

# WES DINNER MENU

## HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

### Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

### Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

### Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

### Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

### Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 13.00

### Ultimat Martini

Chilled Ultimat Vodka 14.00

### C.E.O. Martini

Chopin Vodka, Extra Olives 14.00

### Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

### Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

### Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

### Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 13.00

### Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

### Espresso Martini

Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

### Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

### 19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

### Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 13.00

### New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice 14.00

### Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 13.00

### Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

### Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

### The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

## BEVERAGES

Soft Drinks	2.95
Iced Tea	2.95
Bottled Root Beer	3.75
Fresh Squeezed Handshaken Lemonade	3.95
Arnold Palmer	3.95
Strawberry Lemonade	3.95
Pellegrino (16 oz.)	4.50 (33 oz.) 8.50
Panna (16 oz.)	4.50 (33 oz.) 8.50
Regular or Decaf Coffee	2.95
Hot Tea	2.95
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

## APPETIZERS

Trio of Hummus Sun-Dried Tomato, Kalamata Olive & Hummus	8.95
Calamari with Cajun Tartar Sauce	11.95
Popcorn Shrimp with Cajun Tartar Sauce	11.95
Spinach Artichoke Dip	12.50
Oysters on the Half Shell with Mignonette Sauce	15.50
Shrimp Cocktail	16.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	14.95
Seared Ahi Tuna Sashimi	14.75
Gravlaaks House Cured	15.50
Steak Tartare with Toasted Rye Points	15.50
Onion Rings with Creamy Bleu Cheese Dressing	8.50
Garlic Cheese Bread	8.50

## SOUPS

Soup of the Day	6.75
Chilled Gazpacho Soup	6.75
Lobster Bisque	8.00

## STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.75
The Grill Chop Salad Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	9.50
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.75
The Grill Iceberg Wedge Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	10.95
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	14.75

## MAIN COURSE SALADS

Chicken Caesar Salad	17.50
The Grill Cobb Salad	17.95
Blackened Ahi Tuna Salad	19.75
Grilled Skirt Steak Salad Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings	19.75

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) Blend of Cheddar, Gruyere and Danish Fontina Cheese	8.50
Shoestring Potatoes	5.50
Lyonnais Potatoes	6.50
Hashed Browned Potatoes	6.00
Yukon Gold Mash	4.75
Garlic Mashed Potatoes	5.75
Spinach Mashed Potatoes	6.50
Baked Potato	5.75
Jasmine Rice	4.50

## VEGETABLES

Glazed Carrots	6.25
Broccoli or Spinach, Steamed	5.75
Sauteed Green Beans	5.50
Spinach, Creamed	6.75
Sauteed Spinach with Garlic	7.75
Sauteed Mushrooms	8.50
Sauteed Zucchini, Onions and Apples	7.75
Grilled Asparagus	8.75
Grilled Vegetables with Balsamic Glaze	8.50

## STEAKS AND CHOPS

The Grill Serves the Finest in USDA Prime Corn Fed Beef Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Prime New York Steak (16 oz.)	41.75
Prime New York Pepper Steak (16 oz.) Topped with Cracked Pepper, Bacon and Onion	41.75
Filet Mignon (12 oz.) with Boef Onions and Bordelaise Sauce	41.50
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce	35.50
Charbroiled Rib Eye Steak (16 oz.) Blackened upon Request	36.95
Double Cut Colorado Lamb Chops with Roasted Garlic Mint Sauce	41.50
Double Cut Kurobuta Pork Chop with Blackberry Sauce, Sauteed Zucchini, Onions and Apples	28.75

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

### Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Baked Idaho Trout with Jumbo Lump Crab Fresh Trout with Jumbo Lump Crab, Topped with Hazelnut Lemon Butter Sauce	27.95
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Cedar Plank Salmon with BBQ Citrus Glaze (Simply Grilled Upon Request)	27.75
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Pan-Fried Dover Sole with Fresh Lemon Butter Sauce	39.95
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Jumbo Lump Crab Cakes with Fennel Spring Salad and Beurre Blanc Sauce	29.95
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## DESSERTS

### Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream	8.00
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Big Carrot Cake Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Cinnamon and Whipped Cream	8.50
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"The Grill" Fudge Brownie Pie Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	8.00
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Strawberry Shortcake Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	8.00
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Key Lime Pie Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest	8.00
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Double Chocolate Layer Cake Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream	8.50
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Fresh Seasonal Berries Topped with a Dollop of Creme Fraiche	8.00
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Seasonal Sorbet with Fresh Strawberries Add 1.00	7.00
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For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

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

## THE GRILL SPECIALS

Braised Short Ribs Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Yukon Gold Mash and Brown Sauce	28.95
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Chicken Pot Pie Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	18.95
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Calf's Liver with Onions and Bacon	23.95
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Grilled Vegetable Plate with Jasmine Rice	15.75
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Grilled Shrimp Pomodoro with Angel Hair Pasta	23.75
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American Kobe Burger Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings	19.95
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## CHICKEN

Chicken Piccata with Fresh Lemon Butter Caper Sauce	21.75
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Broiled Garlic Half Chicken Marinated in Garlic, Lemon and Basil, Served with Yukon Gold Mash and Vegetable	19.50
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Roasted Brick Chicken Served with Grilled Vegetables	19.95
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## DRAFT BEERS

Samuel Adams Boston Lager	5.75
Miller Lite	5.25
Pilsner Urquell	6.25
Guinness Extra Stout	6.50

Ask for Manager's Special Draft Beers

## BOTTLED BEERS

Amstel Light	5.75
Heineken	5.75
Corona	5.75
Stella Artois	5.75
Sierra Nevada Pale Ale	5.75
Newcastle Brown Ale	5.75
Budweiser	5.00
Bud Light	5.00
Coors Light	5.00
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

## LIQUOR LIST

### VODKA

Absolut Absolut Flavors Belvedere  
Chopin Finlandia Grey Goose  
Grey Goose L'Orange Gordon's  
Ketel One Ketel One Citroen  
Level Skyy Skyy Citrus Smirnoff  
Stolichnaya Stolichnaya Flavors Vox

### GIN

Beefeater Boodles Bombay Sapphire  
Bombay Hendrick's  
Tanqueray Tanqueray No.Ten

### HANDCRAFTED TEQUILA

Patrón Reposado Patrón Silver  
Sauza Hornitos Sauza Tres Generaciones  
Cuervo La Reserva de la Familia