# THE DINER

Webb Gin

# LUNCH

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.

> Lunch Menu Served from Monday - Sunday 11:00am - 4:00pm

### **APPETIZERS**

CRISPY CHICKEN TENDERS	8.50
Served with French Fries and Honey Mustard	d
MOZZARELLA STICKS	8.95
Served with Tomato Pomodoro Sauce	
BRUSCHETTA	8.95
Sliced Cherry Tomatoes, Mixed Olives, Onion	<i>S</i> ,
Extra Virgin Olive Oil, Fresh Basil, Feta Chees	e over
Grilled Crostini, Balsamic Glaze	
CALAMARI FRITTI	10.95
Crispy Calamari, Chipotle Aioli and Tomato F	omodoro
SPINACH PIE	8.95
Served over Greek Salad	
SAUTÉED MUSSELS	11.50
Tomato Pomodoro or Garlic White Wine	
CRABMEAT MUSHROOMS	11.95
Chipotle Aioli and Lemon Caper Beurre Blanc	]
FRIED RISOTTO BALLS	<i>8</i> .95
Pomodoro Sauce	
STUFFED GRAPE LEAVES	9.50
Served over Greek Salad	
CAPRESE SALAD	<i>9</i> .95
Layered Beefsteak Tomatoes, Fresh Mozzarel	la
Cheese, and Basil, Drizzled Balsamic Reduction	n
SHRIMP COCKTAIL	10.25
Served with Cocktail Sauce	

<b>SIOLLED ORALE FEARE2</b>	9.	50	E
Served over Greek Salad			и О
CAPRESE SALAD	9.	95	U U
Layered Beefsteak Tomatoes, Fresh I	Mozzarella		ב
Cheese, and Basil, Drizzled Balsamic	Reduction		i.
SHRIMP COCKTAIL	10	).25	U
Served with Cocktail Sauce			p
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COUDC			er
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SOUPS All our Soups are Made from So	cratch Daily		
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All our Soups are Made from So	cratch Daily	BOWL	e D i n
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All our Soups are Made from So	CUP	BOWL	w.TheDin
All our Soups are Made from So DAILY SOUP	<b>CUP</b> 3.50	<b>BOWL</b> 4.95	.TheDin

# **SOUP & SANDWICHES**

Served with Bowl of "Soup of the Day" or Lemon Chicken Rice and Choice of Half Sandwich Add \$1 for French Onion

ROAST BEEF SANDWICH	10.25
Sliced roast beef, lettuce on Honey Wheat Gro	ain Toast
TURKEY CLUB SANDWICH	10.25
Turkey, bacon, lettuce and Tomato, American	n Cheese
on Honey Grain Wheat Toast	
TUNA SALAD SANDWICH	10.25
<i>Light &amp; White Chunk Tuna Salad, Lettuce on Wheat Grain Toast</i>	Honey
CHICKEN SALAD SANDWICH	10.25
Chicken Salad, Lettuce on Honey Wheat Grai	n Toast

## SANDWICHES

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OPEN FACE MONTE CRISTO	12.50
Grilled French Toast, Sliced Turkey, Ham and	Swiss
Cheese, Raspberry Jam	
TURKEY CLUB	11.50
Smoked Turkey with Smoked Bacon, Lettuce, American Cheese on Honey Grain Whole Wh	
JAMAICAN CHICKEN SANDWICH	11.50
Chargrilled Jerk Chicken, Grilled Pineapple Sli	ce,
Melted Mozzarella Cheese, Lettuce, Tomato, an	nd Onion
on a Toasted Brioche Bun	44.05
CHICKEN QUESADILLAS	11.95
Sautéed Chicken Strips, Spinach Tortilla, Cara	
Onions, Shredded Monterey Jack and Chedda Sour Cream and Salsa	r Cheeses,
BLACKENED TILAPIA SANDWICH	11.50
Served with Lettuce, Tomato and Onion on a	
Brioche Bun	lousteu
ROAST BEEF SANDWICH	10.25
Thinly Sliced Roast Beef, Piled High, Crisp Lett	
Toasted Wheat Toast	
CHICKEN SALAD SANDWICH	10.25
Chicken Salad, Crisp Lettuce, Served on Toast	ted
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 Slies of Lamb, Beef Combination,	
Shredded Lettuce, Diced Tomatoes, Onions, Wrapped in a Grilled Pita, with Tzatziki	
CLASSIC B.L.T.	10.25
Hickory Smoked Bacon, Crisp Lettuce, Sliced	10.25
Tomatoes, on Grilled White Toast	
CLASSIC GRILLED CHEESE	7.25
Grilled White Bread, Sliced Tomato,	
Melted American Cheese	
GRILLED CHICKEN SANDWICH	<i>9</i> .95
Grilled Chicken Breast Served with Lettuce, To	omato
and Onion on a Toasted Bun	

# **SOUP & SALAD**

Served with Bowl of "Soup of the Day" or Lemon Chicken Rice and Choice of Salad Add \$1 for French Onion

HOUSE GARDEN SALAD	8.95
CAESAR SALAD	9.25
GREEK SALAD	9.95
SPINACH SALAD	9.95
ICEBERG WEDGE SALAD	9.95

### BURGERS

Chargrilled <b>USDA Premium Choice Ground E</b> Toasted Brioche Bun, Lettuce, Tomato, Or	-
French Fries, Coleslaw and Pickle	
OLD FASHIONED CHEESEBURGER *	<i>9</i> .95
Choice of American, Mozzarella, Cheddar, Ir	nported
Swiss, Feta Cheese or Gorgonzola Cheese	
CHOPHOUSE CHEESEBURGER *	11.95
Imported Swiss, Smoked Bacon, Sautéed Wilc	1
Mushrooms	
SOUTHERN BARBECUE BURGER *	11.95
Caramelized Onions, Bacon, Cheddar Cheese,	BBQ
Sauce	
GORGONZOLA BURGER *	12.95
Sautéed Wild Mushrooms, Caramelized Onio	ns, Crispy
Bacon, Crumbled Gorgonzola Cheese	
TEXAS BURGER *	<i>12.95</i>
Onions Strings, Fried Egg, Jalapeno, Smoked	Bacon,



All Paninis Served on French Baguette French Fries, Coleslaw and a Pickle

#### PHILLY CHEESE PANINI

Cheddar Cheese

11.95

11.95

10.95

1095

10.95

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, Fresh Mozzarella Cheese, Basil Aioli



All Wraps Served with French Fries, Coleslaw and Pickle

#### **CHICKEN CAESAR WRAP**

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 10.95

PHILLY WRAP

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

# 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 5.95
Gyro Meat Chargrilled Shrimp	5.95 7.25
Chargrilled Salmon *	<i>7</i> .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

- Section 12 ICEBERG WEDGE Sm 4.95 Lg 10.95
- 0 Crisp Wedge of Iceberg Lettuce, Blue Cheese Dressing, C
- Diced Tomatoes, Bacon Bits and Blue Cheese **G** Crumbles

#### **SPINACH SALAD**

- Sm 4.95 Lg 10.95
- U 👝 Fresh Spinach, Hard Boiled Egg, Crisp Bacon, Red
- Onions, Imported Feta Cheese, Dried Cranberries, م
- with Raspberry Vinaigrette
  - 13.95
- S CHEF SALAD Sliced Roast Beef, Hickory Smoked Ham and Turkey
- Ð over Mixed Iceberg and Romaine Lettuce, Hard
- C Bolied Egg, Sliced Black Olives, Red Onions,
- American and Swiss Cheese. Your Choice of Dressing
- **MEDITERRANEAN SALAD** ധ
- C 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
- S FRIED CHICKEN SALAD

13.95

11.50

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



### **ENTREES**

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

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CHICKEN PARMIGIANA	13.95
Lightly-Breaded Chicken Breast, Melted Mozz	arella
Cheese, Fresh Pomodoro Sauce, Served Over S	Spaghetti
CHARGRILLED CHICKEN BREAST	12.95
Marinated and Basted with Greek Oregano, Le	
Extra Virgin Olive Oil. Oven Browned Lemon and Sautéed Seasonal Vegetables	Potatoes
<u> </u>	10.05
CHICKEN OREGANATO	12.95
Baked Half Chicken, Seasoned with Greek Ore Fresh Lemon, E.V. Olive Oil. Lemon Potatoes a Seasonal Vegetables	
CHARGRILLED PORK CHOP *	12.95
Oven Browned Lemon Potatoes, Sautéed	
Seasonal Vegetables, Mushroom Bordelaise	
BABY-BACK HALF RACK OF RIBS	15.95
Mouth Watering, "Fall Off The Bone" Tender,	
Barbecue Sauce. French Fries And Coleslaw	
BLACKENED TILAPIA	12.95
Pan Seared, Cajun Seasonings, Basmati Rice,	
Sautéed Vegetables, Lemon Buerre Blanc	
CHARGRILLED ATLANTIC SALMON *	15.95
Artichoke and Crabmeat, Basmati Rice, Sauté	ed
Seasonal Vegetables, Chardonnay Lemon Bue	rre Blanc
ASIAGO FETTUCCINE	13.95
Chargrilled Chicken, Crisp Bacon, Asiago, Cred	am
Sauce, Tossed with Fettuccine	
HEALTH NUT CHICKEN	13.95
Sautéed Chicken Strips, Artichokes, Mushroon	
Dried Tomatoes, Spinach, Penne Pasta, Lemon	Garlic
Wine Sauce	
SPAGHETTI BOLOGNESE	9.95
Spaghetti Pasta, Fresh Meat Sauce, Romano C	Cheese
PENNE PRIMAVERA	11.25
Julienne Vegetables, Mushrooms, Sun Dried T	'omatoes,
Broccoli Florets Creamy Tomato Pomodoro F	Penne

Pasta

# **COMFORT FOODS**

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

	Side Garden Salad with Entree	
	MEATLOAF	12.95
	Beef Meatloaf, Mashed Potatoes, Seasonal Ve Mushroom Bordelaise	egetables,
	HOT OPEN TURKEY	12.95
	Thinly Sliced Roast Turkey over Sliced White	
	Mashed Potatoes, Seasonal Vegetables, Turke	
	HOT OPEN ROAST BEEF	12.95
	Sliced Top Sirloin over Sliced White Bread, M	ashed
	Potatoes, Seasonal Vegetables, Mushroom Bo	rdelaise
-	FISH AND CHIPS	13.95
	Flakey White Cod, Hand Battered and Fried C	Crisp,
	Coleslaw, French Fries, and Tartar Sauce	
	FARM RAISED CATFISH	13.95
	Fried Catfish, French Fries, Cole Slaw and Tar	tar Sauce
	COUNTRY FRIED STEAK	13.95
Ε	Breaded and Fried, White Pepper Gravy, Mashed Potatoes and Seasonal Vegetables	
C	P PORTARFI I A CHOPPED SIRI OIN *	13.95
C	<ul> <li>Portabella Mushroom, Caramelized Onions, N</li> </ul>	
	Potatoes, Seasonal Vegetables, Mushroom Bo	
י- יי	; FAMOUS GYRO PLATTER (YEER-OH)	13.95
ر م	Thin Slices of Lamb and Beef Gyro Meat, Gril	
4		atziki <i>12.95</i>
Δ		
r V	Layers of Sliced Potato, Eggplant, Zucchini an Fresh Ground Beef, and a Baked Bechamel Ser a Small Greek Salad	rved with
٥		11.95
2		11.70
F	Add meat sauce 2.95	
٥	<b>VEGETARIAN ENTREE</b>	<i>12</i> .95
Ì	Chef's Fresh Sautéed Seasonal Vegetable Selec	ction
	• FRIED CHICKEN LIVERS	10.95
TAT	The Diss Plastica I Olalocs, Deasonal Vegela	bles,
	White Pepper Gravy	
TAT	GRILLED BEEF LIVERS	10.95
	Sautéed Onions, Mashed Potatoes, Seasona	l Vegetables



\* ITEMS MARKED WITH ASTERISKS MAY BE SERVED UNDERCOOKED OR RAW \* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS \*

### 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

#### **SPECIALTY HOT DRINKS**

HUI CHUCULAIE
AMERICANO
LATTE
CAPPUCCINO
EXPRESSO
MACCHIATO
EXTRA SHOT EXPRESSO

#### JUICES

ORANGE APPLE CRANBERRY GRAPEFRUIT PINEAPPLE TOMATO Free Refills on All Soft Drinks and Iced Tea, Coffee and Hot Tea

**BEVERAGES** 

#### 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** 

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COFFEE
<b>DECAF COFFEE</b>
HOT TEA
<b>DECAF HOTTEA</b>

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