

SOUPS & APPETIZERS

Crispy Calamari

Served with our spicy marinara sauce - \$12

Ahi Tuna Tartare

With Avocado, Pineapple, & Glazed Cucumber
Drizzled with Sesame Oil & Wasabi Sour Cream - \$13

California Nachos

Fried Wonton Chips with Melted Cheddar & Jack Cheeses,
Pico de Gallo, Pickled Jalapeno, Avocado and Sour Cream - \$10
Add **Grilled Chicken** or **Ground Beef** - \$3

Cajun Style Chicken Tacos

Topped with Spicy Tomato Salsa, Guacamole and Sour Cream - \$11

Mahi Mahi Fish Tacos

With Pico De Gallo, Shredded Cabbage and Guacamole - \$12

Homemade Chicken Soup with Rice

Just like moms - \$6

Yukon Gold Potato & Leek Soup

Creamy goodness, blended to perfection - \$6

SALADS

Baby Spinach Salad

Apples, Candied Walnuts, Goat Cheese, in a Shallot-Citrus Vinaigrette \$10
Add **Grilled Chicken** - \$3 / **Shrimp** - \$5

Caesar Salad

Romaine Hearts, Aged Parmesan, Brioche Croutons - \$10
Add **Grilled Chicken** - \$3 / **Shrimp** - \$5

Chop-Chop Salad

A delicious blend of Kale, Jicama, Radish & Shredded Carrots, topped with
Apples & Brussel Sprouts and Tossed in Pomegranate Dressing - \$11

California Trio Salad

Organic Quinoa, Cranberries, Beets & Lemon Peel Ball served Over Fresh
California Baby Greens with Mustard-Lemon Dressing, accompanied by
a Choice of Tuna or Chicken Salad scoop - \$12

Roasted Brussel Sprout Salad

Spinach and Arugula Tossed with Red Onion, Hearts of Palm, Candied
Walnuts Agave Balsamic Dressing. Topped with Crispy Shallots - \$12

Caprese Salad

Mesclun Greens, Heirloom Tomato, Fresh Mozzarella, Basil,
Drizzled with Olive Oil & Balsamic Vinegar - \$13

Greek Salad

Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onion,
Kalamata Olives, Feta Cheese, & Pita Chips
With Fresh Squeezed Lemon & Extra Virgin Olive Oil - \$13

Chopped BBQ Chicken Salad

Romaine, Black Beans, Corn, Red Cabbage, Carrots, Cilantro,
Jack Cheese, Tortilla Strips & Fresh BBQ Chicken Breast
Tossed with Ranch Dressing - \$13

Pig 'n Whistle Cobb Salad

Mixed Greens, Grilled Chicken, Bacon, Avocado,
Blue Cheese Crumbles & Hard Boiled Egg - \$14

Grilled Steak Salad

Spring mix & Romaine, Crispy Potato Threads
Blue cheese crumbles Tossed in Red Wine Vinaigrette - \$14

HOUSE SPECIALTIES

Bangers 'n Mash

Two Juicy Irish Sausages with Mashed Potatoes and sautéed onions
Gravy on the side - \$15

Rustic Shepherd's Pie

Casserole of Beef slow cooked in Brown Gravy with Peas and Carrots,
Topped with Creamy Mashed Potatoes and Jack Cheese - \$16

Fish 'n Chips

Beer Battered Halibut served with Buttered Peas,
Assorted Fries and Classic Tartar Sauce - \$17

Chicken Pot Pie

Oven Roasted Chicken Breast, Market Fresh Vegetables in Béchamel Sauce
topped with Puff Pastry - \$17

PIZZAS & PASTAS

(Add **Grilled Chicken** - \$3 / **Shrimp** - \$5 to any of the items below)

Margherita Pizza

Fresh Tomato, Basil and Mozzarella - \$11

Artichoke Heart Pizza

Grilled Chicken, Marinated Olives, Parmesan and Basil Pesto - \$13

Pepperoni Pizza

Served Thin and Crispy - \$13

Angel Hair Pasta

Fresh Roma Tomato, Sweet Basil, Garlic and Olive Oil - \$12

Penne à la Vodka

Creamy tomato sauce, peas and cherry tomatoes - \$13

Spaghetti and Meatballs

Fresh Tomato Sauce, Basil and Toasted Garlic Bread - \$15

Classic Fettuccini Alfredo

Creamy Alfredo Sauce with Shallots - \$13

ENTRÉES

Oven Roasted Free-Range Chicken

Mashed Potatoes, Sautéed Spinach & Garlic Jus - \$18

Chicken Piccata

Grilled Chicken Breast In A Citrus-Infused Caper Butter Sauce
Served over Fettuccini - \$16

Grilled Mahi Mahi Filet

Served with a Spinach Salad and Topped With Brandy Sautéed
Mushrooms And White Lemon Sauce - \$19

Grilled Atlantic Salmon

Basil Potatoes, Fresh Green Peas, Cherry Tomatoes,
Sautéed Spinach and Beurre Blanc - \$20

Slow Braised BBQ Ribs

Simply Served With Coleslaw, Fries & BBQ Sauce - \$21

Grilled Rib Eye Steak

Juicy 10oz. cut topped with Red Wine Reduction Sauce
over Oven Seasonal Roasted Veggies - \$20

10oz. New York Steak

Peppercorn Seasoned with Garlic Mashed Potatoes
And Grain Mustard Reduction - \$23

SANDWICHES

Pig 'n Whistle Burger (½ lb)

Juicy Ground Chuck, Greens, Sliced Tomatoes,
Sautéed Onions On a Toasted Bun - \$11
Add Cheese \$1 | Add Bacon \$1

Turkey Burger

Mixed Greens, Sliced Tomato and Sautéed Red Onions - \$11

BBQ Pulled Pork Sandwich

Topped with Coleslaw - \$11

Portobello Mushroom Sandwich

Marinated Portobello, Roasted Red Peppers, and Goat Cheese - \$11

Caprese Panini

Pressed Ciabatta with Tomato, Fresh Mozzarella & Basil
With a Basil and Arugula Pesto - \$11

Turkey Club

Turkey Breast, Bacon, Avocado, Lettuce, Tomato, with mayo - \$12

Grilled Chicken Panini

Ciabatta with Provolone Cheese, Pesto Mayo & Fresh Tomatoes -
\$12

Albacore Tuna Melt

Sourdough Bread, Jalapenos, Jack, Cheddar & Parmesan Cheese - \$12

Pig 'n Whistle Steak Sandwich

Pan seared steak w/green & red peppers, mushrooms, onions, melted
mozzarella & cheddar cheeses & 1000 island dressing - \$14

**Sides: French Fries, Sautéed Spinach, Mashed Potatoes,
Mixed Vegetables - \$4 Each**

\$10 minimum per person, excluding alcohol. \$2 split/share charge. 18% gratuity added to parties of 6 or more