



We are proud to have been serving this neighborhood since 1979.
Thank you so much for your business. Cheers!

In addition to our weekly specials, we offer lunch and dinner specials every day.
Come for brunch Saturday and Sunday and enjoy our Bloody Mary Bar, brunch
cocktails and featured specials!

WEEKLY DINNER SPECIALS:

Available starting at 5:00pm

MONDAY – Half-Price Burgers

20+ specialty burgers from around the world

TUESDAY – Fajitas, Margaritas & 10 for \$10 Wings

25+ wing sauces to choose from

WEDNESDAY – Whole Maine Lobster

Steamed to order with a baked potato & drawn butter

1 ½lbs \$27.99 2lbs \$35.99 3lbs \$54.99

THURSDAY – BBQ Ribs

Half or full rack, choice of five sauces, with two sides

Half Rack \$14.99, Full Rack \$19.99

FRIDAY – Prime Rib

Cut to order and served with baked potato, vegetable of
the day and sides of horseradish cream sauce & au jus.

\$1.50 an ounce

SATURDAY – Steaks & Grapes

Enjoy a variety of steak dishes with a Half-Priced bottle of wine

SUNDAY – Granny's Kitchen

Comfort food like Granny used to make

ALL weekly special prices are for dine-in only
20% gratuity will be added to parties of 5 or more



BEER BOTTLES, CANS & DRAFTS

ON DRAFT

Guinness Stout (IRL) 4.2% ABV, \$8.50/\$12.50
Miller Lite (WI) 4.2% ABV, \$6/\$8
Port City Monumental IPA (VA), 6.3% ABV, \$7.50/\$9.50
Yuengling Lager (PA) 4.4% ABV, \$6/\$8
Truly Hard Seltzer (OH) 5% ABV, \$7.50/\$10
Rotating Cider
Rotating Draft(s)

VIRGINIA BEER

Bold Rock Green (Nellysford) 4.7% ABV, \$5
Devil's Back Bone Vienna Lager (Roseland) 4.9% ABV, \$6.25
Legend Brown Ale (Richmond) 6.4% ABV, \$6.50
Port City Optimal Wit (Alexandria) 4.9% ABV, \$6.50
Port City Porter (Alexandria) 7.2% ABV, \$7.50

ALE

Dirty Bastard Scotch Ale (MI) 8.5% ABV, \$7.50
New Belgium Fat Tire (CO) 5.2% ABV, \$6.50

IPA/PALE ALE

Dogfish Head 60 Minute (DE) 6% ABV, \$6.75
Dogfish Head 90 Minute (DE) 9% ABV, \$10.50
Firestone Walker Union Jack (CA) 7% ABV, \$7.50
Flying Dog Raging Bitch (MD) 8.3% ABV, \$7.50
Lagunitas Hazy Wonder (CA) 6% ABV, \$7.75
Lagunitas IPA (CA) 6.9% ABV, \$7.50
Lagunitas Little Sumpin' Sumpin' (CA) 7.5% ABV, \$7.25
Oskar Blues Dales Pale Ale (CO) 6.5% ABV, \$6

LAGER

Brooklyn Lager (NY) 5.2% ABV, \$6
Sam Adams Boston Lager (MA) 5.1% ABV, \$6
Shiner Bock (TX) 4.4% ABV, \$5.75
Narragansett (RI) 3.8% ABV \$4.50

PILSNER

Eggenberg (AUT) 5.1% ABV, \$7.25
Peroni (ITA) 4.7% ABV, \$6.25
Pilsner Urquell (CZE) 5.5% ABV, \$7.50

GLUTEN FREE~NON-ALCOHOLIC~SELTZERS

Clausthaler (DEU) 0.4% ABV, \$5.50
Heineken Zero (NLD) 0% ABV, \$6.75
Topo Chico (assortment) (MEX) 4.7% ABV, \$7
White Claw (assortment) (IL) 5% ABV, \$7

CIDER

Angry Orchard (OH) 5% ABV, \$6.50
Strongbow (GBR) 5% ABV, \$6.25

WHEAT

Allagash White (ME) 5.1% ABV, \$8
Hoegaarden (BEL) 4.9% ABV, \$6.50

PORTER

Founders Porter (MI) 6.5% ABV, \$6.75

STOUT

Left Hand Nitro Milk Stout (CO) 6.0% ABV, \$7.75
Old Rasputin Russian Imperial Stout (CA) 9.0% ABV, \$8

BELGIAN STYLE

Delirium Tremens (BEL) 8.5% ABV, \$12.50
Duvel (BEL) 8.5% ABV, \$10.50
Victory Golden Monkey (PA) 9.5% ABV, \$9.50

OTHER

Amstel Light (NLD) 3.5% ABV, \$5.25
Blue Moon (CO) 5.4% ABV, \$6.50
Bud Light (MO) 4.2% ABV, \$5
Budweiser (MO) 5% ABV, \$5
Coors Light (CO) 4.2% ABV, \$5
Coors (CO) 5% ABV, \$5
Corona (MEX) 4.6% ABV, \$6
Corona Light (MEX) 4.0% ABV \$6
Heineken (NLD) 5% ABV, \$6
Michelob Ultra (MI) 4.2% ABV, \$5
Miller Lite (WI) 4.2% ABV, \$5
Pabst Blue Ribbon (CA) 4.7% ABV, \$5
Pacífico (MEX) 4.5% ABV. \$7.50
Stella Artois (BEL) 5% ABV, \$6.50
Modelo (MEX) 4.4% ABV, \$6



WINES, COCKTAILS & BEVERAGES

WINES BY THE GLASS

- Stella Pinot Grigio (ITA) \$8
- Allan Scott Sauvignon Blanc (NZL) \$9
- Cambria Chardonnay (CA) \$10
- Clean Slate Riesling (DEU) \$8
- Whitehaven Sauvignon Blanc (NZL) \$12
- Belleruche Rose (FRA) \$9
- Wycliff Brut (CA) \$6

- Mondavi Private Selection Pinot Noir (CA) \$9
- Terrazas Malbec (ARG) \$8
- Le Paradou Grenache (FRA) \$8.50
- Ghost Runner Red Blend (CA) \$9
- OZV Red Blend (CA) \$9
- Tortoise Creek Zinfandel (CA) \$9
- Murphy Goode Cabernet (CA) \$9

SIGNATURE COCKTAILS

Blood Orange Whiskey Smash \$13
 Dickel Rye whiskey, blood orange syrup, orange juice, and rhubarb bitters, shaken over ice with a fresh orange slice

Pineapple Mojito \$13
 Pineapple rum, muddled mint, fresh lime juice, splash of simple syrup, over ice and topped with club soda

Shooter's White Sangria \$13
 Pinot grigio and Tanqueray Sevilla gin, peach schnapps, orange juice, cranberry-cinnamon-clove simple syrup, and a splash of ginger beer

Shooter's Red Sangria \$13
 Grenache, brandy, peach schnapps, orange juice, cranberry-cinnamon-clove simple syrup, and a splash of ginger beer

Filthy Cherry Whiskey Sour \$15
 Cherry infused bourbon, freshly squeezed lemon juice, and bitters served with a whiskey-soaked cherry and a lemon twist.

BEVERAGES

- Unlimited Refills: Pepsi products, Freshly Brewed Iced Tea (Unsweet, Sweet), Coffee, Decaf
- Limited Refills: Freshly Brewed Flavored Iced Tea
- No Refills: Hot Tea, Dominion Root Beer, Milk, Orange, Pineapple, Cranberry, Vegetable & Tomato Juices

WHITE WINE BOTTLES:

- Stella Pinot Grigio (ITA) \$30
- Joel Gott Pinot Gris (OR) \$40
- Whitehaven Sauvignon Blanc (NZL) \$46
- Allan Scott Sauvignon Blanc (NZL) \$35
- Starborough Sauvignon Blanc (NZL) \$35
- Cambria Chardonnay (CA) \$38
- Michael David Freakshow Chardonnay (CA) \$35
- Michael Pozzan Chardonnay (CA) \$40
- Clean Slate Riesling (DEU) \$30
- M. Chapoutier Belleruche Rosé (FRA) \$35
- Wycliff Brut (CA) \$20
- Korbel Brut Split (CA) \$9.75
- Ruffino Prosecco Split (ITA) \$8
- Risata Moscato Split (ITA) \$8

RED WINE BOTTLES:

- Mondavi Private Selection Pinot Noir (CA) \$35
- Sonoma Cutrer Pinot Noir (CA) \$45
- Le Paradou Grenache (FRA) \$32
- Terrazas Malbec (ARG) \$30
- Don Miguel Gascón Malbec (ARG) \$40
- Michael David Petite Petit Syrah (CA) \$35
- Tortoise Creek Zinfandel (CA) \$35
- OZV Red Blend (CA) \$35
- Ghost Runner Red Blend (CA) \$35
- J. Lohr Cabernet Sauvignon (CA) \$35
- Murphy Goode Cabernet Sauvignon (CA) \$35
- Bujanda Tempranillo \$32



APPETIZERS

Firecracker Shrimp

Tiger shrimp lightly battered and golden fried, tossed in a sweet & spicy chili sauce and served over an Asian sesame slaw with fried green beans \$14.99

Fried Provolone & Spicy Tomato Basil Sauce

A wheel of provolone dipped in seasoned flour and flash fried until golden brown. Topped with a spicy tomato basil sauce \$9.99

Caramelized Onion & Bacon Dip

Warm, creamy caramelized onion and bacon dip and served with toasted garlic rosemary focaccia bread sticks \$10.99

Chili Nachos

Corn tortilla chips smothered with beef chili, melted cheddar & Monterey jack cheese, Pico de Gallo, sour cream, guacamole & jalapenos \$13.99

Steak & Cheese Egg Rolls

Filled with beef, cheddar cheese and caramelized onions, golden-fried and served with smoked Gouda cheese dipping sauce \$11.99

McGee's Classic Wings

Served with carrot sticks and house-made bleu cheese dressing: Your choice of Hot 'n Spicy, Teriyaki, Shooter's BBQ, Kansas City BBQ, or San Antonio Dry Rub \$13.99

Shooter's Sliders

Three mini-Angus burgers* topped with our Mac sauce, American cheese, applewood smoked bacon and pickle chips on potato buns \$12.99

Classic Chicken Quesadilla

Large flour tortilla loaded with grilled chicken, tomatoes, bacon, onions, jalapenos, cheddar & Monterey jack cheeses, served with salsa, guacamole, and sour cream \$14.99

SOUPS & SALADS

Tomato Crab Bisque \$6.99/9.99

Bowl of French Onion \$9.99

Beef Chili \$6.99/9.99

Farmer's Salad

Mixed greens tossed in a creamy champagne dressing with sundried tomato, spicy toasted pumpkin seeds, sweet corn, goat cheese, tomato & crispy onions \$9.99

ADD: oven roasted chicken \$6.99 | filet medallions* \$8.99
salmon* \$8.99 | shrimp \$9.99

Stetson Chopped Salad 'Bowl'

Roasted corn, marinated tomatoes, couscous, spring greens, spiced pumpkin seeds, diced avocado, dried cranberries and creamy lemon basil dressing \$10.99

ADD: oven roasted chicken \$6.99 | filet medallions* \$8.99
salmon* \$8.99 | shrimp \$9.99

Shooter's Signature House Salad

Mixed field greens and romaine lettuce, topped with tomatoes, applewood smoked bacon, cucumbers, dried cranberries, red onion, goat cheese and garlic herb potato matchsticks with choice of dressing \$10.99

ADD: oven roasted chicken \$6.99 | filet medallions* \$8.99
salmon* \$8.99 | shrimp \$9.99

West End Cobb

Buttermilk soaked and flash fried chicken strips over mixed greens with bacon, crumbled bleu cheese, hardboiled egg, avocado, tomato, and cucumber, with choice of dressing \$14.99

Classic Caesar

Crisp romaine lettuce tossed with our Caesar dressing, parmesan cheese and house-made herb croutons \$9.99

ADD: oven roasted chicken \$6.99 | filet medallions* \$8.99
salmon* \$8.99 | shrimp \$9.99

Dressings: Ranch, Balsamic Vinaigrette, Honey Dijon, 1000 Island, Bleu Cheese, Lemon Basil, Champagne Vinaigrette, Caesar

FAMOUS BURGERS

Shooter's Smash Burger

Three smashed angus patties* topped with American & pepper jack cheeses, applewood smoked bacon jam, onion crisps, Shooter's BBQ and pickle chips on a toasted potato Kaiser roll \$15.99

Basic Angus Burger

Our own recipe, half-pound with Angus beef* \$12.99

Turkey Burger

Seven-ounce grilled turkey burger \$12.99

Cheeses \$1.50:

American, Swiss, Cheddar, Smoked Provolone, Bleu, Mozzarella, Parmesan, Goat, Smoked Gouda, Pepper Jack, Dill Havarti

Toppings \$1.75:

Applewood Smoked Bacon, Sautéed Mushrooms, Sautéed Onions, Sautéed Bell Peppers, Sauerkraut, Pico de Gallo, Caramelized Onions, Blackening Spices

Premium Toppings \$2.50:

Avocado, Canadian Bacon, Guacamole, Marinated Tomatoes, Beef Chili

Sauces \$1.25:

Shooter's BBQ, KC BBQ, 1000 Island, Bleu Cheese, Smoked Gouda Sauce, Jack Daniel's Sauce, Gravy

Want to go low-carb?

All burgers can be plated over a green garden salad (+\$5.99)

All come with choice of one side:

Hand Cut Fries, Coleslaw, or Baked Beans

Other side options:

+\$3.00 Mac & Cheese, Tater Tots, Onion Rings or Vegetables



SIGNATURE ENTREES

Barbeque Ribs

McGee's award-winning pork ribs slow cooked for eight hours, char-grilled, and smothered with your choice of Shooter's BBQ or Kansas City BBQ, served with two sides. \$16.99-Half Rack | \$26.99-Full Rack

Sides: Fries, Coleslaw, Baked Beans

\$3 Sides: Tater Tots, Mac & Cheese, Onion Rings or Vegetables

Blackened Bistro Steak Medallion Risotto

Blackened and chargrilled bistro steak medallions* finished with a bourbon glaze, plated over creamy risotto with sauteed mushrooms and peas \$18.99

Shooter's Classic Jambalaya

Chicken, andouille sausage, bell peppers, onion, celery and tomatoes slow simmered in a rich tomato sauce with rice. Served with a slice of honey cornbread \$16.99

ADD: filet medallions* \$8.99 | shrimp \$9.99

Beer-Battered Fish & Chips

Hand-cut cod filet dusted with seasoned flour and dipped in a wheat beer batter, golden fried and served with French fries, coleslaw, and a side of tartar sauce \$16.99

Bourbon Peach Glazed Salmon

Grilled wild Scottish salmon* fillet, finished with a bourbon peach glaze and plated over parmesan risotto and fried Brussels sprouts tossed in a horseradish cream sauce \$19.99

Grilled Pork Chops

Twin boneless brined pork chops, grilled and finished with a brown sugar-cider glaze, served with our house recipe garlic mashed potatoes and sautéed green beans \$18.99

Grandmother's Meatloaf

A sixty-year-old recipe made with Angus ground beef, finished with a beef gravy, and served over garlic mashed potatoes and our fresh vegetable of the day \$14.99

Blackened Chicken Pasta

Grilled blackened chicken sliced and tossed in a creamy Cajun Alfredo sauce with diced tomatoes and scallions over a bed of linguini. \$17.99

ADD: filet medallions* \$8.99 | salmon* \$8.99 shrimp \$9.99

SANDWICHES

All come with choice of one side: Hand Cut Fries, Coleslaw, or Baked Beans

Other side options for additional \$3: Mac & Cheese, Tater Tots, Onion Rings, Vegetables

Lemon Pepper Salmon BLT

Chargrilled lemon pepper salmon fillet topped with bacon jam, marinated tomatoes, lettuce and lemon zest mayo on toasted herb & tomato focaccia roll \$14.99

Oven Roasted Chicken

Roasted and shredded chicken with dill Havarti, basil mayo mixed with diced celery and dried cranberries, spring greens and diced tomatoes on a toasted herb & tomato focaccia roll \$13.99

Reuben

House made corned beef and pastrami, sauerkraut, melted Swiss cheese and 1000 Island dressing on marble rye \$12.99

Chicken Avocado BLT

Grilled chicken topped with provolone, freshly sliced avocado, tomato, mesclun greens and bacon, with avocado mayo served on toasted whole wheat bread \$13.99

Smoked Brisket Grilled Cheese

Hardwood smoked beef brisket, dill Havarti cheese, caramelized onions and Shooter's BBQ sauce griddled between two slices of whole wheat bread \$14.99

Open-Faced Hot Turkey

Toasted whole wheat bread topped with cranberry sauce, crispy garlic mashed potatoes and roasted turkey breast smothered in turkey gravy. \$12.99



SATURDAY & SUNDAY BRUNCH

Enjoy brunch from 11:00am -3:00pm

Creamed Chipped Beef

Our house made corned beef folded into a thick and creamy white sauce seasoned with cayenne pepper. Served over Texas toast with a side of home fries and fresh fruit \$13.99

Pull-Apart Donut Holes \$7.99

Glazed pull apart-donut dusted with cinnamon & sugar

Eggs Benedict

Toasted English muffin halves topped with poached eggs*, Canadian bacon and lemon-old bay hollandaise* sauce, served with breakfast potatoes, blueberry bread and fresh fruit \$14.99

Avocado Toast

Avocado spread, roasted tomatoes, fried egg* served on whole wheat toast topped with applewood smoked bacon jam and finished with balsamic drizzle. Served with home fries, blueberry bread and fresh fruit \$12.99

Biscuits & Gravy

Crumbled sausage in a thick and creamy white sauce over buttermilk biscuits. Served with home fries and fresh fruit. \$13.99

Bistro Steak & Eggs

Grilled blackened bistro steak*, sliced, with two eggs* any style, finished with a lemon-old bay hollandaise*, served with home fries \$17.99

Chicken and Waffle

Chicken breast, battered and fried, topped with caramelized peaches and served with a Belgian waffle and your choice of sausage or bacon. With side of maple-bourbon syrup. \$15.99

Banana-Nut French Toast

Two slices of banana-nut French toast, two eggs* any style, bacon or sausage, and fruit \$13.99

Breakfast Burger

Grilled angus beef burger* topped with cheddar cheese, bourbon bacon jam, one sunny side up egg, and lemon-old bay hollandaise* sauce served on toasted potato kaiser bun. Served with a side of home fries. \$16.99

Fried Egg Sandwich

Fried egg* any style, bacon, pepper jack cheese and sliced avocado on whole wheat toast. Served with home fries and fresh fruit. \$13.99

Shooter's Slam

Two eggs* any style, sausage or bacon, home fries, fresh fruit and half Belgian waffle or French toast \$12.99

Fried Chicken Benedict

Buttermilk soaked and flash fried chicken breast on an English muffin and topped with poached eggs*, 3-mustard hollandaise*sauce, with home fries, blueberry bread and fresh fruit \$15.99

Create your own Omelet

Three egg omelet* with choice of three ingredients. Served with home fries and fresh fruit \$14.99

Tomato, Mushroom, Onions, Bell Peppers, Pico de Gallo, Jalapeno

Sausage, Bacon, Corned Beef, Andouille, Canadian Bacon

Cheddar, Mozzarella, Pepper Jack, Swiss, Provolone, Parmesan, American, Goat, Smoked Gouda, Bleu, Dill Havarti

SIDES AND ACCOMPANIMENTS

Belgian Waffle

Topped with your choice: whipped cream, chocolate chips \$6.00

French Toast

One slice of our thick banana-nut French toast \$6.00

Toast

Texas toast, marble rye, whole wheat, English muffin \$4.00

Blueberry Bread

House baked blueberry bread \$4.00

One Egg

One egg* cooked any style \$3.00

Home Fries

\$4.00 (Add cheese and bacon for \$1.50)

Bacon or Sausage

3 pieces of bacon or 2 sausage patties \$4.00

Fresh Fruit

Mixed fresh fruit \$5.00

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.