



303-775-0611

<http://www.wedeliverdouglasscounty.com>

White Chocolate Grill

Starters to Share

AZ Egg Rolls	\$17.37
<i>Traditional egg rolls filled with spicy grilled chicken, corn, black beans and jack cheese. With jalapeño dipping sauce and oven roasted salsa.</i>	
Four Cheese Spinach and Artichoke Dip	\$15.78
<i>With chopped artichokes and spinach. Served with warm tortilla chips and oven roasted salsa.</i>	
Sesame Crusted Ahi Tuna	\$19.49
<i>Sushi grade ahi tuna seared rare and served over a bed of red pepper and mango slaw with citrus soy dressing.</i>	
Chips and Salsa	\$9.42
<i>Warm tortilla chips and oven roasted salsa.</i>	
Fresh Guacamole	\$14.72
<i>Fresh avocado, tomato, red onion and cilantro. Served with warm tortilla chips and oven roasted salsa.</i>	
Tomato Gin Soup (House Specialty) Gluten-Free	\$8.36
<i>Fire roasted tomatoes, cream, mushrooms and smoked bacon. Made with London Dry Gin (Must be 21 to enjoy).</i>	
Rotisserie Chicken Tortilla Soup	\$8.36
<i>Roasted chiles, tomatoes, onion and corn tortillas. Served with roasted chicken, jack and queso fresco cheese and avocado.</i>	
Grilled Artichokes	\$14.72
<i>Fresh from CA. Parmesan dusted and served with aioli sauce.</i>	

Just Chopped Salads

Famous Chicken Salad	\$19.92
<i>Field greens tossed with fresh, all natural grilled chicken breast, goat cheese, toasted almonds, golden raisins, cherry tomatoes and Hailey's croutons in an aged balsamic vinaigrette drizzled with yogurt sauce (Our most popular salad).</i>	
Chopped Grilled Chicken Caesar	\$19.49
<i>Crisp romaine chopped and tossed with hot, wood grilled chicken and Hailey's croutons in a zesty Parmesan-Caesar dressing. (substitute blackened shrimp or grilled salmon \$4).</i>	
WCG Bacon Bleu Cheese Salad	\$17.37
<i>Mixed greens, Maytag bleu cheese, smoked bacon, shaved red onion and candied walnuts in WCG vinaigrette.</i>	
Field Green Salad Gluten-Free	\$17.37
<i>Field greens in a balsamic vinaigrette with carrots, cherry tomatoes and topped with goat cheese.</i>	
Ahi Tuna* Salad	\$21.08

Honest American Burgers

We grind chuck roast every morning and grill over live hardwood. Served on a toasted sesame seed bun with choice of Fresh-Cut Fries, Israeli Couscous, Freshly Mashed Potatoes, Steamed Broccoli, Mardi Gras Rice, Honey Roasted Carrots or Brussels Sprouts.

WCG Cheeseburger	\$19.49
<i>Sharp cheddar cheese, lettuce, tomato, diced onion, pickles and mayonnaise.</i>	
Maytag Burger	\$19.49
<i>Maytag bleu cheese, smoked bacon, lettuce, tomato, red onion and mayonnaise.</i>	
BBQ Bacon Burger	\$19.49
<i>Smoked bacon, BBQ sauce, shredded cheddar and diced onion.</i>	
Quinoa Veggie Burger	\$17.90
<i>Wood grilled patty of brown rice, walnuts, roasted peppers and beans topped with field greens, pepper jack cheese and zesty-mayonnaise.</i>	

Super Tender BBQ

Slow-smoked, wood grill finished, fall-off-the-bone BBQ served with choice of Fresh-Cut Fries, Israeli Couscous, Freshly Mashed Potatoes, Steamed Broccoli, Mardi Gras Rice, Honey Roasted Carrots or Brussels Sprouts.

Barbecued Baby Back Ribs	\$34.86
<i>Pork baby back ribs grilled and finished with signature BBQ sauce (We always use all natural, hormone/antibiotic free ribs).</i>	
Rotisserie Chicken & BBQ Ribs	\$34.86
<i>Half a rack of barbecued baby back ribs and half of an herb rubbed rotisserie chicken. Served with good gravy.</i>	
BBQ Trio	\$36.98
<i>Barbecued baby back ribs, herb rubbed rotisserie chicken and tender pulled pork.</i>	

Fresh Seafood and Chicken

Served with choice of Fresh Cut Fries, Israeli Couscous, Freshly Mashed Potatoes, Steamed Broccoli, Mardi Gras Rice, Honey Roasted Carrots or Brussels Sprouts.

Idaho Trout* Gluten-Free	\$28.50
<i>Fresh, responsibly sourced rainbow trout lightly seasoned and grilled. Served with herb goddess sauce and fresh lemon.</i>	
Perfectly Grilled Atlantic Salmon Gluten-Free	\$28.50
<i>Responsibly sourced, filleted in house, seasoned and grilled.</i>	

Gluten Free Options

Tomato Gin Soup (House Specialty) Gluten-Free	\$8.30
<i>Fire roasted tomatoes, cream, mushrooms and smoked bacon. Made with London Dry Gin (Must be 21 to enjoy).</i>	
Southern Chicken Salad	\$17.59
<i>Wood grilled, fresh, all natural chicken breast, field greens, smoked bacon, cherry tomatoes, avocado, chopped eggs and no croutons with Honey Mustard or Ranch dressing.</i>	
Filet Mignon Cobb Salad* Gluten-Free	\$19.92
<i>Wood grilled marinated filet, field greens, no croutons, bleu cheese, chopped eggs, marinated mushrooms, cherry tomatoes, avocado, smoked bacon and a red zinfandel vinaigrette.</i>	
Grilled Chicken Caesar Salad	\$17.59
<i>Romaine, parmesan, no croutons tossed in a zesty Caesar dressing (add chicken \$5, blackened shrimp \$8 or salmon \$8).</i>	
Field Green Salad Gluten-Free	\$14.72
<i>Field greens in a balsamic vinaigrette with carrots, cherry tomatoes and topped with goat cheese. No croutons.</i>	
Bunless Grilled Chicken	\$16.31
<i>Marinated, wood-fired all natural, antibiotic free chicken breast, Monterey jack cheese, lettuce, tomato, red onion and mayonnaise.</i>	
WCG Bunless Cheeseburger* Gluten-Free	\$16.95
<i>Sharp cheddar cheese, lettuce, tomato, diced onion, pickles.</i>	
Barbecued Baby Back Ribs	\$33.27
<i>Pork baby back ribs grilled and finished with signature BBQ sauce (We always use all natural, hormone/antibiotic free ribs).</i>	
Rotisserie Chicken Gluten-Free	\$20.02
<i>Herb rubbed chicken slow roasted until tender. No gravy.</i>	
Rotisserie Chicken & BBQ Ribs	\$29.56
<i>Half a rack of barbecued baby back ribs and half of an herb rubbed chicken slow roasted until tender. No gravy.</i>	
Perfectly Grilled Atlantic Salmon* Gluten Free	\$26.38
<i>Perfectly Grilled Atlantic Salmon* Gluten Free.</i>	
New York Strip Gluten-Free	\$36.98
<i>Seasoned center cut served over a bed of freshly mashed potatoes with Steakhouse Butter.</i>	
Balsamic Ribeye Gluten-Free	\$33.80

Sesame crusted ahi tuna seared rare with field greens, mango, avocado, cherry tomatoes and cucumbers in a champagne vinaigrette.

Miami Beach Shrimp Salad \$20.55

Chilled shrimp and romaine tossed in champagne vinaigrette with cherry tomatoes, avocado, grapes, mango, pistachios and Hailey's croutons.

Fresh Kale & Spinach Salad \$18.96

Wood grilled fresh, all natural chicken breast with fresh kale, spinach, strawberries, carrots, candied nuts and sesame seeds tossed in an Asian honey vinaigrette.

Southern Chicken Salad \$19.49

Gluten-Free

Crispy hand-battered chicken, field greens, smoked bacon, cherry tomatoes, avocado, chopped eggs and house made Hailey's croutons with Honey Mustard or Ranch dressing.

Filet Mignon Cobb Salad* \$21.08

Gluten-Free

Wood grilled marinated filet, field greens, Hailey's croutons, bleu cheese, chopped eggs, marinated mushrooms, cherry tomatoes, avocado, smoked bacon and a red zinfandel vinaigrette.

Grilled Salmon Salad \$21.08

Fresh, responsibly sourced salmon in a Miso Ginger Dressing over butter lettuce with cherry tomatoes, radish, cucumber, orange and sesame seeds.

WCG, Caesar, Wedge or Field \$7.30

Green Salad to accompany

your entr e

Sandwiches

Served with choice of Fresh Cut

Fries, Israeli Couscous, Freshly

Mashed Potatoes, Steamed Broccoli,

Mardi Gras Rice, Honey Roasted

Carrots or Brussels Sprouts

Classic French Dip \$21.08

Slow roasted to tender perfection.

On a toasted French roll with mayonnaise and real beef au jus.

The Grilled Chicken Sandwich \$18.96

Marinated, wood-fired fresh, all natural chicken breast, Monterey jack cheese, lettuce, tomato, red onion and mayonnaise on a sesame bun.

Cajun Chicken Sandwich \$18.96

Wood-fired fresh, all natural chicken breast with Cajun spices, pepper jack cheese, lettuce, tomato, onion, pickles and a southwestern ranch sauce.

Rustic Club Sandwich \$15.78

Marinated turkey, roasted and sliced with smoked bacon, cheddar, lettuce, tomato and mayonnaise on toasted whole wheat bread.

Blackened Fish Sandwich \$17.90

Grilled whitefish with lettuce, tomato, red onion, pickles and herb goddess sauce.

Tender Filet Steak Sandwich \$20.98

Marinated filet, Monterey jack cheese, red onion, tomato, mixed greens and parmesan mayonnaise on a toasted French roll.

Spit Roasted Turkey Dip \$20.02

Rotisserie turkey shaved to order, jack cheese and mayonnaise on toasted French roll with wild mushroom gravy for dipping.

12 Hour Pulled Pork Sandwich \$16.84

Mardi Gras Jambalaya \$26.38

Wonderfully spicy tomato rice stew with blackened shrimp, andouille sausage and roasted chicken. Served with broccoli.

Citrus-Soy Glazed Salmon* \$29.56

Fresh, responsibly sourced salmon in Asian spices, citrus juice and soy. Grilled and topped with Japanese sesame cucumbers.

Grilled Chicken Pesto \$23.20

Marinated fresh, all natural chicken breast grilled to order and served in a savory mushroom sauce with a hint of tarragon.

The Dancing Crab Cakes \$31.68

A Maryland recipe for 30 years. Moist whole crab meat served with a classic tartar sauce

Rotisserie Chicken \$21.08

Herb rubbed chicken slow roasted until tender in our stone rotisserie and served over a bed of bacon almond hash with your choice of side.

Stacked Chicken Enchiladas \$22.14

Roasted chicken and shredded cheese layered between corn tortillas. Topped with enchilada sauce, tomato and guacamole.

Blackened Sea Bass \$31.58

Grilled, topped with crab meat and Creole sauce.

Salmon New Orleans* \$30.62

Blackened and grilled responsibly sourced salmon served with a spicy shrimp and crab butter sauce.

Buffalo Chicken Tender Platter \$19.49

Buttermilk marinated chicken tenders tossed in medium Buffalo sauce. Served with couscous, french fries, and bleu cheese dressing (available during lunch).

Grilled Chicken Madeira \$22.67

Marinated chicken breasts grilled to order & served in a savory mushroom sauce with a hint of tarragon

Steakhouse Quality Steaks

Our aged beef is fresh cut, cooked over live wood. All of our steaks include a side item. Add flavorful marinades, compound butters and cheese caps for a steakhouse quality steak at an incredible value.

Parmesan Crusted Filet* 8 oz. \$42.28

Center cut filet, seasoned and grilled. Capped with a golden brown parmesan cheese crust. Served over a bed of freshly mashed potatoes.

Th Park Avenue New York Strip \$38.04

Cut in house, wood grilled, sliced and topped with a velvety mushroom sauce. Served with freshly mashed potatoes and broccoli.

Center Cut Filet* 8 oz. \$41.33

Gluten-Free

Seasoned and grilled over live wood. Topped with marinated mushrooms upon request. Served over a bed of freshly mashed potatoes.

Bleu Cheese Crusted Filet* 8 oz. \$42.28

Center cut filet, seasoned and grilled. Capped with a savory Maytag bleu cheese crust. Served on a bed of freshly mashed potatoes.

Balsamic Ribeye* Gluten-Free \$35.92

Aged, balsamic infused and grilled. Served over a bed of freshly mashed potatoes with sliced tomatoes and a choice of side.

Aged, balsamic infused and grilled. Served over a bed of freshly mashed potatoes with sliced tomatoes and a choice of side.

Center Cut Filet 8 oz. \$40.27

Gluten-Free

Seasoned and grilled over live wood. Topped with marinated mushrooms upon request. Served over a bed of freshly mashed potatoes.

Idaho Trout* Gluten-Free \$25.32

Fresh, responsibly sourced rainbow trout lightly seasoned and grilled. Served with herb goddess sauce and fresh lemon.

Silky Chocolate Souffle Cake \$9.11

Gluten-Free

A Warm Chocolate Souffl Cake Served with Cr me Anglaise and Whipped Cream.

Children's Menu

Kids Chicken Plate \$9.53

Hand battered chicken strips or fresh, all natural grilled chicken breast.

Kids WCG Cheeseburger \$9.53

Served plain with cheddar cheese.

Kids BBQ Baby Back Ribs \$11.65

Natural, hormone/antibiotic free smoked and grilled ribs.

Kids Grilled Salmon \$11.65

A 6 oz. cut of our fresh Atlantic salmon.

Kids Macaroni & Cheese \$3.17

Kraft macaroni pasta with cheese sauce.

Kids Cold Turkey Sandwich \$6.35

Wheat bread, Monterey Jack cheese.

Kids Grilled Cheese Sandwich \$6.35

With melted cheddar cheese.

Desserts for Two

White Chocolate Brownie \$10.07

A Warm Blonde Brownie, Freshly Baked with Callebaut Chocolate and Topped with French Vanilla Ice Cream, Warm Chocolate Sauce and Whipped Cream.

White Chocolate Banana \$10.07

Cream Pie

A Graham Cracker and Chocolate Chunk Crust, Fresh Bananas and Vanilla Pastry Cream. With Caramel, Whipped Cream and Shaved White Chocolate.

White Chocolate Raspberry Cheesecake \$10.07

A Creamy, Soft Raspberry Infused Cheesecake Topped with Fresh Raspberries, Whipped Cream and Caramel Sauce.

French White Chocolate Bread Pudding \$10.07

Fresh Croissants Baked with Godiva White Chocolate Liqueur and Golden Raisins. Topped with Whipped Cream, Caramel and White Chocolate Sauces.

Freshly Baked Apple Pie \$10.07

A Warm, Flaky Puff Pastry Crust Filled with Cinnamon Apples and Topped with Walnuts, Caramel Sauce and French Vanilla Ice Cream.

Silky Chocolate Souffl Cake \$10.07

Gluten-Free

A Warm Chocolate Souffl Cake Served with Cr me Anglaise and Whipped Cream.

Sides

*Slow roasted, Memphis-style
pulled pork in our signature BBQ
sauce with creamy slaw and pickles.*
Thai Salmon Burger **\$19.49**
*Fresh salmon pattied in house.
Blackened and grilled medium with
Asian slaw, Thai mayonnaise &
marinated cucumbers.*

Lone Tree

Fresh Cut Fries	\$5.08
Freshly Mashed Potatoes	\$5.08
<i>Served with good gravy.</i>	
Steamed Broccoli	\$5.08
israeli Couscous	\$5.08
<i>Topped with roasted pistachios.</i>	
Honey Roasted Carrots	\$5.08
Mardi Gras Rice	\$5.08
Brussel Sprouts	\$5.08
<i>with Marcona almonds.</i>	