza \$11
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 \$13
Served in flour tortillas with shredded cabbage, cheddar cheese, chipotle aioli, salsa, guacamole, and sour cream

Caprese Chicken Wrap \$9.75
Grilled chicken, garlic-basil tomatoes, fresh mozzarella and balsamic reduction in a garlic herb wrap

Cajun Burger* \$10.95
Cajun dusted steak burger with hot sausage, gorgonzola, sweet chili, bacon and egg

Hamburger* \$9.50
Juicy 8oz fresh ground steak burger with choice of cheese

California Burger* \$11
Steak burger with chipotle aioli, guacamole, lettuce, fresh mozzarella, tomato and avocado

Chicken Spinach Flatbread \$10.25
Crisp flatbread, artichoke and spinach dip, tomato, chicken and asiago cheese

Buffalo Chicken Wrap \$9.75
Grilled chicken, buffalo sauce, cheddar cheese, lettuce and tomato in a jalapeño wrap

Traditional Reuben \$10.25
Thinly sliced corned beef on marble rye with kraut, swiss and 1000 island dressing

NEW Black Forest Chicken \$9.95
Grilled chicken, black forest ham, pepper jack, chipotle aioli and pickle on an artisan baguette

Crispy Chicken BLT Wrap \$9.75
Chicken, bacon, lettuce and tomatoes in a cheddar jalapeño wrap with a side of ranch

Shaved Prime Rib Sandwich* \$11.25
Hot pepper rings, mushrooms and provolone on artisan baguette

Tuna Melt \$9.25
Albacore tuna salad with tomato and provolone on wheat berry bread

Beer Battered Cod \$11
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

Coffee - Hot Tea

Over 30 Bottled Beers

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