



APPETIZERS 10

Spinach and Artichoke Dip **\$9.00**

Creamy Cheese Dip with Artichoke Hearts and Spinach. Served with Corn Tortilla Chips

Nacho Skins **\$9.00**

Fried Potato Nuggets Topped with Melted Cheddar Cheese, Crispy Bacon, Jalapenos, and Sour Cream

Grilled Chicken Quesadillas **\$10.00**

Flour Tortilla Stuffed with seasoned Char-Grilled Chicken, Shredded Cheddar Cheese, and HouseMade Pico De Gallo. Served with Shredded Lettuce, and Sour Cream

Canewood Beer Cheese **\$10.00**

Our Signature Beer Cheese Recipe Served with Assorted Fresh Vegetables and Club Crackers

Catfish Fingers **\$11.00**

Strips of Catfish in Weisenberger Fish Batter. Fried and Served with Tartar Sauce

Chicken Tenders **\$10.00**

Strips of Boneless Chicken, Battered and Fried. Served with your Choice of Barbecue Sauce, Honey Mustard or Buttermilk Dressing

Fried Dill Pickles **\$9.00**

Breaded and Fried Kosher Dill Chips Served with Buttermilk Dipping Sauce

Beer Battered Mushrooms **\$9.00**

Deep Fried and Served with Horseradish Dipping Sauce

Jalapeno Dip **\$9.00**

Creamy Cheese Dip with Chopped Jalapeno Peppers and Shredded Cheese. Served with Corn Tortilla Chips

Soft Pretzels **\$8.00**

Freshly baked Bavarian soft pretzel served with homemade beer cheese dipping sauce

SALADS & SOUP 10

House Salad **\$9.00**

Chopped Romaine and Green Leaf Lettuce, Carrots, Tomatoes, Cucumbers, and Croutons with your Choice of Dressing

Caesar Salad **\$9.00**

Chopped Romaine tossed in our Caesar Dressing with croutons and shredded Parmesan Cheese

Bibb and Bleu Salad	\$10.00
Fresh Ky Limestone Bibb Lettuce, Pecans, Julienned Onions, Sliced Apples, Crumbled Bleu Cheese and Pear Walnut Vinaigrette	
Chicken Salad and Fresh Fruit Plate	\$12.00
Our House Recipe of Chicken Salad Served with Seasonal Fresh Fruit and Crackers	
Wilshire's Chef Salad	\$12.00
Our House Lettuce Mix topped with Julienned Turkey and Ham, Chopped Bacon, Boiled Eggs, Tomatoes, Cucumbers, Shredded Cheddar Cheese and Croutons with your Choice of Dressing	
Soup, Salad, and ½ Sandwich Combo	AVAILABLE OPTIONS
Want A Quick Bite? Try This. A Cup of Tomato Dill or our Featured Soup, a Petite Green Salad, and ½ of a Grilled Cheese, Turkey and Swiss, or Ham and Cheddar Sandwich on a Toasted Wheat Bread (Sourdough also available)	\$11.00 Chicken Salad Up Charge: \$2.00
Tomato Dill Soup	AVAILABLE OPTIONS
Wilshire's Version of a Ky Favorite	Cup: \$3.00 Bowl: \$5.00
Wilshire's Featured Soup	AVAILABLE OPTIONS
Today's Culinary Creation	Cup: \$3.00 Bowl: \$5.00
Small House Salad	\$3.99
Rolls	\$2.99
SANDWICHES & WRAPS 9	
Wilshire's Classic Burger	\$12.00
Simple But Great! A Half-Pound of Beef, Char-Grilled too perfection and served on a Toasted Brioche Bun. Cheese and or Bacon available upon request	
Wilshire's Ultimate Burger	\$13.00
A Half-Pound Burger brushed with Bourbon Barbecue, Char-Grilled and topped with Smoked Bacon, and Cheddar Cheese	
Wilshire's Classic Chicken Sandwich	\$10.00
Boneless Chicken Breast Served on a Toasted Brioche Bun. Available Char-Grilled, Blackened, or Fried. Cheese available upon request	
Classic Reuben	\$11.00
Delicious Corned Beef and Sauerkraut piled high on Grilled Rye Bread, topped with Swiss Cheese and Thousand Island Dressing on the side	
Catfish Sandwich	\$12.00
Char-Grilled, Blackened, or Fried Catfish Fillet served on a toasted Hoagie Roll with Tartar Sauce	
Mini Trio	\$12.00
Miniature versions of our Fried Chicken, Fried Catfish, and a Classic Burger with Cheddar Cheese in any combination, served on slider buns	
Wilshire's BLT	\$10.00
Smoked Bacon, Crisp Lettuce, and Tomatoes on Toasted Sourdough Bread with Mayonnaise	

Spicy Buffalo Chicken Wrap	\$10.00
Strips of Tender Chicken Breast, Fried and tossed in Hot or Mild Buffalo Sauce and rolled in a Flour Tortilla with Lettuce, Tomato, and Shredded Cheddar Cheese. Served with Blue Cheese or Buttermilk Dressing	
Mahi Mahi Wrap	\$13.00
Wild Caught Mahi served blackened with Cheddar Jack Cheese, Lettuce, home-made Pico De Gallo and bacon rolled in a Flour Tortilla served with Creamy Southwest Dressing	

"COMFORT FOOD" SELECTION 6

Catfish Dinner	\$16.00
Fresh Catfish Fillet Grilled, Blackened, or Southern Fried	
Country Fried Chicken	\$14.00
Boneless, Skinless Chicken Breast Breaded in Weisenberger Flour and Fried to a Crisp. Topped with Black Pepper Gravy	
Georgetown Hot Brown	\$16.00
Roasted Turkey Breast on Thick Sourdough Toast, Smothered in a Rich Mornay Sauce and topped with Cheddar Cheese, Tomato, and Smoked Bacon. (No sides)	
Seafood Croquettes	\$17.00
Pan Fried Cakes of Salmon, Crab, and Vegetables topped with Bechamel Sauce	
Country Fried Steak	\$16.00
Thin Sliced and Tenderized Steak Dredged in Buttermilk and Seasoned Flour. Fried to a Golden Crisp and topped with Black Pepper Gravy	
Fish and Chips	\$17.00
Beer Battered Fresh Atlantic Cod served with Homemade Chips, Fresh Cole Slaw and Hush Puppies	

STEAKS & CHOPS 3

8 oz. Choice Sirloin	\$19.00
Seasoned with our Special Seasoning Blend and Grilled to your desired temperature	
16 oz. Choice Ribeye	\$26.00
Seasoned with our Special Seasoning Blend and grilled to your desired temperature	
Ky Bourbon Glazed Pork Chop	\$20.00
A 10oz. Bone-In Chop, grilled with our Ky Bourbon Barbecue Glaze, topped with Caramelized Apples	

HOUSE SPECIALTIES 4

Crab Cakes	\$19.00
Two Maryland Style Crab Cakes served with Rice Pilaf, Asparagus, and Bistro Sauce	
Kentucky Bourbon Glazed Salmon	\$18.00
Fresh Atlantic Salmon, seared and brushed with Kentucky Bourbon Glaze. Served with Rice Pilaf and Sauteed Broccoli	
Blackened Mahi Mahi	\$19.00
Wild Caught Mahi Blackened and served with Rice Pilaf and Asparagus	

Mary Ann's Penne alla Vodka

Penne Rigate Pasta tossed in a succulent Tomato Basil Reduction with Parmesan and a hint of Cream

AVAILABLE OPTIONS

\$13.00

Add Chicken for: \$4.00

A LA CARTE 10

Country Style Green Beans

Roasted New Potatoes

Corn Pudding

Baked Potato

Wild Rice Pilaf

Sauteed Mushrooms

Smoked Gouda Mac & Cheese

Steamed Broccoli

Sauteed Zucchini and Yellow

Squash

LEMON DROP MARTINI 6

Vodka

Triple Sec

Fresh Squeezed Lemon Juice

Sugar

Sugar Rim Glass

Garnish with Lemon

BELLE BREEZING 5

Woodford Reserve

Grande Marnier

Pomegranate Liqueur

Cranberry Juice

Garnish with Orange Twist

TROPICAL MARTINI 5

Coconut Rum

Cranberry Juice

Pineapple Juice

Dark Rum

Garnish with Pineapple

PIXIE STICK MARTINI 7

Vodka

Triple Sec

Grape Pucker

Blue Curacao

Sweet & Sour

Sprite

Rim Glass with Pixie Stick Sugar

MAGIC MANGO 4

Mango Rum

Grapefruit Juice

Sprite

Garnish with Lime

CARIBBEAN CHILLER 6

Coconut Rum

Blue Curacao

Orange Juice

Sweet & Sour

Sprite

Garnish with Pineapple

BACARDI DRAGON BERRY 4

Bacardi Dragon Berry

Orange Juice

Cranberry Juice

Garnish with Orange

GRAPE CRUSH 2

Stoli Grape Vodka

Sprite

BLUEBERRY DELIGHT 2

Stoli Blueberry Vodka

Pink Lemonade