



DINNER

Welcome To The Diner At Webb Gin. Warm, Casual And High Energy Is How We Define Our Restaurant. From The Warm And Inviting Ambiance To The Amazing Cuisine, Let Us Cater To Your Every Need. Give Us The Opportunity To Provide You With A Dining Experience

That Will Leave You Craving For More.

Our Chefs Have Taken Great Pride In Creating Wonderful Menu Selections Infusing Old World Diner Favorites And Contemporary Menu Creations, With An Emphasis On Eclectic Presentations And Exquisite Flavors.

Dinner Menu Served from Sunday - Thursday 4:00pm - 9:00pm Friday - Saturday 4:00pm - 10:00pm

APPETIZERS

CRISPY CHICKEN TENDERS	8.50
Served with French Fries and Honey Mustard	
MOZZARELLA STICKS	8.95
Served with Tomato Pomodoro Sauce	
BRUSCHETTA	8.95
Sliced Cherry Tomatoes, Mixed Olives, Onions	5,
Extra Virgin Olive Oil, Fresh Basil, Feta Cheese Grilled Crostini, Balsamic Glaze	over
CALAMARI FRITTI	10.95
Crispy Calamari, Chipotle Aioli and Tomato Po	omodore
SPINACH PIE	8.95
Served over Greek Salad	
FRIED RISOTTO BALLS	8.95
Pomodoro Sauce	
SAUTÉED MUSSELS	11.50
Tomato Pomodoro or Garlic White Wine	
CRABMEAT MUSHROOMS	11.95
Chipotle Aioli and Lemon Caper Beurre Blanc	
STUFFED GRAPE LEAVES	9.50
Served over Greek Salad	
CAPRESE SALAD	9.95
Layered Beefsteak Tomatoes, Fresh Mozzarell	а
Cheese, and Basil, Drizzled Balsamic Reduction	n
SHRIMP COCKTAIL	10.25

Served with Cocktail Sauce





GOURMET SALADS

Homemade salad dressings: Greek Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Caesar, Ranch, Blue Cheese, Thousand Island, Raspberry Vinaigrette, Oil and Vinegar

Chargrilled Chicken 5.50
Gyro Meat 5.95
Chargrilled Shrimp 7.25
Chargrilled Salmon * 7.95

HOUSE GARDEN SALAD Sm 4.25 Lg 8.25 Mixed Greens, Tomatoes, Cucumbers, Red Onions. Your Choice of Dressing

CAESAR SALAD Sm 4.95 Lg 9.00 Crispy Chopped Romaine, Homemade Croutons and Shaved Asiago Cheese. Tossed with Caesar Dressing

GREEK SALAD Sm 4.95 Lg 11.25 Mix of Iceberg and Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Pepperoncini, Grape Leaf and Imported Greek Feta

Cheese, Homemade Greek Vinaigrette

ICEBERG WEDGE Sm 4.95 Lg 10.95

Crisp Wedge of Iceberg Lettuce, Blue Cheese Dressing, Diced Tomatoes, Bacon Bits and Blue Cheese Crumbles

SPINACH SALAD Sm 4.95 Lg 10.95 Fresh Spinach, Hard Boiled Egg, Crisp Bacon, Red Onions, Imported Feta Cheese, Dried Cranberries,

with Raspberry Vinaigrette

CHEF SALAD 13.9.

Sliced Roast Beef, Hickory Smoked Ham and Turkey over Mixed Iceberg and Romaine Lettuce, Hard Bolied Egg, Sliced Black Olives, Red Onions, American and Swiss Cheese. Your Choice of Dressing

MEDITERRANEAN SALAD 11.50

Parmesan Encrusted Eggplant and Tomato, Mixed Field Greens with Grilled Portabella Mushrooms, Crispy Onions, Roasted Red Peppers, Kalamata Olives, Imported Feta Cheese and Drizzled with Balsamic Vinaigrette and Red Pepper Aioli

FRIED CHICKEN SALAD 13.95

Tender Chicken Strips, Mixed Field Greens, Tomatoes, Red Onions, Cucumbers, Hickory Smoked Bacon, Hard Boiled Egg, Black Olives, Shredded Cheddar Cheese, Your Choice of Dressing

CHARGRILLED SALMON PAILLARD * 15.95

Chargrilled Salmon, Mixed Field Greens, Fresh Mozzarella, Grilled Portabella Mushroom, Cherry Tomatoes, Red Onions, and Cucumbers with Balsamic Vinaigrette



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PANINIS - WRAPS

PHILLY CHEESE PANINI

11.95

Shaved Roast Beef, Sautéed Onions, Mozzarella Cheese

SAUSAGE AND PEPPER PANINI

Spicy Italian Sausage, Sautéed Onions, Bell Peppers, Tomato Pomodoro Sauce, Mozzarella Cheese

CHICKEN PORTABELLA PANINI

12.50

Chargrilled Chicken, Roasted Red Peppers, Portabella Mushrooms, Mozzarella Cheese, Basil Aioli

CHICKEN CAESAR WRAP

10.95

Chargrilled Chicken, Diced Tomatoes, Shaved Asiago Cheese and Romaine Lettuce, Sun Dried Tomato Tortilla

SMOKED TURKEY WRAP

Thinly Sliced Smoked Turkey Breast, Bacon, Fresh Mozzarella, Diced Tomato, Spinach Tortilla

BUFFALO CHICKEN WRAP

Buffalo Style Chicken Tenders, Blue Cheese Dressing, Mozzarella Cheese, Lettuce, Sun-Dried Tomato Tortilla

PHILLY WRAP

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Shaved Roast Beef, Caramelized Onions, Melted Mozzarella, Cheese, Spinach Tortilla



BURGERS

Chargrilled USDA Premium Choice Ground Beef on a Toasted Brioche Bun, Lettuce, Tomato, Onion, French Fries, Coleslaw and Pickle

OLD FASHIONED CHEESEBURGER *

9.95

Choice of American, Mozzarella, Cheddar, Imported Swiss, Feta Cheese or Gorgonzola Cheese

CHOPHOUSE CHEESEBURGER *

11 95

Imported Swiss, Smoked Bacon, Sautéed Wild Mushrooms

SOUTHERN BARBECUE BURGER *

11.95

Caramelized Onions, Bacon, Cheddar Cheese, BBQ Sauce

GORGONZOLA BURGER *

Sautéed Wild Mushrooms, Caramelized Onions, Crispy Bacon, Crumbled Gorgonzola Cheese

TEXAS BURGER *

12.95

Onion Strings, Fried Egg, Jalapeno, Smoked Bacon, Cheddar Cheese

SANDWICHES

OPEN FACE MONTE CRISTO

12.50

Grilled French Toast, Sliced Turkey, Ham and Swiss Cheese, Raspberry Jam

TURKEY CI UR

11.50

Smoked Turkey with Smoked Bacon, Lettuce, Tomatoes, American Cheese on Honey Grain Whole Wheat Bread

JAMAICAN CHICKEN SANDWICH

Chargrilled Jerk Chicken, Grilled Pineapple Slice, Melted Mozzarella Cheese, Lettuce, Tomato, and Onion on a Toasted Brioche Bun

CHICKEN OUESADILLAS

11.95

Sautéed Chicken Strips, Spinach Tortilla, Caramelized Onions, Shredded Cheddar Cheeses, Sour Cream and

BLACKENED TILAPIA SANDWICH

11.50

Served with Lettuce, Tomato and Onion on a Toasted Bun

ROAST BEEF SANDWICH

10.25

Thinly Sliced Roast Beef, Piled High, Crisp Lettuce on Whole Grain Wheat Toast

CHICKEN SALAD SANDWICH

10.25

Chicken Salad, Crisp Lettuce, Served on Toasted Honey Grain Whole Wheat

TUNA SALAD SANDWICH

10.25

Light & White Chunk Tuna Salad with Crisp Lettuce, on Whole Grain Wheat Toast

FAMOUS GYRO GRILL

11.95

Grilled Slices of Lamb, Beef Combination, Shredded Lettuce, Diced Tomatoes, Onions, Wrapped in a Grilled Pita, with Tzatziki

CLASSIC B.L.T.

Hickory Smoked Bacon, Crisp Lettuce, Sliced Tomatoes, on Grilled White Toast

10.25

CLASSIC GRILLED CHEESE

7.25

Grilled White Bread. Sliced Tomato. Melted American Cheese

GRILLED CHICKEN SANDWICH

9.95

Grilled Chicken Breast Served with Lettuce, Tomato and Onion on a Toasted Brioche Bun



SEAFOOD

Add \$1.50 for Cup of Soup or Side Garden Salad with Entree

SEAFOOD BROIL "Signature Dish"

25.95

Charbroiled Tilapia, Jumbo Shrimp, Sea Scallops, Creamy Risotto, Daily Vegetables, Lemon Beurre Blanc

CHARBROILED CRABMEAT FLOUNDER

23.95

Lump Crabmeat Stuffed Flounder, Red Bliss Mashed Potatoes, Seasonal Vegetables, Lemon Beurre Blanc

CHARBROILED CRABMEAT SHRIMP

23.9

Lump Crabmeat Stuffed Jumbo Shrimp, Creamy Risotto, Seasonal Vegetables, Lemon Beurre Blanc

BLACKENED TILAPIA

15.95

Pan Seared, Cajun Seasonings, Basmati Rice, Seasonal Vegetables, Lemon Beurre Blanc

CHARGRILLED ATLANTIC SALMON *

19.95

Artichoke and Crabmeat, Basmati Rice, Seasonal Vegetables, Lemon Beurre Blanc

TEMPURA FRIED JUMBO SHRIMP

19.95

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Fried Golden Brown, Served with French Fries, Cole Slaw, Lemon Wedge and Tartar Sauce

STEAKS - CHOPS

Add \$1.50 for Cup of Soup or Side Garden Salad with Entree

NY STRIP *

22.95

12 ounce, Loaded Bake Potato, Seasonal Vegetables

CHARGRILLED PORK CHOPS *

18.95

Oven Browned Lemon Potatoes,

Seasonal Vegetables, Mushroom Bordelaise

PORTABELLA CHOPPED SIRLOIN *

16.95

Portabella Mushroom, Caramelized Onions, Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

BARBECUED BABY-BACK RIBS

Mouth Watering, "Fall Off The Bone" Tender, Marinated with "Made in House" Barbecue Sauce. French Fries And Coleslaw

> Half Rack 15.95 Full Rack 23.95

COMFORT FOODS

Add \$1.50 for Cup of Soup or Side Garden Salad with Entree

MEDITERRANEAN MEATLOAF

16.95

Beef Meatloaf, Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

HOT OPEN TURKEY

15.50

Thinly Sliced Roast Turkey over Sliced White Bread, Mashed Potatoes, Seasonal Vegetables, Turkey Gravy

HOT OPEN ROAST BEEF

17.50

Sliced Top Sirloin over Sliced White Bread, Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

COUNTRY FRIED STEAK

15.95

Breaded and Fried, White Pepper Gravy, Mashed Potatoes and Seasonal Vegetables

EICH VNU CHIDO

15.95

Flakey White Cod, Hand Battered and Fried Crisp, Coleslaw, French Fries and Tartar Sauce

FARM RAISED CATFISH

15.95

Fried Catfish, French Fries, Cole Slaw and Tartar Sauce

FRIED CHICKEN LIVERS

13 95

Red Bliss Mashed Potatoes, Seasonal Vegetables, White Pepper Gravy

GRILLED BEEF LIVERS

13.95

Sautéed Onions, Mashed Potatoes, Seasonal Vegetables

VEGETARIAN ENTREE

14.95

Chef's Fresh Sautéed Seasonal Vegetable Selection (Choice of 4)



PASTA

Add \$1.50 for Cup of Soup or Side Garden Salad with Entree

SEAFOOD MEDLEY

Sautéed Jumbo Shrimp, Sea Scallops, Tender Calamari and Mussels, Roasted Garlic, Shallots, and Tomato Pomodoro, Tossed with Fettuchini

ASIAGO FETTUCCINE

17.95

22.95

Chargrilled Chicken, Crisp Bacon, Asiago Cream Sauce, Tossed with Fettuccine

Add Jumbo Shrimp 7.50

HEALTH NUT CHICKEN

16.95

Sautéed Chicken Strips, Artichokes, Mushrooms, Sun-Dried Tomatoes, Spinach, Penne Pasta, Lemon Garlic Wine Sauce

PENNE PRIMAVERA

14.95

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Julienne Vegetables, Wild Mushrooms, Sun Dried Tomatoes, Broccoli Florets, Creamy Tomato Pomodoro, Sprinkled with Shaved Asiago Cheese

> Add Jumbo Shrimp 7.25 Add Chicken 5.50

SPAGHETTI BOLOGNESE

13.95

Spaghetti Pasta, Fresh Meat Sauce, Grated Romano Cheese

SHRIMP SCAMPI

16 94

Sautéed Jumbo Shrimp Lightly Seasoned with Garlic, Topped with Sautéed Broccoli, Tossed with Angel Hair Pasta in a Scampi Sauce

TWELVE LAYERS LASAGNA

13.95

Four Cheeses and twelve layers

Add meat sauce 2.95





CHICKEN - GREEK

Add \$1.50 for Cup of Soup or Side Garden Salad with Entree

CHICKEN PRINCESS "Signature Dish"

19.95

Chicken Breast Stuffed with our Homemade Lump Crabmeat and Melted Mozzarella Cheese. Garnished with Fresh Broccoli Florets. Red Bliss Mashed Potatoes, Sautéed Seasonal Vegetables, Lemon Beurre Blanc

CHICKEN PICCATA

17.95

Sautéed Chicken Breasts with Lemon Caper Beurre Blanc, Served with Creamy Risotto and Seasonal Vegetables

CHICKEN PARMIGIANA

17.95

Lightly-Breaded Chicken Breasts, Melted Mozzarella Cheese, Fresh Pomodoro Sauce, Served Over Spaghetti

CHARGRILLED CHICKEN BREASTS

15.95

Marinated and basted with Greek Oregano, Lemon and extra Virgin Olive Oil. Served with Oven Browned Lemon Potatoes and Seasonal Vegetables

CHICKEN OREGANATO

15.95

Baked Half Chicken, Seasoned with Greek Oregano, Fresh Lemon, Extra Virgin Olive Oil. Served with Lemon Potatoes and Seasonal Vegetables

FAMOUS GYRO PLATTER (YEER-OH)

15.95

Thin Slices of Lamb and Beef Gyro Meat, Grilled Pita Points, French Fries, Served with Greek Salad and Tzatziki

MOUSSAKA

14.25

Layers of Sliced Potato, Eggplant, Zucchini and Fresh Ground Beef, and a Baked Bechamel Served with a Small Greek Salad

SOUPS

All our Soups are Made from Scratch Daily

	CUP	BOWL
DAILY SOUP	3.50	4.95
LEMON CHICKEN RICE	3.50	4.95
FRENCH ONION SOUP	5.50	

SIDES

RED BLISS MASHED POTATOES
LEMON POTATOES
FRENCH FRIES
HOME FRIES
SAUTÉED SEASONAL VEGETABLE
FRESH BROCCOLI FLORETS
FRESH SAUTÉED SPINACH
SEASONAL FRUIT SALAD CUP
BOWL COLESLAW

ONION STRINGS

BASMATI RICE

ONION RINGS

BEVERAGES

Free Refills on All Soft Drinks and Iced Tea, Coffee and Hot Tea

SOFT DRINKS

COCA COLA

DIET COKE

COKE ZERO

SPRITE

GINGER ALE

MR. PIBB

ORANGE FANTA

PINK LEMONADE

SWEET ICED TEA

UNSWEET ICED TEA

HOT BEVERAGES

COFFEE DECAF COFFEE

HOT TEA DECAF HOT TEA

SPECIALTY HOT DRINKS

HOT CHOCOLATE

AMERICANO

LATTE

CAPPUCCINO

EXPRESSO

MACCHIATO

EXTRA SHOT EXPRESSO

JUICES

ORANGE APPLE

CRANBERRY GRAPEFRUIT

PINEAPPLE TOMATO