



APPETIZERS 7

Firecracker Shrimp

\$11.99

Half-pound of peeled tiger shrimp lightly battered and golden fried, tossed in a sweet & spicy chili sauce and served over an Asian sesame slaw

Steak & Cheese Egg Rolls

\$8.99

Filled with beef, cheddar cheese and caramelized onions, golden-fried and served with smoked Gouda cheese dipping sauce

Chili Nachos

\$8.99

Corn tortilla chips smothered with our beef chili, melted cheddar and Monterey jack cheese, pico de gallo, sour cream, guacamole and jalapenos

McGee's Classic Wings

\$8.99

Ten per order served with carrot sticks and house-made bleu cheese dressing: Your choice of Hot 'n Spicy, Teriyaki, Shooter's BBQ or Kansas City BBQ

Jack Daniel's Sliders

\$8.99

Three mini Angus burgers topped with melted American cheese and apple wood smoked bacon on potato slider buns with a side of our Jack Daniel's sauce

Crab & Artichoke Dip

\$11.99

Creamy blend of jumbo lump crab meat, fresh spinach and chopped artichoke hearts, topped with parmesan cheese and broiled, served with corn tortilla chips

Classic Chicken Quesadilla

\$10.99

Large flour tortilla loaded with grilled chicken, tomatoes, bacon, onions, jalapenos, cheddar & Monterey jack cheeses, served with salsa, guacamole and sour cream

SOUPS & SALADS 9

Bowl of Tomato Crab Bisque

\$5.99

Bowl of French Onion

\$5.99

Bowl of Beef Chili

\$5.99

Farmer's Salad

AVAILABLE OPTIONS

Mixed greens tossed in a creamy champagne dressing with sundried tomatoes, spicy toasted pumpkin seeds,
sweet corn, goat cheese, tomato and crispy onions

\$7.99

Add chicken: \$4.99

Add filet medallions: \$5.99

Add grilled salmon: \$8.99

Add shrimp: \$6.99

West End Cobb	
West End Cobb	\$11.99
Grilled chicken breast sliced over mixed greens with bacon, crumbled bleu cheese, chopped hardboiled egg, avocado, tomato, and cucumber, with your choice of dressing	
Bistro Steak Salad	\$13.99
Our bistro filet, grilled and served over mesculin greens with roasted red bell pepper, artichoke hearts, fried onions, mushrooms, corn and cucumber with a sesame ginger vinaigrette	
Classic Caesar	\$5.99
Crisp romaine lettuce tossed with our Caesar dressing, parmesan cheese and house-made herb croutons	
Shooter's Signature House Salad	AVAILABLE OPTIONS
Mixed field greens and romaine lettuce, topped with tomatoes, apple wood smoked bacon, cucumbers, dried cranberries, red onion, goat cheese and garlic herb potato matchsticks with your choice of dressing	\$7.99
	Add chicken: \$4.99
	Add filet medallions: \$5.99
	Add 8oz grilled salmon:
	\$8.99
Add shrimp: \$6.99	

ENTREES 10

Barbeque Ribs	AVAILABLE OPTIONS
McGee's award-winning pork ribs slow cooked for eight hours, char-grilled and smothered with your choice of Shooter's BBQ or Kansas City BBQ, served with two sides: Hand cut fries, cole slaw, baked beans or sweet potato fries (add \$1.75), mac-n-cheese (add \$1.50), onion rings (add \$2)	Half Rack: \$14.99
	Full Rack: \$20.99
Shooter's New York Strip	\$19.99
Twelve ounce hand-cut Angus New York strip seasoned and char-grilled, plated over our signature steak sauce and topped with crispy onions, served with mashed potatoes and fresh grilled asparagus	
Lobster -Crab Cake	AVAILABLE OPTIONS
House steamed Maine lobster meat and colossal lump crab, made into a patty and pan seared, finished with a simple lemon butter sauce and served with fried artichoke hearts and mashed potatoes (made daily, get them while they last!)	One cake: \$13.99
	Two cakes: \$23.99
Grilled Salmon with Champagne Sauce	\$18.99
Hand cut eight ounce salmon filet, lightly seasoned and grilled, finished with champagne sauce and served with fresh grilled asparagus and a cream cheese and chive risotto cake	
Country Fried Pork Chop	\$16.99
Pork medallions, pounded thin and marinated in buttermilk, tossed with seasoned flour and golden fried, served with smoked onion mashed potatoes, sautéed green beans and a black pepper country gravy	
Classic Creole Jambalaya	\$15.99
Chicken, shrimp, Andouille sausage, bell peppers, onion, celery and tomatoes slow simmered in a rich tomato creole sauce with rice	
Meatloaf	\$13.99
A sixty year old recipe made with Certified Angus ground beef, finished with a smoked bacon & roasted tomato sauce over garlic mashed potatoes and our fresh vegetable of the day	

Blackened Chicken Pasta	\$14.99
lled blackened chicken sliced and tossed in a creamy Cajun Alfredo sauce with diced tomatoes and scallions over a bed of linguini	
Port City Pork Mac & Cheese	\$14.99
Pork belly slow braised in Port City IPA and tossed with bowtie pasta, spring peas, fresh thyme and caramelized onions in a parmesan &roasted garlic cream sauce then baked with smoked Gouda cheese	
Beer-Battered Fish & Chips	\$14.99
Hand-cut cod filet dusted with seasoned flour and dipped in a wheat beer batter, golden fried and served with French fries, cole slaw and a side of tartar sauce	

SANDWICHES 8

Lobster Crab Cake	\$12.99
House steamed Maine lobster & colossal lump crab cake, pan seared with lemon butter on a toasted potato roll with a champagne aioli, lettuce and tomato	
Reuben	\$8.99
Sliced corned beef and pastrami, sauerkraut, melted Swiss cheese and 1000 Island dressing on marble rye	
Caribbean Chicken BLT	\$8.99
Caribbean jerk seasoned chicken breast, grilled and topped with smoked provolone, sliced avocado, bacon, lettuce, tomato and a sundried tomato aioli on a toasted Kaiser roll	
West End Stack	\$8.99
Grilled chicken, ham, bacon, Swiss, provolone, lettuce, tomato, avocado spread and mayo piled high on toasted multigrain bread and cut into quarters	
Southwest Black Bean Burger	\$7.99
House made cilantro black bean "burger", cooked on the griddle and topped with a lime sour cream and pico de gallo on a toasted potato Kaiser roll	
Gouda Steak Kaiser	\$11.99
Marinated bistro filet, grilled and topped with sautéed mushroom, sautéed onion, and melted Gouda cheese on a toasted Kaiser roll	
Kansas City Chicken Pita	\$8.99
Sliced grilled chicken brushed with Kansas City BBQ sauce, sautéed onions, apple-wood smoked bacon, and melted cheddar cheese with lettuce and tomato in a grilled pita	
Kickin' Roasted Beef Wrap	\$9.99
Shaved lean roast beef, fresh spinach, American cheese and a horseradish slaw wrapped in flour tortilla	

FAMOUS BURGERS 6

Shooter's Signature Burger	\$11.99
Eight ounce Certified Angus burger, lightly blackened and grilled, topped with smoked Gouda cheese sauce, a fried egg, apple-wood smoked bacon, sautéed mushrooms and thick cut onion rings on a toasted potato Kaiser roll	
Basic Angus Burger	\$8.99
Featuring our own recipe with Certified Angus beef	

Turkey Burger	\$8.99
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Seven ounce seasoned grilled turkey burger

Cheeses	\$1.00
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American, Swiss, Cheddar, Provolone, Bleu, Mozzarella, Parmesan, Goat Cheese and Smoked Gouda

Toppings	\$0.50
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Avocado, Sauerkraut, Pico de Gallo, Gravy, Caramelized Onions, Blackened Seasoning, Sautéed Mushrooms, Sautéed Onions, Apple-Wood Smoked Bacon, Canadian Bacon, Guacamole, Sautéed Bell Peppers, Fried Artichoke Hearts, Chili

Sauces	\$0.50
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Shooter's BBQ, KC BBQ, 1000 Island, Bleu Cheese Dressing, Smoked Gouda Sauce, Jack Daniel's Sauce, Signature Steak Sauce

BRUNCH 10

Eggs Benedict	\$9.99
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A traditional favorite - English muffin, poached eggs, canadian bacon and hollandaise sauce. Served with hash browns, blueberry bread and fresh fruit

Filet Benedict	\$13.99
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Grilled filet medallions served on an English muffin and topped with poached eggs and bearnaise sauce. Served with hash browns, blueberry bread and fruit

Shooter's Slam	\$8.99
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Scrambled eggs, sausage, hash browns, fresh fruit and half a Belgian waffle

Breakfast Burrito	\$9.99
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Large tortilla filled with scrambled eggs, Monterey jack cheese, onion, ham and andouille sausage, topped with sour cream and salsa.Served with hash browns and fruit

Belgian Waffle AVAILABLE OPTIONS

Served with any of the following toppings: maple syrup, whipped cream, chocolate chips or strawberry sauce \$6.99

With another entree, add:

\$2.50

Ham & Eggs	\$9.99
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Grilled 7oz Virginia honey ham with two eggs any style. Served with hash browns, blueberry bread and fresh fruit

French Toast AVAILABLE OPTIONS

Two slices of our cinnamon french toast with any of our waffle toppings	\$6.99
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With any entree, add: \$2.50

French Toast Slam **\$8.99**

Two slices of cinnamon french toast, two eggs any style, bacon, blueberry bread and fresh fruit

Fried Egg Sandwich	\$8.99
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Toasted English muffin, filled with two fried eggs, sausage and melted American cheese, topped with hollandaise. Served with and fresh fruit and hash browns

Create your Own Omelet **\$9.99**

With 4 ingredients. Served with hash browns and fresh fruit

PINOT GRIGIO 2

Montevina Napa	AVAILABLE OPTIONS
	G: \$6.00
	B: \$24.00
Stellina Di Note Italy	\$31.00

SAUVIGNON BLANC & WHITE BLEND 3

Ponga Savignon Blanc NZ	AVAILABLE OPTIONS
	G: \$6.00
	B: \$24.00
cada White Blend ARG	AVAILABLE OPTIONS
	G: \$6.00
	B: \$24.00
Starborough Sauvignon Blanc NZ	\$29.00

CHARDONNAY 4

Ruffino (unoaked) Italy	AVAILABLE OPTIONS
	G: \$7.00
	B: \$28.00
Cambria (oaked) California	AVAILABLE OPTIONS
	G: \$7.00
	B: \$28.00
Chateau St. Jean Sonoma County	\$34.00
Michael Pozzan Russian River Valley	\$37.00

RIESLING 2

Dr. Loosen "Dr. L" Germany	AVAILABLE OPTIONS
	G: \$7.25
	B: \$29.00
Erben Germany	\$32.00

SPARKLING WINE 2

Korbel Brut Russian River Valley (split)	\$8.00
Wycliff California	AVAILABLE OPTIONS
	G: \$5.25
	B: \$20.00

PINOT NOIR 2

Angeline California		AVAILABLE OPTIONS
		G: \$7.25
		B: \$29.00
Sonoma Cutrer Sonoma		\$34.00
MERLOT 2		
Dante California		AVAILABLE OPTIONS
		G: \$6.50
		B: \$26.00
Franciscan California		\$34.00
MALBEC & TEMPRANILLO 3		
Terrazas Malbec Argentina		AVAILABLE OPTIONS
		G: \$6.50
		B: \$26.00
Don Miguel Gascon Malbec ARG		\$36.00
Bodegas Volver Tempranillo Spain		\$40.00
SHIRAZ & SYRAH 3		
Red Knot Shiraz Australia		AVAILABLE OPTIONS
		G: \$7.00
		B: \$28.00
Nine Stones Shiraz Australia		\$34.00
Lot 96 Petit Syrah Australia		\$34.00
ZINFANDEL & BLENDS 3		
Ridge Zinfandel California		\$42.00
Apothic Red Blend California		AVAILABLE OPTIONS
		G: \$7.00
		B: \$28.00
Stark Raving Red Blend CA		\$34.00
CABERNET SAUVIGNON 5		
Murphy Goode Sonoma		AVAILABLE OPTIONS
		G: \$7.00
		B: \$28.00

Dynamite Sonoma	AVAILABLE OPTIONS	
	G:	\$8.25
	B:	\$32.00
William Hill Central Coast CA		\$36.00
Hess Allomi Napa Valley		\$45.00
Robert Mondavi Sonoma		\$50.00
VIRGINIA BEERS 5		
Legend Brown Ale 6.4% Legend		\$6.50
Northern Lights IPA 6.5% Starr Hill		\$6.50
Port City IPA Draft 5.2% Port City		\$5.75
Eight Point IPA 5.9% Devils Backbone		\$7.50
Port City Porter 7.2% Port City		\$6.50
ALES 5		
Bell's Amber Ale 5.8% Michigan		\$6.50
Censored Red 5.9% California		\$6.50
Dirty Bastard Scotch Ale 8.5% Michigan		\$7.00
Speakeasy Amber 6.1% California		\$6.50
Redds Apple Ale 5% Wisconsin*		\$6.00
PALE ALES 4		
Dale's 6.5% Colorado*		\$5.00
Little Sumpin' Sumpin 7.5% California		\$7.00
Sierra Nevada 5.6% California		\$6.00
Caldera Pale Ale 5.5% Oregon*		\$5.00
IPA 8		
Avery 6.8% Colorado		\$6.50
21st Amend. Back-n-Black 6.8% California*		\$5.00
Dogfish Head 90 9% Delaware		\$10.00
Dogfish Head 60 6% Delaware		\$6.00

Lagunitas IPA 6.9% California	\$7.00
Flying Dog Raging Bitch 8.3% Maryland	\$7.50
Sierra Nevada Torpedo 7.2% California	\$7.00
Flying Dog Snake Dog 7.1% Maryland	\$7.00

CIDER 2

Strongbow 5% England*	\$5.00
Angry Orchard 5% Ohio	\$5.50

LAGERS 5

Bavik 5.2% Belgium	\$5.00
Brooklyn 5.2% New York	\$6.00
Sam Adams 5.1% Boston	\$5.50
Shiner Bock 4.41% Texas	\$4.75
*Kona Longboard Larger 4.6% Hawaii	\$5.00

PILSNERS 2

Eggenberg 5.1% Austria	\$6.50
Wittekerke 5% Belgium*	\$5.00

WHEAT / WHITE 2

Hoegaarden 4.9% Belgium	\$6.50
Wittekerke 5% Belgium*	\$5.00

PORTERS 1

Founder's 6.5% Michigan	\$6.50
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STOUTS 4

Duck-Rabbit Milk 5.7% North Carolina	\$6.50
Old Rasputin Russian Imperial 9.0% CA	\$7.50
Out of Bounds Stout 6.3% Colorado	\$6.50
Anderson Valley Oatmeal 5.7% CA	\$6.50

BELGIAN STYLE 3

Delirium Tremens 8.5% Belgium	\$12.00
Duvel 8.5% Belgium	\$12.00
Gulden Draak 10.5% Belgium	\$12.00

OTHER 14

Amstel Light Holland	
Bud Light Missouri	
Budweiser Missouri	
Budweiser Black Crown Missouri	
Coors Colorado*	
Coors Light Colorado	
Corona Mexico	
Genesee Cream Ale New York*	
Heineken Holland	
Michelob Ultra Missouri	
Miller High Life Wisconsin*	
Miller Lite Wisconsin	
O'Doul's (non-alcohol) Missouri	
Pabst Blue Ribbon Wisconsin*	

DRAFT 8

Miller Lite Wisconsin	
Bell's two-hearted Michigan	
Guinness Stout Ireland	
Port City Monumental IPA Virginia	
Shock top Missouri	
Yuengling Lager Pennsylvania	
Stella Artois Belgium	
Beer of the month	

Varies based on avaiablity
