

DINNER

SERVED 4 PM - 11 PM

JOSIEWYATT'S GRILLE

STARTERS

SPINACH & ARTICHOKE DIP (V) 12

artichokes, chopped spinach, select cheeses and fresh basil with vegetable crudité and tortilla chips

SRIRACHA SHRIMP 15

sriracha aioli, sesame seeds, cilantro oil and daikon sprouts on bibb lettuce

FRESH CEVICHE 16

citrus marinated fish, red peppers, jalapeño, sweet onion, cilantro, corn tortilla chips

CHICKEN WINGS 6 FOR 10 12 FOR 15

signature chicken wings with traditional buffalo, sweet habanero, cherry barbecue or ginger soy sauce served with celery and carrots

SANTA FE CHICKEN QUESADILLA 14

southwestern seasoned chicken, cheddar jack cheese, salsa fresca and sour cream

PRAWN COCKTAIL 16

housemade horseradish cocktail sauce, hearts of celery, lemon

MUSSELS

white wine, butter, garlic, parsley, chili flake

20

SOUPS

FIRE ROASTED CORN AND CHIPOTLE CHILE BISQUE (V) (GF) 7

PORK GREEN CHILE with flour tortillas 9

SALADS

THE HOUSE (V) 9

select mixed greens, herb vinaigrette, baby heirloom tomato, pickled onion, cabbage, carrot and croutons

CLASSIC CAESAR* 11

romaine lettuce, anchovy caesar dressing, shaved parmesan and croutons

ARUGULA AND POACHED PEAR (V) (GF) 13

blood orange vinaigrette dressed arugula, poached anjou pear, toasted almond, gorgonzola cheese and golden raisins

BABY ICEBERG WEDGE 15

buttermilk dill dressing, smoked bacon, gorgonzola cheese, mini heirloom tomato, minced egg, fried bermuda onion straws

ADD A PROTEIN TO ANY OF THE ABOVE SALADS

GRILLED CHICKEN 7 **SHRIMP** 9 **SALMON FILET*** 12 **BLACKENED BEEF TENDERLOIN*** 12

SPECIALTIES

ROSEMARY ROASTED HALF CHICKEN (GF) 23
chicken jus, white cheddar mashed potatoes, broccolini

GRILLED SALMON* (GF) 26
creamy polenta, tomato raisins, pepper greens, pancetta vinaigrette

SEASONAL RICE BOWL (V) (GF) 16
ginger-soy glaze, bok choy, shiitake mushroom, carrot and snap peas
ADD GRILLED CHICKEN 7 SHRIMP 9 SALMON FILET* 12 BLACKENED BEEF TENDERLOIN* 12

JW BURGER* 18
10 oz hand crafted burger with white cheddar cheese, caramelized onion,
fire-grilled tomato jam, bibb lettuce and roasted garlic aioli on a toasted brioche bun
ADD AVOCADO 4 ADD BACON 4

MARKET FISH OF THE DAY MP

STEAKS

All steaks are served with white cheddar mashed potatoes and oven roasted garlic.

**10 OZ CENTER CUT
TOP SIRLOIN*** (GF) 28

**8 OZ HAND CUT
FILET*** (GF) 40

**14 OZ HAND CUT
N.Y. STRIP*** (GF) 44

**18 OZ
RIBEYE*** (GF) 52

OUR SIGNATURE SLOW ROASTED USDA "PRIME" PRIME RIB

Encrusted with mounds of fresh garlic, herbs and spices and slow roasted for 5 hours.

Served with a side of creamed spinach, white cheddar mashed potatoes and au jus.

JOSIE CUT* 12 OZ (GF) 34

WYATT CUT* 20 OZ (GF) 46

SIDES

MACARONI AND CHEESE (V)

BROCCOLINI (V) (GF)

ROASTED FINGERLING POTATOES (V) (GF)

CREAMED SPINACH (V) (GF)

WHITE CHEDDAR MASHED POTATOES (V) (GF)

SUMMER SQUASH (V) (GF)

\$7 EACH

SAUCES

CHIMICHURRI (V) (GF)

HORSERADISH CREAM (V) (GF)

RED WINE DEMI GLACE (GF)

\$3 EACH

(GF) gluten free | (V) vegetarian | (V) vegan

20% gratuity will be added to parties of 6 or more.

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