



# 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	9.50
Served with French Fries and Honey Mustard	
MOZZARELLA STICKS	8.95
Served with Tomato Pomodoro Sauce	
BRUSCHETTA	9.25
Sliced Cherry Tomatoes, Mixed Olives, Onions	5,
Extra Virgin Olive Oil, Fresh Basil, Feta Cheese Grilled Crostini, Balsamic Glaze	over
CALAMARI FRITTI	11.95
Crispy Calamari, Chipotle Aioli and Tomato Po	omodore
SPINACH PIE	8.95
Served over Greek Salad	
FRIED RISOTTO BALLS	9.25
Pomodoro Sauce	
SAUTÉED MUSSELS	12.95
Tomato Pomodoro or Garlic White Wine	
CRABMEAT MUSHROOMS	12.50
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	
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 6.50 Chargrilled Shrimp 7.50 Chargrilled Salmon \* 7.95

HOUSE GARDEN SALAD Sm 4.50 Lg 8.50 Mixed Greens, Tomatoes, Cucumbers, Red Onions. Your Choice of Dressing

CAESAR SALAD

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Sm 5.50 Lg 10.50 Crispy Chopped Romaine, Homemade Croutons and Shaved Asiago Cheese. Tossed with Caesar Dressing Sm 5.95 Lg 12.50

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 5.95 Lg 12.50

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

Sm 5.95 Lg 12.50 SPINACH SALAD Fresh Spinach, Hard Boiled Egg, Crisp Bacon, Red

Onions, Imported Feta Cheese, Dried Cranberries, with Raspberry Vinaigrette

**CHEF SALAD** 14.95 Sliced Roast Beef, Hickory Smoked Ham and Turkey

over Mixed Iceberg and Romaine Lettuce, Hard Boiled Egg, Sliced Black Olives, Red Onions, American and Swiss Cheese. Your Choice of Dressing

**MEDITERRANEAN SALAD** 

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

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 \* 16.95

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



# PANINIS - WRAPS

PHILLY CHEESE PANINI

12.95

Shaved Roast Beef, Sautéed Onions, Mozzarella Cheese

**SAUSAGE AND PEPPER PANINI** 

12.95

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

CHICKEN PORTABELLA PANINI

13.50

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

**CHICKEN CAESAR WRAP** 

11.95

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

**SMOKED TURKEY WRAP** 

11.95

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

**BUFFALO CHICKEN WRAP** 

11.95

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, Peppers 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 \***

10.95

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

CHOPHOUSE CHEESEBURGER \*

13.50

Imported Swiss, Smoked Bacon, Sautéed Wild Mushrooms

**SOUTHERN BARBECUE BURGER \*** 

13.50

Caramelized Onions, Bacon, Cheddar Cheese, BBQ Sauce

GORGONZOLA BURGER \*

13.95

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

TEXAS BURGER \*

13.95

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

## **SANDWICHES**

#### **OPEN FACE MONTE CRISTO**

13.25

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

**TURKEY CLUB** 

12.50

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

JAMAICAN CHICKEN SANDWICH

12.50

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

#### CHICKEN OUESADILLAS

12.95

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

### **BLACKENED TILAPIA SANDWICH**

12.50

Served with Lettuce, Tomato and Onion on a Toasted Bun

#### **ROAST BEEF SANDWICH**

12.50

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

#### CHICKEN SALAD SANDWICH

11.50

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

#### TUNA SALAD SANDWICH

11.50

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

#### **FAMOUS GYRO GRILL**

12.95

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

#### **GRILLED CHICKEN SANDWICH**

10.50

11.50

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"

27.95

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** 

16.95

Pan Seared, Cajun Seasonings, Basmati Rice, Seasonal Vegetables

**CHARGRILLED ATLANTIC SALMON \*** 

20.95

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

TEMPURA FRIED JUMBO SHRIMP

20.95

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 \*

25.95

12 ounce, Loaded Bake Potato, Seasonal Vegetables

**CHARGRILLED PORK CHOPS \*** 

20.95

Oven Browned Lemon Potatoes,

Seasonal Vegetables, Mushroom Bordelaise

PORTABELLA CHOPPED SIRLOIN \*

18.95

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 16.95 Full Rack 29.00

# **COMFORT FOODS**

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

MEDITERRANEAN MEATLOAF

17.95

Beef Meatloaf, Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

**HOT OPEN TURKEY** 

16.95

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

HOT OPEN ROAST BEEF

16.95

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

**COUNTRY FRIED STEAK** 

16.95

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

EICH VNU CHIDO

16.95

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

**FARM RAISED CATFISH** 

16.95

Fried Catfish, French Fries, Cole Slaw and Tartar Sauce

FRIED CHICKEN LIVERS

14.95

Red Bliss Mashed Potatoes, Seasonal Vegetables, White Pepper Gravy

**GRILLED BEEF LIVERS** 

14.95

Sautéed Onions, Mashed Potatoes, Seasonal Vegetables



## **PASTA**

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

#### SEAFOOD MEDLEY

23.95

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

#### **ASIAGO FETTUCCINE**

18.95

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

Add Jumbo Shrimp

**HEALTH NUT CHICKEN** 

17.95

7.50

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

#### PENNE PRIMAVERA

15.95

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

> Add Jumbo Shrimp 7.50 Add Chicken 5.50

### SPAGHETTI BOLOGNESE

14.95

Spaghetti Pasta, Fresh Meat Sauce, Grated Romano Cheese

#### SHRIMP SCAMPI

179

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

### **LASAGNA WITH MEAT**

15.95

Four Cheeses and twelve layers





# **CHICKEN - GREEK**

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

## CHICKEN PRINCESS "Signature Dish"

20.95

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

18.95

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

#### CHICKEN PARMIGIANA

19.95

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

#### CHARGRILLED CHICKEN BREASTS

16.95

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

#### CHICKEN OREGANATO

16.95

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)

17.95

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

#### MOUSSAKA

15.95

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	<b>BOWL</b>
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
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

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