



**WINCHESTERS**

GRILL & SALOON

EST. 1997

632 E. MAIN ST. VENTURA, CA 805-653-7446

[WWW.WINCHESTERSGRILL.COM](http://WWW.WINCHESTERSGRILL.COM)

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OFFERING HAPPY HOUR 7 DAYS A WEEK 4-6 P.M. AND 10 P.M.  
TO CLOSE



## STARTERS

### **Venison Stuffed Mushrooms**

New Zealand farm raised venison and spices baked into large mushroom caps, and topped with jack & parmesan cheeses 11

### **Fresh Grilled Asparagus**

Jumbo Asparagus spears grilled in garlic butter and parmesan cheese, then stacked like cord-wood 8

### **Steak Filled Skins**

Potato skins filled with juicy chunks of steak, smothered with jack & cheddar cheeses and topped with green onions 11

### **Western Cheese Fries**

Jack & cheddar cheeses smother hot crispy fries topped with range beans and served with ranch 7

### **Fried Duck Strips**

Yes, real duck! Coated in an almond breading and served with fries and honey-mustard sauce 8

### **Jalapeño Poppers**

Diced Jalapeños and cheddar cheese breaded and fried 8

### **Fried Chicken Tenders**

All white breast meat, breaded and fried, served with fries and house made ranch dressing 8

### **Seared Ahi**

Ginger-Chile rub pressed into an Ahi steak which is then lightly seared, sliced, and served on a bed of broccoli slaw 11

### **Angus Beef Sliders**

Three USDA Prime Angus Beef patties served on Ciabatta rolls with tomato, kosher pickles, onion and house made thousand island 9

### **Sliders Combo**

One each Buffalo, Elk, and Turkey patties served on Ciabatta rolls with tomato, kosher pickles, onion and house made thousand island 11

### **Black Tiger Shrimp Cocktail**

Enough for two or more 13

### **Burger & Sandwich Enhancements**

Jack, Swiss, Cheddar or Pepper-Jack cheese 1      Sliced Avocado 2  
Bleu cheese crumbles 2      Sautéed Mushrooms & Onions 2

## BURGERS

Served with French fries. Fresh yam chips may be substituted for an additional \$1

### **Angus Winchester Burger**

A half-pound USDA Prime Angus Beef Chuck 9

### **Kobe Beef Burger**

Japanese styled, sake massaged, beer fed beef 11

### **Elk Burger**

Lean and flavorful, right off the range! 11

### **Buffalo Burger**

1/3 fewer calories than beef 11

### **Garden Burger™**

The Vegetarian Classic 9

### **Turkey Burger**

Seasoned 100% white breast meat 10

### **Grass-Fed Organic Beef Burger**

Hand formed and delicious 11

## THE 4-2-6 MENU

All items on this menu \$4 to \$6, From 4 to 6 p.m. Mon. thru Fri.  
Dine in only

Western Cheese Fries 4  
Fried Duck Strips 5  
Jalapeño Poppers 5  
Fried Chicken Tenders 5  
Potato Skins 6  
Angus Beef Sliders 6

## SALADS

Crisp Greenleaf and Iceberg lettuces with baby spinach, topped with cheese, tomato, onion, cucumber, red bell pepper, and house baked croutons. All dressings are house made and include Honey-Mustard, Ranch, Bleu Cheese, Thousand Island, and Balsamic Italian. Add crumbled Bleu Cheese for \$2

Meatless Entrée Salad 9  
Grilled Steak Salad 15  
Grilled Chicken Salad 15  
Char Broiled Salmon Salad 19  
Char Broiled "Fresh Catch" Salad M.P.

## SANDWICHES

### **The Duke's Favorite**

Char-Broiled chicken breast served on grilled sourdough with sautéed mushrooms & onions, mayo, tomatoes, and melted Swiss cheese 12

### **Angus Beef Tri-Tip Sandwich**

Hand carved and served on a torpedo roll with mayo, grilled onions, lettuce, and tomato 11

### **BBQ Tri-Tip Sandwich**

Our famous Tri-Tip smothered in house BBQ sauce and served on a torpedo roll 11

### **Three Cheese Grilled Sourdough**

Melted Jack, Cheddar & Swiss cheeses surround tomatoes and sautéed mushrooms & onions 9

### **Portabella Sun-Dried Tomato Wrap**

Sun Dried Tomato tortilla stuffed with a grilled portabella mushroom, red peppers, sundried tomatoes, onions cucumbers, lettuce and shredded cheese. 12  
Substitute Chicken or Tri-Tip for \$2

### **Barbary Coast Grilled Crab Sandwich**

Blue Crab Salad topped with sautéed mushroom & onions, tomatoes and Swiss cheese on grilled Sourdough 13

## FEATURED LUNCH VALUES

Available Friday thru Sunday from 11:30 to 4pm

GRILLED STEAK SALAD 10  
GRILLED OR FRIED CHICKEN SALAD 10  
CHICKEN BREAST SANDWICH 9  
PORTABELLA WRAP 10  
TRI-TIP STEAK 10  
GRILLED CHICKEN BREAST 10  
CENTER CUT PORK CHOP 10

Add a garden Salad to any lunch for \$2

All orders must be in the kitchen by 4pm sharp for these prices to be effective

All dinners include our house salad, and our famous range beans. Choose a baked potato, long grain and wild rice pilaf, Yukon Gold garlic mashed potatoes, or French fries. Baked yam, or fresh yam chips are available for an additional \$1. Complimentary fresh warm ciabatta rolls available on request.

## FROM THE SEA

### Cedar Plank Salmon

Fresh Pacific Salmon grilled & served atop a cedar plank and topped with a soy-mustard glaze 24

### Fresh Pacific Salmon

Right off the boat & grilled to perfection! 22

### Fresh Catch of the Day

Ask your server for today's selection Market Price

### Black Tiger Shrimp Dinner

Sautéed in garlic butter and served on a bed of rice pilaf 26

## DINNER PAIRINGS

Choose any two different of the following to make your own unique meal 24

½ lb. Boneless Skinless Chicken Breast ✦ ½ lb. Tri-Tip  
Black Tiger Shrimp ✦ Petite Top Sirloin ✦ Pork Chop

## NIGHTLY FEATURES

Mon: All beer pitchers \$4 off

Tues: 2fer Tuesday- Four Course Dinner for two for \$39

Wed: Wino Wednesday- All bottled wine 30% off

Thurs: Beer Sampler night-any 5 for \$9

Fri: Bar Promo Night—ask about this week's promo

Sat.-Sun: \$3 Bloody Marys, \$4 Mimosas until 4pm

## FROM THE RANGE

### STEAK ENHANCEMENTS

Fresh Grilled Asparagus- Share with the table! 6

Mushroom Toppers- Sautéed mushrooms & onions 4

Black & Bleu- Cajun spices and melted bleu cheese 4

Surf & Turf- Succulent Shrimp sautéed in garlic butter 9

### Prime Angus Beef Tri-Tip Steak

The steak Santa Maria made famous 19

### Chateau Cut Top Sirloin

The Chateau is the most tender, absolute center cut of each aged USDA PRIME ANGUS Top Sirloin 20

### Boneless Rib-Eye Steak

Richly marbled, full of flavor, and oh so tender 27

### Grilled Whole Chicken Breast

Fresh boneless, skinless breast, char-grilled 19

Try it with our Honey-Mustard or BBQ Sauces

### Center Cut Pork Chops

Two lean chops, a fan favorite for 15 years 19

### Lamb Chop

Bone-in Center cut leg chop, rich and tender 24

### New York Strip Steak

The classic cut from the heart of the loin 23

## OUR AWARD WINNING DRAUGHT BEER SELECTION

FIRESTONE UNION JACK IPA ✦ SURF BREWERY BLACK IPA (VTA)  
SAMUEL ADAMS SEASONAL ✦ SURF BREWERY DOUBLE IPA (VTA) ✦ ANCHOR STEAM  
MAGIC HAT #9 ✦ MOOSE DROOL ✦ NEW BELGIUM 1554  
NEWCASTLE WEREWOLF RED ALE ✦ STELLA ARTOIS PILSNER  
BASS ALE ✦ FIGUEROA MTN. RED LAGER ✦ NEWCASTLE BROWN ALE  
BODDINGTON'S ✦ GUINNESS ✦ FAT TIRE ✦ FIRESTONE 805  
KONA PIPELINE PORTER ✦ BUDWEISER ✦ FIGUEROA MTN. STOUT  
WIDMER HEFEWEIZEN ✦ BUD LIGHT ✦ FIRESTONE DBA  
COORS LIGHT ✦ SURF BREWERY RYE ALE (VTA) ✦ MILLER LITE  
PYRAMID HEFEWEIZEN ✦ MODELO ✦ HUMBOLT HEMP ALE  
NORTH COAST SCRIMSHAW PILSNER ✦ SIERRA NEVADA PALE ALE ✦ SHOCK TOP  
ISLAND BREWING BLONDE ✦ HEINEKEN ✦ ANGRY ORCHARD CRISP APPLE CIDER  
BLUE MOON ✦ WYDER'S RASPBERRY CIDER ✦ AMSTEL LIGHT  
WYDER'S PEAR CIDER ✦ SPATEN ✦ SPRECHER DRAUGHT ROOTBEER

### Sides

Grilled Asparagus 8

Garlic Mashed Potatoes 3

Yam Chips 4

Garden Salad 4

Broccoli Slaw 2

Baked Potato 3

Rice Pilaf 3

Baked Yam 4

French Fries 3

Range Beans 2

Sliced Tomatoes 2

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### Desserts

Signature Chocolate Death Cake 10 Carrot Cake 6  
Cheesecake of the day 6 Fresh Keg Root Beer Float 5

### Beverages

Bottomless Tropical Iced Tea, Pepsi, Diet Pepsi, Sierra Mist, Pink Lemonade, Coffee, Hot Earl Grey & Chamomile Tea. Also available: Hot Cocoa, San Pellegrino Sparkling, Crystal Geyser Mineral & Spring Water, Cranberry, Orange, Pineapple, and Grapefruit juices

Join the .44 Caliber Club for news, specials, and exclusive discounts!

### The Fine Print

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness ✦ A 15% Gratuity will be added to parties of eight or more ✦ Items from the fryer are cooked in zero trans-fat oils ✦ Not all ingredients are listed. Please alert your server if you have any food allergies ✦ Please ask about our Designated Driver Program ✦ Corkage Fee \$10