

pasta • steak • chops • seafood



Weston Station 4417 State Hwy. 27 • Alexandria, MN 56308
phone 320.763.6677 • westonstation.com • weston@westonstation.com

Appetizers

Baked Artichoke Ramekin

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

Shrimp San Marco

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

Frickles

Dill Pickle slices breaded then fried. Served with Ranch Dressing

Calamari Fritti

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

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

Onion Rings

Thick slices of sweet Spanish Onions lightly battered and fried

Breaded Mozzarella Sticks

Deep fried and served with Marinara Sauce

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

Soups & Salads

French Onion Au gratin

Soup of the day

Caesar Salad

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

Fresh Greens

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

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

Paglia e Fieno

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

Lasagna

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

Angel Gamberetti

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

Ravioli con Fungi

Portabella Mushroom filled pasta tossed in cream with Goat Cheese, Sun-dried Tomatoes and scallions

Fettuccine Alfredo

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

With chicken breast or shrimp

Fettuccine Prima Vera

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

John's Spinach Fettuccine with Lobster

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

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

Rugani Beraise

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

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

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, French Onion Au Gratin
Au Gratin Potatoes, Wild Rice Pilaf, Fresh Vegetable or
Side of Fettuccine

Premium Beef, Ribs & Chops

Ribeye

This 14 ounce steak has the most marbling of all the cuts which makes the ribeye flavorful and tender

New York Strip

This specially aged 14 ounce sirloin strip is the favorite of many steak connoisseurs. It is a little firmer than the ribeye and has a full-bodied flavor

Filet Mignon

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

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

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

Sirloin for Two

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

Sirloin for You

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

Great Northern Sirloin

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

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 Or Half Rack

Center Cut Pork Chops

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

Lamb Chops

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

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.

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.

Grilled Jumbo Tiger Shrimp

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

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

Sonny's Walleye

The original from the Fire Side! Served with White Wine, browned butter and capers

Crisp Fried Walleye

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

Pan Fried Ponga

Also known as Paradise Grouper. Lightly dusted in seasoned flour then sautéed in Olive Oil and served with Orange Lingonberry Beurre Blanc

Broiled Rock Lobster Tail

The best cold water lobster by the ounce. Seasoned and broiled.
Four oz, Eight oz, Nine oz, Ten oz, Eleven oz

Poultry

Sautéed Breast of Chicken Marsala

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

Sautéed Breast of Chicken Walnut

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

Roast duckling with Lingonberry Glaze

Roasted with lingonberries, honey and orange. Served with sautéed apples

Served with fresh baked bread and your choice of soup or greens salad.

Ten Under Twelve

Pork Schnitzel

Tender pork cutlets, egg washed, dipped in bread crumbs and fried. Topped with pumpernickel, sauerkraut, Pork Sausage and Swiss Cheese Stuffing then baked. Topped with Mushroom Gravy. Served with your choice of baked, garlic mashed, hash brown or steak fried potatoes

Lasagna

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

Fettuccine Alfredo

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

Rugani Beraise

Fresh made rigatoni tossed in a Tomato Sauce with Italian Sausage. Topped with Mozzarella and Parmesan Cheeses then baked

Center Cut Pork Chop

Half pound Pork Chop Cajun style or grilled. Served with sauerkraut and choice of baked, garlic mashed, hash brown or steak fried potatoes

Great Northern Sirloin

An 8 ounce cut from the top butt. The Sirloin is known for its firm texture and full-bodied flavor. Served with choice of baked, garlic mashed, hash brown or steak fried potatoes

Pan Fried Ponga

Also known as Paradise Grouper. Lightly dusted in seasoned flour then sautéed in Olive Oil and served with orange Lingonberry Beurre Blanc and choice of baked, garlic mashed, hash brown or steak fried potatoes

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. Served with choice of baked, garlic mashed, hash brown or steak fried potatoes

Salisbury Steak

A half pound Salisbury Steak simmered in a Brown Gravy with mushrooms and choice of baked, garlic mashed, hash brown or steak fried potatoes

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

Desserts

Crème Brûlée

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

Diplomatico

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

Hot Fudge Brownie Sundae

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

Chocolate Seduction Cake

Rich Chocolate Cake layered with Chocolate Butter Cream Icing. Try it a la mode with Gnache for the true chocolate fix

New York Style Cheese Cake

Topped with your choice of Cherries, Raspberry Sauce or Gnache

Ice Cream

With Gnache or Raspberry Sauce

Espresso & Cappuccino

Thank You!
For Dining At

