

## The Whale & Ale Appetizers

- The Whale & Ale House Salad** of baby mixed lettuces with sliced mushrooms, crumbled blue cheese, chopped walnuts, creamy homemade peppercorn ranch salad dressing 4.85
- Appetizer Caesar Salad** 5.75
- Good Old English Chips** with a side of mild curry mayonnaise 5.95
- Welsh Rarebit with Toast Points;** house cheese sauce 7.95
- Sautéed Mushrooms** in butter, garlic & Merlot 8.75
- Tiger Shrimp Cocktail** with our spicy cocktail sauce 8.95
- Fried Calamari** lightly breaded, tender calamari served with cocktail sauce 9.95
- Whale & Ale Crab Cakes** seasoned Blue crab meat, packed into a patty, tossed in breadcrumbs & spices; lightly sautéed 11.15
- English Sausage Rolls** two handmade English sausages wrapped in puff pastry then baked 10.45
- Ploughman's Plate** a grilled English banger, small salad, a wedge of English cheddar cheese, served with Branston® pickle, soda bread & butter 10.55
- Grilled Tandoori Lamb Chops** four tender lamb chops marinated in yogurt & tandoori spices; served with mint dipping sauce & sticky rice 11.35
- Homemade Soups: English Beef Barley Soup or Homemade Soup of the Day** cup 4.75 bowl 6.75
- New England Clam Chowder,** (contains smoked bacon) cup 5.75 bowl 7.95

## Entrée Salads

- Herb Chicken-Breast Salad** mixed greens tossed with kalamata olives, feta cheese, cucumber & lemon-herb vinaigrette 13.75
- Cobb Salad tossed with Shrimp or Turkey** diced tomato, blue cheese, walnuts, & chopped egg on baby mixed lettuces, tossed with light house dressing 12.95
- Entrée House Salad** with sliced mushrooms mixed baby lettuces blue cheese, chopped walnuts & our special house dressing 9.95  
Have fun; add jumbo shrimp or grilled chicken for 4.55
- Roast Lamb Salad** tender slow roasted lamb sautéed, served on a mound of mixed baby lettuce, with sliced potato, kalamata olives, diced tomato, crispy onions, & balsamic dressing 14.85
- Cilantro Salmon Salad** pumpkin-seed cilantro dressing tossed with romaine, corn, cucumber, tomato, feta cheese, asparagus, topped with sautéed filet of fresh Scottish salmon 14.60

Children's meals... **For the Nippers**... ten years & under

Choice of: Fish & Chips, Grilled Cheddar Sandwich, Banger & Mash, Roast Turkey Plate  
Includes a Soft Drink & Vanilla Ice Cream. . . . 9.95

## English Pub Specialties

- Fish & Chips** Icelandic cod filet fried golden brown in our own Bass Ale batter with English chips 11.25
- Shrimp & Chips** 5 jumbo Pacific tiger shrimp in our Bass Ale batter served with English chips 12.55
- The Whaler's Platter** Icelandic cod, jumbo shrimp & calamari fried crisp in our Bass Ale batter & served with English chips 20.00
- Bangers & Mash** two large English pork sausages, grilled & served with fresh vegetables, real mashed potato, gravy & Coleman's mustard 12.45
- Shepherd's Pie** filet steak, ground with lamb, seasoned & simmered in beef gravy; topped with real mashed potato then baked brown 12.45
- Steak & Kidney Pie** sautéed diced lean beefsteak & lamb kidney in rich beef & Guinness gravy, baked under puff pastry 13.00
- Steak & Oyster Pie** tender diced prime rib of beef, delicious Pacific oysters in rich beef gravy, topped with mashed potato 14.00
- Steak & Mushroom Pie** prime beef & mushrooms in rich beef gravy, topped with puff pastry 12.45

## Whale & Ale Burger

- The Whale & Ale Burger & English Chips** our burger is unique; we use Japanese Wagyu, Black Angus bred beef, grilled to order & served with lettuce, tomato, crispy onion & sundried-tomato mayonnaise 10.90  
Add melted blue cheese, pepperjack cheese, bacon, avocado, grilled onions or Cheddar cheese, each 2.00

## Pub Sandwiches

substitute a soup or salad or English chips for \$3

- Rib-eye Steak Sandwich** rib-eye steak, pan seared to order, on French roll with lettuce, tomato, onion & English steak-cut chips 12.45
- Grilled Chicken Sandwich** skinless chicken breast; served with lettuce & tomato on a toasted sesame bun with pepperjack cheese, cilantro mayonnaise, English steak-cut chips 10.45
- Roast Beef Blue Cheese Sandwich** our famous prime rib sliced thin with crispy onions, mayonnaise, lettuce & blue cheese; on French bread with English chips 10.95
- Carved Turkey Club** three layers with roasted turkey, lettuce, tomato, bacon & mayonnaise; English steak-cut chips 10.75
- Portabella Mushroom Sandwich** grilled portabella mushroom on toasted sesame bun with pepper jack cheese, cilantro mayonnaise, avocado, tomato & crispy fried onion. On the side: house salad of baby mixed lettuces with sliced mushroom, crumbled blue cheese, chopped walnuts & creamy homemade salad dressing 9.95
- French Dip Sandwich** tender thin-sliced Prime Rib simmered in beef jus; thick English steak-cut fries, side of au-jus for dipping 10.95
- Open-faced Turkey Sandwich** hot, carved roast turkey; mashed potatoes, vegetables & gravy 11.25

## Chef's Specials

- Eggplant Rarebit (vegetarian)** slices of fried eggplant topped with Welsh rarebit cheddar sauce, a side of fresh sliced tomato 9.85
- Penne Toscana (vegetarian)** penne pasta sautéed with diced fresh tomato, basil leaf & chopped garlic 9.15 add grilled chicken breast \$3
- Vegetable Plate (vegetarian)** asparagus; vegetable of the day, sliced tomato, sautéed mushrooms & steamed rice 10.25
- Penne Pasta & Tiger Shrimp** penne pasta & jumbo tiger shrimp sautéed with diced fresh tomato, basil leaf & chopped garlic 12.55
- Sautéed Swordfish Filet** with mashed russet potatoes, fresh vegetables; topped with compound lemon caper butter 17.50
- Scottish Salmon Filet** pan roasted with lemon caper sauce, fresh vegetables & mashed russet potatoes 19.25
- Curry** in our delicious curry sauce, served with rice. Order it mild, medium or spicy  
Vegetarian 10.25 Chicken 11.95 Tiger Shrimp 12.55 Diced Roast Lamb 12.25
- Roast Rack of New Zealand Lamb** rubbed with garlic, mustard & rosemary rolled in fresh breadcrumbs & baked with vegetables or mashed potatoes 30.00
- Rib Eye Steak** rubbed with rosemary & sea salt; a delicious, hand-cut 14 ounce USDA choice rib-eye; prepared to order, with fresh vegetables, mashed potato 22.00
- Grilled Filet Mignon** tender succulent eight ounce filet of beef, topped with melted blue cheese with fresh vegetables & mashed potatoes 28.00

## Desserts & Puddings

- Cumberland Sticky Toffee Pudding** caramel & ground dates in a warm cake topped with molten English toffee served with vanilla ice cream 7
- English Sherry Trifle** crumbled yellow cake soaked in sweet sherry, a layer of strawberries in strawberry syrup, a layer of vanilla custard, topped with whipped cream 8
- Slice of Apple Pie** warm mounds of tart, fresh, crisp apples, saucy with cinnamon apple cider & loaded with crunchy granola'd crumble\* 8
- Old Fashioned Raisined Bread Pudding** & homemade caramel sauce\* 7
- Molten Chocolate Lava Cake** a round, individual chocolate cake filled with molten chocolate Grenache, served warm\* 8

\*add a scoop of vanilla ice cream for \$1

## Wine Selection

	Bottle	Glass
<b>WHITE WINES</b>		
<b>White Riesling, J. Lohr Estates 2008 'Bay Mist'</b>	30	7
<b>Sauvignon Blanc, Dry Creek Vineyard 2008</b> Dry Creek Valley, California	30	7
<b>Pinot Grigio, Fat Cat 2009,</b> California	28	6.75
<b>Pinot Blanc</b>	32	8
<b>Chardonnay, Whale &amp; Ale House NV</b>	28	7
<b>Chardonnay, 'Bridlewood' 2007</b> Monterey County, Ca.	28	
<b>Chardonnay, J. Lohr Riverstone Estates 2008</b> Monterey	32	8.50
<b>Viognier, 'Consilience' 2005,</b> Santa Barbara California	30	8
<b>ROSÉ WINES</b>		
<b>Whale &amp; Ale, House White Zinfandel</b>		6.50
<b>White Zinfandel, Sutter Home</b>	22	
<b>SPARKLING &amp; CHAMPAGNES</b>		
<b>Veuve du Vernay Brut,</b> Loire Valley, Fr. NV	32	8
Ask for current selection of sparkling wines, vins mousseux & champagnes, selection changes but includes Dom Perignon 2000, Perrier-Jouët, Iron Horse, Schramsberg, Piper Hiedseck, Mumm (Calif.), \ Mumm (Champagne, France)		
<b>RED WINES</b>		
<b>Pinot Noir, Parker Station 2008</b> Santa Barbara, Ca.	31	8
<b>Merlot, Whale &amp; Ale House</b>	28	7
<b>Merlot, Red Rock Reserve</b>	30	
<b>Cabernet Sauvignon, W &amp; A House,</b> California	28	7
<b>Syrah, Pedroncelli</b>	32	8
<b>Cabernet Sauvignon, Whale &amp; Ale House</b>	28	7
<b>Cabernet Sauvignon, J. Lohr 2007</b> Paso Robles, Ca.	32	8.50
<b>Cabernet Sauvignon, J. Lohr 2006</b> Hilltop Vineyard	55	
<b>Petite Syrah, Shannon Ridge</b>	33	8.50
<b>Zinfandel, Dry Creek Vineyard 2008</b> Dry Creek Valley, California	35	8.95
<b>Sangiovese, Fiore Red Blend</b>	28	
<b>FORTIFIED AND DESSERT WINES</b>		
<b>Whale &amp; Ale, Sherry Amontillado (medium) or Fino (dry)</b>		7
<b>Harvey's Bristol Cream Sherry</b>		8
<b>Deco, California Port with Natural Chocolate Essences</b>		8.5
<b>Muscat</b>		8
<b>Ports, Portugal;</b> ask for selection		8 and up

## Draft Beer Selection

<b>Whale &amp; Ale IPA</b> 6.9%	Healdsburg, California
Normally this is Union Jack IPA, - a well brewed, balanced & harmonious IPA, with plenty of hop aromas; lively, complex & persistent flavors..	
<b>Bass Pale Ale</b> 5.0%	Burton-on-Trent, England
Since 1777. This fine Pale Ale has a rich amber color & smooth but subtle malt flavors, fruitiness with long, rich aftertaste.	
<b>Boddingtons Pub Draught Ale</b> 4.1%	Manchester, England
Smooth, very creamy & rich; it's light up front,- bitter in the finish.	
<b>Fuller's London Pride Best Bitter</b> 4.1%	Fuller, Smith & Turner Brewery, Chiswick, London
Its flavour has been likened by Stephen Cox, beer writer & former campaigns director at CAMRA, to 'the sensation of angels dancing on the tongue...!!'	
<b>Guinness Stout</b> 4.1%	Dublin, Eire
"The Perfect Pint" since 1759. Rich, malty, smoky stout with a tight, creamy head; hints of roasted barley & caramel.	
<b>Hoegaarden Original Belgian White Ale</b> 4.9%	Hoegaarden, Belgium
Hoegaarden is brewed using natural ingredients – mineral spring water, unmalted wheat, barley malt, hops, yeast, coriander & Curaça orange peel. Hoegaarden is unfiltered, giving the beer a soft body & cloudy white appearance.	
<b>Hard Apple Cider</b> 5.3%	Middlebury, Vermont
Dark & Dry - with caramelized sugar added, but still drier than Amber ciders, light, & refreshing,	
<b>Newcastle Brown Ale</b> 4.7%	Newcastle-upon-Tyne, Northumberland, England
Brown, toasty, lighter than it looks, with a caramel sweet finish.	
<b>Pilsner Urquell</b> 4.4%	Pilsen, Czechoslovakia
Six weeks of fermentation & maturation make this the world leader in Pilsners since 1842. The water used in Pilsen is unusually soft, making it lower in salts	
<b>Stella Artois Lager Beer</b> 5.0%	Leuven, Belgium
Crisp with a lager/pilsner aroma; very clear. They've been brewing in Leuven since 1366, - so they probably know what they are doing by now	
<b>Smithwick's Ale</b> 5.2%	Kilkenny, Eire
Smithwick's Draught has a ruby red tone. It is produced using hops & special roasted, malted barley. Its texture is smooth & refined, with a bitter & complex finish. Ireland's oldest operating brewery, founded in 1710!	
<b>Hefe-Weizen</b> 5.2%	Seattle, Washington
Many other of these ales (made from wheat) tend to be thin & lacking in flavor. Not this one, - it has 60% malted wheat (10% more than Bavarian tradition calls for), left unfiltered for extra flavor & aroma; smooth & refreshing for the whole beer experience	

## Bottled Beer Selection

<b>Amstel Light</b> 4.50	<b>Selected Domestic Bottled Beers</b> 4.15
<b>Fuller's 1845 Bottle conditioned</b> 7.95	<b>Haake Beck Alkoholfrei (n/a) Bier</b> 4.95
<b>Heineken Lager</b> 4.50	<b>Pear or Raspberry Cider</b> 4.50
<b>Magners Cider</b> (500ml bottle) 7.45	<b>Bottled (Mystery) Beer</b> ???

