

# RED, WHITE & BUBBLY

## RED WINES

- Belle Ambiance Pinot Noir, CA** .....\$8 / \$32  
Cherry, plum, cocoa, toasty oak
- Baileyana Firepeak Pinot Noir, CA** .....\$12 / \$48  
Cherry, strawberry, vanilla, blackberry
- Pepperwood Grove Merlot, CA** .....\$8 / \$32  
Dark ruby color, cherry, cedar, dark plum
- Duckhorn Merlot, CA** .....\$79  
Exceptional structure, velvety tannins, alluring fruit
- Infinitus Malbec, Spain** .....\$9 / \$36  
Black fruit aroma, smooth, caramel, violet
- Dama Montepulciano, Italy** .....\$12 / \$48  
Bursting tart cherry, earth flavors, herbal and floral aromas
- Liberty School Cabernet, CA** .....\$9 / \$36  
Dark fruit, violets, fruit driven
- Gen5 Cabernet, CA** .....\$9 / \$36  
Black fruit, firm palate, balanced finish
- J. Lohr "7-Oak" Cabernet** .....\$18 (½ btl)  
Dark caramel, vanilla, dark fruits
- Charles Krug Generations, CA** .....\$79  
Blackberry, currant, firm tannins, soft velvety finish
- Ferrari Carano Siena, CA** .....\$12 / \$48  
Oak, vanilla, cinnamon, spice
- Simi Landslide Cabernet, CA** .....\$16 / \$64  
Cherries, dried herbs, vanilla, toasty oak, lush tannins
- Motto Red Blend, CA** .....\$8.5 / \$34  
Rich, fruity, floral, blueberry pie, jasmine spice
- Tandem Ars in Vitro Tempranillo, Spain** ..\$10 / \$40  
Red cherry color, mineral and floral aromas
- Cloud Break Red Zinfandel, CA** .....\$8 / \$32  
Plum, black cherry, woody
- 7 Deadly Zins** .....\$23 (½ btl)  
Sexy, peppery, mulberry, full bodied texture
- Black Cabra Malbec, Argentina** .....\$10 / \$40  
Medium-body, blackberry jam, juicy blueberry, coffee, spice

## WHITE WINES

- Cavallina Grillo Pinot Grigio, Italy** .....\$8.50 / \$34  
Floral, citrus, melon
- Il Donato Pinot Grigio, Italy** .....\$8 / \$32  
Fuji apple, pear, lime zest, jasmine, crisp finish
- Narcisi Riesling, PA** .....\$9 / \$36  
Crisp, delicate, apricot aromas, smooth finish
- Narcisi Peach, PA** .....\$9 / \$36  
White peach, pear, honey, crisp, light finish
- Infinitus Moscato, Spain** .....\$9 / \$36  
Fresh, slightly sweet, floral
- Spy Valley Sauvignon Blanc, NZ** .....\$11 / \$44  
Amazing, grapefruit, passion fruit, gooseberry
- Charles Krug Sauvignon Blanc, CA** .....\$10 / \$40  
Mango, grapefruit, citrus, grape-fruity, fresh acidity
- Robertson Chenin Blanc, Africa** .....\$9.5 / \$38  
Melon and apple, sweet fruit, vibrant fruit
- Sebastiani Chardonnay, CA** .....\$10 / \$40  
Creamy palate, bright apple fruit, vanilla, caramel
- Chloe Chardonnay, CA** .....\$9 / \$36  
Fresh citrus, apple, pear, creamy butter, vanilla
- J. Lohr "Riverstone" Chardonnay** .....\$18 (½ btl)  
Full bodied, pear, citrus, creamy, toasty oak
- Ferrari Carano Chardonnay, CA** .....\$12 / \$48  
Full bodied, bright fruit, vanilla, nutmeg, buttery

## CHAMPAGNE / SPARKLING

- Drusian Dru El Cru, Italy** .....\$9 / \$36  
Pale straw color, persistent bead, delicate
- Moët & Chandon Imperial Brut** .....\$72  
Mature aroma, peaches, pears, soft maturity, elegant finish
- Marquis de la Tour, Sparkling Rosé** .....\$9 / \$36  
Strawberry, raspberry, red currant, long, fresh finish

## QUOTE

"...good company,  
good wine,  
good welcome,  
can make  
good people."

-W. H. Shakespeare

## ALL DAY WEDNESDAY

# HALF PRICE

## WINE BOTTLES

### EXCLUDING...

Spy Valley, Firepeak,  
Ferrari Chardonnay,  
Ferrari Siena, ½ Size  
& 'Reserve' Bottles.

## FACT

A bottle of wine  
contains about 2.8  
pounds of grapes.

One ton of grapes,  
makes about 60  
cases of wine  
or  
720 bottles.

# SIP MENU

## MARTINIS

### Classic Martini \$11

Chopin Vodka **OR** Bombay Sapphire Gin, Dolin Dry Vermouth, and three olives

### Blood Orange Marg-tini \$9.5

Sauza Gold Tequila, Blood Orange Liqueur, lime juice, splash orange juice, sours

 **Black Cherry Cosmo \$9.5**

Effen Black Cherry Vodka, Triple Sec, lime juice, cranberry juice

### Bellini Straw-tini \$9

Strawberry Cruzan Rum, Strawberry Daiquiri Mix, Champagne, garnished with a strawberry

### Island-tini \$9

Pinnacle Mango Vodka, Cruzan Coconut Rum, pineapple and orange juices

### Adult Lemonade-tini \$9

Pinnacle Citrus Vodka, Limoncello, splash sours, splash lemonade, lemon twist

 **Dub G's Dozen \$11**

WG's Private Label Knob Creek Bourbon, Ginger Liqueur, brown sugar simple syrup, lemon twist

### Chocolate Walnut-tini \$11

Pinnacle Whipped Vodka, Frangelico, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

### Espresso Martini \$10

Avion Espresso Tequila, Kahlua, Baileys Irish Cream, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

## MULES

### Moscow Mule \$8

Stolichnaya Vodka, fresh limes, muddled with simple syrup, topped with ginger beer

 **Black Cherry Mule \$9.5**

Effen Black Cherry Vodka, Rothman and Winter Orchard Cherry Liqueur, fresh limes, ginger beer

### Tropical Mule \$8

Pinnacle Mango Vodka, fresh limes, simple syrup, ginger beer

 **London Mule \$10**

Opihr Gin, fresh limes, simple syrup, ginger beer

### Tijuana Iguana \$10

Patron Silver Tequila, fresh limes, simple syrup, ginger beer

 **Cucumber Mule \$9.5**

Effen Cucumber Vodka, cucumbers, fresh limes, simple syrup, ginger beer

 **Citrus Mule \$8**

Pinnacle Citrus Vodka, Limoncello, fresh lemons and limes, simple syrup, ginger beer

### Kentucky Mule \$11

WG's Private Label Knob Creek Bourbon, dash of bitters, fresh limes, simple syrup, ginger beer

## SMOKIN'

 **Smoked Old Fashion \$12**

WG's Private Label Knob Creek Bourbon, simple syrup, dash bitters, muddled with orange and cherry, splash soda water

### Smoked Manhattan \$12

WG's Private Label Knob Creek Bourbon, splash Rothman and Winter Orchard Cherry Liqueur, Dolin Sweet Vermouth, dash of bitters, cherry

## MOJITOS

### Classic Mojito \$9

Bacardi Light Rum, fresh mint, fresh limes, muddled with simple syrup, topped with soda water

**FLAVORS:** Mango, Blood Orange, Pineapple or Passion Fruit \$9

 **Erica's Famous Frojito \$9**

Cruzan Strawberry Rum, fresh mint, fresh limes, fresh strawberries, lime juice, simple syrup, soda water

### Blackberry Mojito \$9

Bird Dog Blackberry Bourbon, fresh mint, fresh limes, blackberry simple syrup, soda water

 **Tito Mojito \$10**

Tito's Vodka, fresh mint, fresh limes, muddled with simple syrup, topped with soda water

## COCKTAILS

 **St. Germain Champagne \$11**

St. Germain Liqueur, Champagne, topped with soda water

### French 75 \$8

Beefeater Gin, fresh lemon wedges, muddled with simple syrup, Champagne, lemon twist

### Sazerac \$10

Old Overholt Rye Whiskey, splash Absinthe, dash bitters, simple syrup, lemon twist

### Cucumber Chiller \$10

Hendricks Gin, cucumber, basil and fresh squeezed lemon, topped with soda water

### Classic Margarita \$7

Traditional Style...  
Sauza Gold Tequila,  
Triple Sec, sours, lime juice  
**FLAVORS:** Peach or Raspberry \$8  
Top Shelf Margarita \$10

## WALNUT GRILL'S

# KNOB CREEK

## PRIVATE LABEL

Single Barrel Reserve  
9yr Kentucky Straight  
Bourbon Whiskey

## DRAUGHTS

Yuengling

Miller Lite

Blue Moon

Guinness

New Castle

Dogfish Head,  
60 Minute IPA

Magic Hat #9

Stella Artois

Sam Adams,  
Boston Lager

Sam Adams, Seasonal

\* Ask your server  
for the seasonal  
selections

## IMPORTS

Amstel Light

Corona

Corona Light

Delirium Tremens

Heineken

Hoegaarden

Lindemans,  
Framboise

St. Pauli Girl,  
(Non-Alcoholic)

## CRAFTS

Bard's Tale  
(Gluten Free)

Dale's Pale Ale

Dogfish Head,  
90 Minute IPA

Breckenridge,  
Vanilla Porter

# APPETIZERS

## APPETIZERS

-  **Lobster Mac and Cheese \$12**  
Alfredo, lobster, baked parmesan bread crumb crust
- Chicken & Brie Quesadilla \$9**  
Brie, mozzarella, grapes, grilled chicken, cilantro, raspberry drizzle, sour cream
- Sushi Grade Ahi Tuna\* \$12**  
Sesame crusted, asian slaw, pickled ginger, wasabi drizzle, ponzu
-  **Deviled Eggs \$8**  
Sriracha aioli, candied bacon, pickled jalapeño
- Loaded Tater Tots \$9**  
Crispy tater tots, four cheese alfredo, smoked gouda, candied jalapeños, bacon
- Flash Fried Calamari \$12**  
Pepper dews, lime, marinara
- Sweet Chili Chicken Lettuce Wraps \$13**  
Diced chicken, sweet chili, cucumbers, red onion, caramelized walnuts, rice noodles
- Hummus and Cous Cous Platter \$12**  
Roasted vegetables, tomatoes, cucumbers, olives, warm pita bread
-  **Sweet Chili Boneless Wings \$11**  
Crispy fried, sweet chili, bleu cheese dressing
- Seared Tuna Tacos\* \$12**  
Sesame crusted tuna, asian slaw, chipotle aioli, avocado
- Stuffed Banana Peppers \$10**  
Hot sausage florentine stuffed, marinara, mozzarella
- Artichoke & Spinach Dip \$9.50**  
Tortilla chips, seasoned flatbread crackers
-  **Flash Fried Brussel Sprouts \$9**  
Gorgonzola, balsamic reduction, candied walnut dust, ranch

**Cheese and Fruit Plate \$14**  
Baked brie, mahon, edam, drunken goat, caramelized walnuts, marinated olives, grapes, pears, flatbread crackers

 **Peel N' Eat Shrimp \$9/\$17**  
Old Bay seasoned, crostini

**Pulled Pork Nachos \$14**  
House-made pulled pork, tortilla chips, cheddar cheese, cilantro, pico, guacamole, jalapeños, salsa, sour cream, sweet chili sauce

**Chicken & Cheese Quesadilla \$8**  
Salsa, sour cream  
*Add peppers and onions for \$2*


## FLATBREADS

**Surf n' Turf \$16**  
Garlic butter sauce, shrimp, filet tips, basil-tomatoes, mozzarella, provolone, truffle oil

**Roasted Vegetable \$12**  
Garlic-basil oil, roasted vegetables, caramelized onions, goat cheese, mozzarella, provolone

**White \$11**  
Garlic-basil oil, asiago, mozzarella, provolone, roma tomatoes, fresh basil

**Chicken Artichoke Spinach \$13**  
Garlic-basil oil, chopped artichoke and spinach, grilled chicken, mozzarella, provolone

 **Pittsburgh \$13**  
BBQ sauce, fries, chicken, bacon, cheddar, mozzarella, provolone

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

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

**Margherita \$12**  
Garlic-basil oil, mozzarella, provolone, tomato ragú



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

# ENTRÉES

Served with fresh, seasonal vegetable plus choice of side.  
Pasta served without sides.

## SEAFOOD

### Lightly Crusted Atlantic Cod \$22

Crispy shredded potato, horseradish-herb crust,  
Old bay rémoulade, lump crab relish

### Apricot Glazed Cedar Plank Salmon\* \$24

Sun-dried cranberry-almond-gorgonzola relish



### WG's Crab Cakes \$25

Our signature jumbo lump crab, dijonnaise

### Crab Stuffed Flounder \$26

Jumbo lump crab stuffed, lemon-herb olive oil



### Blackened Tuna\* \$24

Sweet and tangy pineapple glaze

### Salmon Balsamico\* \$24

Char grilled, marinated roma tomatoes, goat cheese,  
basil, balsamic reduction

## MEAT



### House Cut Filet Mignon\* \$30

Gorgonzola-bacon butter, red wine demi glace



### Petite Center Cut Sirloin\* \$18

Oak and burgundy marinade, gorgonzola cream sauce,  
crispy onions

### New York Strip Steak\* \$26

Gorgonzola-bacon butter, garlic-wild mushrooms,  
crispy onions

## CHICKEN

### Chicken Spiedini \$17

St. Louis style skewered, grilled chicken, bread crumb  
crust, lemon, garlic and herb infused olive oil



### Wild Mushroom Chicken \$18

Wild mushroom cream sauce

### Balsamic Grilled Chicken \$19

Marinated roma tomatoes, mozzarella, basil, balsamic glaze



### Roasted Half Chicken \$18

Mediterranean sea salt, honey-thyme butter



## MIXED GRILL



### Filet Mignon, Tuna Steak, Salmon\* \$28

Roasted garlic-rosemary butter

## PASTA

### Parmesan Crusted Chicken & Gnocchi \$18

Potato gnocchi, tomato basil cream sauce, basil tomatoes



### Smoked Pork-Tip Mac N' Cheese \$18

Root beer BBQ, four cheese alfredo, campanelle pasta,  
sweet chili sauce, gorgonzola, scallion, candied bacon

### Shrimp Scampi Vermicelli \$18

Shrimp, white wine garlic-butter sauce,  
tomato, vermicelli pasta



### Roasted Vegetable & Chicken Gemelli \$18

Goat cheese, roasted vegetables, sun-dried  
tomatoes, garlic butter sauce

**Substitute: Shrimp Or Salmon add \$2**

ADD A  
GARDEN  
OR  
CAESAR  
SALAD \$3

ADD A  
WALNUT, BEET,  
GREEK OR  
STRAWBERRY  
SALAD \$4  
OR SOUP CUP \$4



## SIDES

Orzo-Rice Pilaf  
French Fries  
Tater Tots  
Mashed Potatoes  
Baked Potato  
Vegetable Du Jour  
Fried Brussel Sprouts  
Baked Sweet Potato  
Sweet Potato Fries  
Cole Slaw  
Apple Sauce  
À LA CARTE \$3

LOADED BAKED  
POTATOES  
Bacon, Cheddar, Scallion  
ADD \$2

ADD A  
CRAB CAKE  
FOR \$10

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# SANDWICHES, SALADS & SOUPS

## SANDWICHES



### Fish Tacos \$14

Flour tortillas, chipotle aioli, pickled napa cabbage slaw, cheddar cheese, salsa, guacamole, sour cream

### Classic Cheese Burger\* \$12

Fresh ground steak burger, lettuce, tomato, choice of cheese



### NEW Caramelized Walnut Chicken Salad \$12

Creamy chicken salad, caramelized walnuts, candied bacon, tomato, field greens, brioche bun

### Turkey Burger\* \$12

Fresh ground turkey, roasted garlic aioli, caramelized onions, feta, field greens

### California Turkey Wrap \$12

Roasted turkey, goat cheese, honeycup mustard, field greens, tomato, candied bacon, avocado, wheat wrap

### Chef Randy's Gyro \$11

House-made gyro meat, warm pita, tomato, lettuce, onion, tzatziki



### Beer Battered Cod \$13

Fried beer battered cod, tartar sauce, lemon

### Shaved Prime Rib Sandwich\* \$13

Hot pepper rings, mushrooms, provolone, artisan baguette

### Turkey Club \$11

Roasted turkey, candied bacon, field greens, provolone, pepper jack, tomato, honey aioli, cranberry relish

### Blackened Salmon BLT \$14

Gorgonzola, horseradish aioli, candied bacon, tomato, field greens, wheat toast

### Buffalo Chicken Wrap \$11

Grilled chicken, buffalo sauce, cheddar, lettuce, tomato, jalapeño wrap, side of ranch



### NEW Reuben or Rachel \$12

Sliced corned beef, kraut, swiss

OR Roasted turkey, cole slaw, swiss

## SALADS



### Roasted Beet Salad \$11/\$6

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

### Caramelized Walnut Salad \$11/\$6

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette

### Greek Salad \$10/\$6

Mixed greens, feta chunks, marinated olives, cucumber, tomato, pepperoncini, red wine greek dressing

### Blackened Tuna Nicoise Salad \$14

Sunrise potatoes, marinated olives, hard cooked egg, green beans, tomato, red wine reduction

### Pittsburgh Chicken Salad \$14

Iceberg, egg, onion, tomato, cucumber, bell pepper, pepperoncini, fries, cheddar, mushrooms

### Chopped Cobb Salad \$13

Mixed greens, grilled chicken, bacon, avocado, cucumber, tomato, red onion, egg, gorgonzola



### Strawberry Balsamico Salad \$12/\$7

Field greens, balsamic marinated strawberries, goat cheese, candied almonds, balsamic reduction

### Caesar Salad \$10/\$6

Romaine, fresh parmesan, herb garlic croutons, caesar dressing

### Smoked Salmon Salad \$14

Field greens, cucumber, potato, asparagus, red onion, wasabi vinaigrette

## SOUPS

### Classic French Onion Soup \$5

Asiago crouton, provolone

### Soup Du Jour \$5

Fresh made and changes daily

## SANDWICHES

Served with choice of side or substitute a Garden or Caesar salad for \$3



CHEF'S BEST

## TOPPINGS

Grilled Chicken .....	\$5
Ahi Tuna* .....	\$9
WG Jumbo Lump Crab Cake .....	\$10
Grilled Salmon* .....	\$7
Grilled Shrimp .....	\$7
Candied Almonds .....	\$2
Roasted Beets .....	\$2
Roasted Vegetables .....	\$3
Avocado .....	\$2
Gorgonzola .....	\$2
Feta Cheese .....	\$2
Caramelized Walnuts .....	\$2

## DRESSINGS

Herb Balsamic Vinaigrette
Raspberry Vinaigrette
Italian
Oil and Vinegar
Ranch
Creamy Bleu Cheese
Caesar
Honey Mustard
French
Thousand Island
Greek
Fat-Free Tomato Basil Vinaigrette

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# DESSERTS & BEVERAGES

## DESSERTS

### Caramelized Walnut Ball \$6

French vanilla ice cream, caramelized walnuts, caramel, chocolate sauce, whipped cream

### Banana Bread Split \$8

Toasted banana bread, vanilla ice cream, chocolate sauce, whipped cream, banana caramel sauce, candied walnuts

### Cheesecake Trio \$8

Three different flavors of delicious, creamy cheesecakes

### Summer Berry Cobbler \$9

Baked raspberry, blackberry, strawberry, cinnamon streusel crust, brown sugar and cinnamon ice cream

### Funnel Cakes À La Mode \$7

Chocolate sauce, raspberry sauce, powdered sugar, vanilla ice cream

### Brownie Works \$8

Chocolate fudge brownie, vanilla ice cream, chocolate sauce, whipped cream

### Crème Brûlée \$6

Rich vanilla custard, caramelized sugar, whipped cream

### Ice Cream Scoop \$3

Vanilla OR Brown Sugar and Cinnamon

## NIGHT CAPS

### Chocolate Walnut-tini \$11

Pinnacle Whipped Vodka, Frangelico, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

### Espresso Martini \$10

Avion Espresso Tequila, Kahlua, Baileys Irish Cream, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

### Nutty Irishman \$7.50

Baileys Irish Cream, Frangelico, coffee, whipped cream  
*Served Hot or Cold*

## BEVERAGES

### San Pellegrino Sparkling Water

\$2.95 Small / \$6 Large

### Aqua Panna Bottle Water

\$3.50 Medium / \$6 Large

### Coca-Cola Products

### Iced-Tea

### Flavored Iced-Teas

### Coffee - Hot Tea

### Specialty Martinis & Mojitos

### 20 Draught Beers

### 30 Bottled Beers

## DAILY DRINK FEATURES

### Monday

\$2 OFF Mojitos

### Tuesday

\$4 Craft Drafts (restrictions may apply)

### Wednesday

Half OFF Wine Bottles (restrictions may apply)

### Thursday

\$2 OFF Moscow Mules

### Friday

\$3 Miller Lite 22oz Drafts  
\$4 Sweet-Tea Vodka Drinks

### Saturday

\$4 Long Island Iced-Teas  
\$3 Corona and Corona Light

### Sunday

\$3 Sangria Glass  
\$12 Sangria Pitcher



## QUOTE

*"All you need is love. But a little chocolate now and then doesn't hurt"*

- Charles M. Schulz

## SUNDAY BRUNCH BUFFET

10AM

Adults: \$17.95  
6yrs - 12yrs: \$6.95

With an adult  
brunch purchase  
5yrs and Under  
**EAT FREE!**

*Dine-In Only*

## QUOTE

*"Let food be your  
medicine and  
your medicine be  
your food"*

- Hippocrates

## KIDZ ICE CREAM

Free with Kidz Meal  
and Dessert Menu  
purchase!