

# Wally's Winter Lunch Specials \$11.95

Served Weekdays from 11:00am to 3:00pm - Dine-In Only

All items are made fresh & are subject to availability

Not available on select holidays

Choose any ½ sandwich & Choice of French Fries or  
Cup of Soup:

## GRILLED CHEESE

Served with American cheese & tomato on white bread.

## TUNA FISH

Albacore tuna, lettuce, tomato, mayo, onion & celery. Choice of bread.

## TURKEY CLUB

Turkey, mayo, Swiss cheese, lettuce, tomato & bacon on toasted white bread.

## TURKEY MELT

Grilled turkey topped with Swiss cheese on a long roll with garlic aioli & pickled hot jalapenos.

## CORNED BEEF REUBEN

Corned Beef, Sauerkraut, 1000 Island dressing & Swiss cheese served on marbled rye.

## PHILLY CHEESESTEAK

Onions, roasted red peppers, mushrooms & American cheese.

## CHOICE OF BEEF BURGER

Hamburger, Cheeseburger, Bacon Cheeseburger, Mac, Whiskey or Southwest Burger.

## BBQ PULLED PORK

Slow cooked pulled pork with BBQ sauce & fried onions.

*House made soups - Make it a bowl, add \$2.00*

### 2023 CHOWDERFEST WINNER- RHODE ISLAND CHOWDER

Tomato based chowder with clams, whitefish, vegetables, potatoes & seasonings.

### NEW ENGLAND CLAM CHOWDER

Rich & creamy chowder made with sea clams, potatoes, celery, onions, corn & white wine.

### AWARD WINNING BEEF CHILI ADD \$1.00

My Mom's Chili - red kidney beans, red peppers & onions. Topped with sour cream, mixed cheese & fresh jalapeños.

### 3 BEAN VEGAN CHILI

Pinto, black & kidney beans, vegetables & rice in a hearty tomato broth with a kick.

### WILD RICE AND MUSHROOM

A rich broth with Crimini, Shitake & Button mushrooms, celery, onions & brandy, with a white Truffle Oil drizzle.

## CHICKEN NOODLE

An asian-influenced classic. Tender chicken breast, tarragon, bok choy, scallions & a splash of white wine.

Gluten Free options available on selected items for an upcharge.

# Wally's Dinner Specials \$15

*Includes soup or salad*

## RIGATONI BOLOGNESE

Braised pork, ground beef, carrots, celery & onions tossed in San Marzano tomatoes, garlic & herbs with a splash of wine & heavy cream. Served with garlic bread.

## **WALLY'S MEATLOAF**

A hearty slice of Our Family's Meatloaf, topped with a BBQ & tomato glaze. Served with mashed potatoes.

## FISH & CHIPS

Alaskan Cod, battered and deep fried. Served with fries & tartar sauce.

## HOMEMADE CHICKEN POT PIE

Seasoned, roasted chicken with carrots, onions, celery, potatoes & peas in a light cream sauce. Topped with a puff pastry crust.

## CHICKEN PENNE VODKA

Chunks of chicken & Penne pasta tossed in a creamy & vibrant San Marzano tomato based vodka sauce. Served with Garlic Bread.

## CHICKEN MILANESE

Thin, lightly fried, breaded chicken cutlet, topped with a spring mix salad in lemon dressing, with grape tomatoes, red onions & Parmesan cheese.

## EGGPLANT SPINACH ROLLATINI

Fresh eggplant, breaded, lightly fried & rolled with creamy ricotta, mozzarella & spinach. Served with house-made marinara sauce & topped with Parmesan cheese.

## **TOASTY PESTO GNOCCHI**

Soft, pillowy gnocchi, tossed in our house-made pesto vegan cream sauce with brussels sprouts, mushrooms & sun-dried tomatoes. Topped with vegan Parmesan cheese.

## BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with butternut squash & Marscapone cheese. Topped with a pumpkin cream sauce, chili onion crisp oil, basil oil & roasted pepitas.

## BLACKENED CHICKEN ALFREDO

Blackened chicken breast on top of creamy & rich Fettuccini Alfredo. Topped with grape tomatoes & scallions. Served with garlic toast.

## TRUFFLE MAC & CHEESE

A decadent Campanelle pasta dish with wild mushrooms, applewood bacon & grilled chicken in a rich, creamy cheddar sauce drizzled with truffle oil.

## SALMON TENDERLOIN

Seared salmon tenderloin served over a warm mix of fregola pasta, fire blistered tomatoes, red peppers, pickled turnips & onion. Topped with lemon yogurt tahini creme.

## CHICKEN FRANCAISE

Chicken breast, dipped in fresh egg, sautéed & finished with a lemon butter & white wine sauce. Served over Fettuccine.

## PORK CHOP

Bone-in pork chop, pan seared then braised. Served over a blend of roasted brussels sprouts, fire roasted cinnamon Fuji apples, broccoli & multi-colored fingerling potatoes with pumpkin cream sauce & stone ground apple mustard.

## THAI SHRIMP FETTUCCHINI

Large Shrimp simmered in a coconut sauce infused with chili garlic & fresh herbs.

## *Select Appetizers Available (not included)*

### **CRAB WONTONS (3) \$5.25**

Cream cheese, scallions & crab meat wrapped in a crispy wonton. Served with a sweet mango chili sauce.

### **AVOCADO EGG ROLL (1) \$4.45**

House-made egg roll with a whole avocado, sun-dried tomato, red onions & cilantro in a crispy wrapper with a tamarind cashew dipping sauce.

### **COCONUT SHRIMP (3) \$5.95**

Fresh jumbo shrimp breaded in coconut flakes & deep fried. Served with sweet mango chili dipping sauce.

### **BANG BANG SHRIMP EGG ROLL (1) \$4.45**

House-made egg roll with popcorn shrimp, red cabbage, carrots, red peppers & mix cheeses in a crisp wrapper. Served with sweet & spicy sauce.

**Gluten Free options available on select items for an upcharge.**