

WES LUNCH 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 Vanilia 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	8.75
Sun-Dried Tomato, Kalamata Olive and Hummus	
Calamari	10.75
with Cajun Tartar Sauce	
Popcorn Shrimp	10.95
with Cajun Tartar Sauce	
Spinach Artichoke Dip	11.95
Jumbo Lump Crab Cake	13.95
with Beurre Blanc Sauce	
Steak Tartare	14.75
with Toasted Rye Points	
Seared Ahi Tuna Sashimi	13.95
Onion Rings	8.50
with Creamy Bleu Cheese Dressing	
Garlic Cheese Bread	8.00

SOUPS

Soup of the Day	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75
Lobster Bisque	8.00	

STARTER SALADS

The Grill Mixed Green Salad	6.95
Caesar Salad	7.95
The Grill Chop Salad	9.50
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	8.95
with Gorgonzola Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella	13.75
with Fresh Basil	

SOUP AND SALAD COMBOS

The Grill Chop Salad	11.50
Served with a Small Bowl of Soup	
Grill Half Cobb Salad	13.95
Served with a Small Bowl of Soup	
Chicken Caesar Salad	12.95
Half Caesar Salad and a Small Bowl of Soup	

MAIN COURSE SALADS

The Grill Iceberg Wedge	10.95
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
Parmesan Crusted Chicken Caesar	13.95
Chicken Caesar Salad	13.95
The Grill Cobb Salad	14.95
Grilled Lime Chicken Salad	14.95
Chopped Vegetables, Tossed with Citrus Vinaigrette	
Grilled Skirt Steak Salad	17.95
Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings	
Blackened Ahi Tuna Salad	16.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	8.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
French Fried Potatoes	4.00
Lyonnais Potatoes	6.00
Yukon Gold Mash	4.50
Garlic Mashed Potatoes	5.00
Spinach Mashed Potatoes	5.00
Jasmine Rice	4.00

VEGETABLES

Glazed Carrots	4.50
Broccoli or Spinach, Steamed	4.00
Sauteed Green Beans	4.00
Spinach, Creamed	5.00
Sauteed Spinach with Garlic	6.00
Sauteed Zucchini, Onions and Apples	5.00
Sauteed Mushrooms	7.50
Grilled Asparagus	8.50
Grilled Vegetables with Balsamic Glaze	8.50

SPECIALTY SANDWICHES

All Our Ground Beef is 100% Fresh Certified Angus Ground Chuck

Served with French Fries, Cole Slaw or Fresh Fruit

Cheeseburger	10.95
8 oz. Certified Angus Beef™ with Lettuce, Tomatoes, Sliced Onion and Choice of Cheese	
Pepper Bacon Burger	13.75
Topped with Double Cheddar and Pepper Bacon with 1,000 Island Dressing	
Santa Fe Chicken Wrap	12.95
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	
Tuna Melt	11.95
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese	

Reuben Sandwich 11.95
Corned Beef, Swiss Cheese, Sauerkraut, 1,000 Island Dressing and Dijon Mustard

Original Beef Dip 11.95
Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce

Cobb Club Sandwich 11.95
Chicken Breast, Bacon, Lettuce, Tomatoes, Avocado, Bleu Cheese, Scallions and Bleu Cheese Mayo

California Turkey Melt 11.75
Grilled with Jack Cheese and Avocado

CHICKEN

Chicken Parmesan 14.50
Served with Angel Hair Pasta, Topped with Mozzarella Cheese

Chicken Piccata 15.50
with Lemon Butter Caper Sauce

Grilled Herb Chicken Breasts 16.50
with Fresh Fruit and Sliced Tomatoes

STEAKS AND CHOPS

Charbroiled Skirt Steak 21.75
A House Specialty, Certified Angus Beef™ Marinated in Citrus, Soy Sauce and Seasonings

Braised Short Rib 19.50
with Yukon Gold Mash and Vegetable

Petite Filet Mignon (8 oz.) 33.50
with Beef Onions and Bordelaise Sauce

Prime New York Steak (16 oz.) 41.75

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day 8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream

Big Carrot Cake 8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Cinnamon and Whipped Cream

"The Grill" Fudge Brownie Pie 8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans

Strawberry Shortcake 8.00
Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream

Key Lime Pie 8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest

Double Chocolate Layer Cake 8.50
Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream

Fresh Seasonal Berries 8.00
Topped with a Dollop of Creme Fraiche

Seasonal Sorbet 7.00
with Fresh Strawberries Add 1.00

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

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

THE GRILL SPECIALS

Salad and Pasta 11.95
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto

Chicken Pot Pie 14.95

Meat Loaf, Yukon Mash & Glazed Carrots 14.50

Calf's Liver with Onions and Bacon 17.75

Grilled Vegetable Plate 13.95
with Jasmine Rice

SEAFOOD

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia 13.95

Fish and Chips 14.95
Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw

Pan-Seared Idaho Trout Amandine 15.50
with Fresh Lemon Butter Sauce and Vegetable

Cedar Plank Salmon 18.95
with BBQ Citrus Glaze (Simply Broiled Upon Request)

PASTA

Penne Pesto 14.25

Angel Hair Pasta Pomodoro 13.50
with Fresh Tomatoes, Garlic and Basil

Salmon Farfalle 13.95
with Asparagus, Snow Peas and a Light Chardonnay Dill Sauce

Grilled Shrimp Pomodoro 19.50
with Angel Hair Pasta

Penne Pesto with Chicken 16.50

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 or 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

Beekeeper 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