

pasta • steak • chops • seafood



Weston Station 4417 State Hwy. 27 • Alexandria, MN 56308
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Appetizers

Baked Artichoke Ramekin

Marinated Artichoke Hearts baked with garlic, Parmesan and Mozzarella Cheeses and mayonnaise. Served with grilled crostini 8.95

Shrimp San Marco

Tiger Shrimp sautéed in Olive Oil with mushrooms, fresh basil, garlic, shallots, Cajun seasonings, Red Wine and butter 10.95

Frickles

Dill Pickle slices breaded then fried. Served with Ranch Dressing 7.95

Calamari Fritti

Baby squid lightly breaded then fried. Served with lemon spiked mayonnaise 8.95

Carpaccio de Manzo

Thin slices of beef tenderloin marinated in Olive Oil with capers, fresh garlic, shallots and Kosher Salt. Served with grilled crostini, capers and thin slices of Parmesan Cheese 12.95

Onion Rings

Thick slices of sweet Spanish Onions lightly battered and fried 6.95

Breaded Mozzarella Sticks

Deep fried and served with Marinara Sauce 7.95

Green Shelled Mussels

Large mussels on the half shell, sautéed in Olive Oil with fresh basil, garlic and shallots then finished with White Wine, butter and Pear Tomatoes 10.95

Soups & Salads

French Onion Au gratin 3.50

Soup of the day 2.95

Caesar Salad

Fresh romaine tossed in our classic Caesar Dressing with Parmesan Cheese and croutons
Served with anchovy on request 4.95 With chicken breast 9.95

Fresh Greens

Assorted greens topped with fresh vegetables. Served with choice of dressing 3.50

Pasta

All pasta is made fresh on site and served with fresh baked bread and your choice of soup or fresh greens salad.

Substitute a Caesar Salad or French Onion Au Gratin 1.50

Paglia e Fieno

Spinach and egg angel hair tossed in cream with Parmesan Cheese, Sugar Snap Peas, mushrooms and Proscuitto 16.95

Lasagna

Layered with three cheeses, spinach, ground beef and tomato sauce then baked 14.95

Angel Gamberetti

Ultra thin Angel Hair Pasta tossed in Olive Oil with shrimp, fresh basil, garlic, shallots, tomatoes and Parmesan Cheese 18.95

Fettuccine Alfredo

Pasta tossed in cream with nutmeg, egg yolks and Parmesan Cheese 9.95

With chicken breast 14.95 With shrimp 18.95

Fettuccine Prima Vera

Fresh vegetables sautéed in Olive Oil tossed with fresh fettuccine and your choice of Alfredo Sauce or Marinara Sauce 15.95

John's Spinach Fettuccine with Lobster

Cold-water lobster sautéed in butter with fresh garlic then tossed in spinach fettuccine with cream 23.95

Mary's Favorite Pasta

Chef's choice of pasta tossed with sautéed tenderloin tips, Olive Oil, beef stock, onions, mushrooms, capers and Pear Tomatoes then topped with melted Mozzarella and Parmesan Cheeses 18.95

Rigatoni Beraise

Fresh made rigatoni tossed in a tomato sauce with Italian Sausage, topped with Mozzarella and Parmesan Cheeses then baked 9.95

Chicken Parmesan

Lightly breaded in seasoned bread crumbs then sautéed in olive oil and topped with tomato sauce, mozzarella and parmesan cheeses then baked and served over fettuccine 9.95

All entrees are served with fresh baked bread, choice of soup or fresh greens salad and choice of baked, hash browns, garlic mashed or steak fried potatoes.

Substitute Caesar Salad 1.50, French Onion Au Gratin 1.50, Au Gratin Potatoes 50¢, Wild Rice Pilaf 50¢, Fresh Vegetable 50¢ or Side of Fettuccine 1.00

Premium Beef, Ribs & Chops

Ribeye

This 1 pound specialty aged on the bone steak has the most marbling of all the cuts which makes the ribeye flavorful and tender

27.95

New York Strip

This 1 pound specialty aged on the bone sirloin strip is the favorite of many steak connoisseurs. It is a little firmer than the ribeye and has a full-bodied flavor

27.95

Filet Mignon

A 9 ounce cut of the most tender beef. It's so tender it practically melts in your mouth

29.95

Petite 6 ounce 23.95

Filet with Shallots

A 9 ounce Filet Mignon sautéed to your specification in Olive Oil with Red Wine, Au Jus, Italian Herbs, garlic and shallots

31.95

Porter House

A 20 ounce massive cut of the finest beef. Suitable for sharing. It combines the rich flavor of the Strip steak with the tenderness of the filet

29.95

Sirloin for Two

A 22 ounce cut from the top butt. The Sirloin is known for its firm texture and full-bodied flavor

29.95

Sirloin for You

An 11 ounce cut from the top butt. The Sirloin is known for its firm texture and full-bodied flavor

15.95

Great Northern Sirloin

An 8 ounce cut from the top butt. The Sirloin is known for its firm texture and full-bodied flavor

13.95

Baby Back Ribs

Grilled with our own rub then slow roasted over maple. Served with house made barbeque sauce. Ask your server about our extra hot sauce

Whole Rack 23.95

Half Rack 14.95

Center Cut Pork Chops

Half pound Pork Chop Cajun style or grilled. Served with sauerkraut

One chop 9.95

Two chops 16.95

Lamb Chops

Seasoned with our own chop seasoning then grilled and served with Minted Honey and Whole Grain Mustard

27.95

Weston Station proudly serves aged premium beef. Beef product with standards for excellence in marbling, texture and firmness. All steaks grilled over our charcoal grill.

Seafood & Fish

Scampi

Jumbo shrimp sautéed in Olive Oil with fresh garlic, shallots, parsley, White Wine and Marsala Wine. Served over wilted spinach

19.95

Sea Scallops

Large Sea Scallops wrapped in Proscuitto then broiled and served over wilted spinach with fresh garlic and topped with Sun-dried Tomatoes, White Wine, butter and toasted pine nuts

27.95

Grilled Jumbo Tiger Shrimp

Butter-fried large Tiger Shrimp, lightly seasoned then grilled. Served with butter

19.95

Crisp Fried Jumbo Tiger Shrimp

Butter-fried large Tiger Shrimp coated in our special crisp breading then fried and served with choice of Tartar or Cocktail sauce

19.95

Sonny's Walleye

The original from the Fire Side! Grilled then served with White Wine, butter and capers

24.95

Crisp Fried Walleye

A fillet of Walleye Pike Breaded then fried. Served with choice of Tartar or Cocktail sauce

23.95

Pan Fried Striped Pangasius (Panga)

A tasty white fish with a delicate and mild texture. Lightly dusted in seasoned flour then sautéed in Olive Oil and served with Orange Lingonberry Beurre Blanc

14.95

Broiled Rock Lobster Tail

The best cold water lobster by the ounce. Seasoned and broiled

27.95	44.95	49.95	54.95	59.95	64.95	69.95	Size Matters
Four	Eight	Nine	Ten	Eleven	Twelve	Thirteen	

Poultry

Sautéed Breast of Chicken Marsala

Sautéed in Olive Oil with fresh mushrooms, cream and Marsala Wine

15.95

Sautéed Breast of Chicken Walnut

Sautéed in Walnut Oil with White Wine, Whole Grain Mustard, toasted walnuts and cream

15.95

Weston Station 10 under 10

10 great entrees for under \$10.00

Chicken Caesar Salad Fresh romaine tossed in our classic Caesar dressing with fresh grated parmesan and croutons. Topped with a grilled or Cajun style chicken breast.	9.95
Swedish Meatballs ½ pound of our own meatballs tossed in mushroom gravy with sour cream. Served with choice of baked, hash brown, garlic mashed potatoes or steak fried potato.	9.95
Breast of Chicken Cacciatora Breast of chicken sautéed in olive oil with fresh garlic, onions, mushrooms, pear tomatoes, red wine and marinara sauce. Served over our fresh made fettuccini.	9.95
Boneless Short Ribs Slow roast in its natural juices with red wine, garlic and rosemary. Served with choice of baked, hash brown, garlic mashed potatoes or steak fried potato.	9.95
Grilled Breast of Chicken Topped with roasted garlic and fresh rosemary. Served with choice of baked, hash brown, garlic mashed or steak fried potatoes.	9.95
Center Cut Pork Chop (1/2 pound) Cajun style or grilled. Served with sauerkraut and choice of baked, hash brown, garlic mashed potatoes or steak fried potato.	9.95
Weston's schnitzel Tender pork cutlets, egg breaded then dipped in bread crumbs and fried. Topped with pumpernickel, sauerkraut, pork sausage and Swiss cheese stuffing then baked and topped with mushroom gravy. Served with choice of baked, hash brown, garlic mashed potatoes or steak fried potato.	9.95
Rigatoni Beraise Fresh made rigatoni tossed in tomato sauce with Italian sausage then topped with mozzarella and parmesan cheeses.	9.95
Chicken Parmesan Lightly breaded in seasoned bread crumbs then sautéed in olive oil then topped with tomato sauce, mozzarella and parmesan cheeses and baked. Served over fresh made fettuccini.	9.95
Fettuccini Alfredo Pasta tossed in cream with egg yolks and parmesan cheese.	9.95



10 ounce Triple Steak Burgers

\$9.95

Bacon Cheese Burger

Our own cheese blend with garlic and herbs topped with apple smoked bacon.

Mushroom Swiss Burger

Topped with fresh sautéed mushrooms and Swiss cheese.

Black & Blue Cheese Burger

Rubbed in our own Cajun seasoning then topped with blue cheese.

Margaret's Burger

Topped with sautéed onions and cheddar cheese.

All burgers served with lettuce, tomato, onion, pickle and steak fries.

Desserts

Crème Brûlée

Velvety cream steamed with eggs and pure vanilla then chilled and topped with burnt raw sugar

5.95

Diplomatico

Espresso and Amaretto soaked Sponge Cake layered with Chocolate Mousse then topped with fresh whipped cream

5.95

Hot Fudge Brownie Sundae

A brownie topped with ice cream, hot fudge, whipped cream and walnuts

5.95

New York Style Cheese Cake

Topped with your choice of Cherries, Raspberry Sauce or Gnache

5.95

Ice Cream

2.95

With Gnache or Raspberry Sauce

3.25

Espresso & Cappuccino

Thank You!
For Dining At

