



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 \$28.99 2lbs \$36.99 3lbs \$55.99

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.

\$2.15 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

Blue Moon Belgian White (CO) 5.4% ABV \$7.50/\$9.50
Guinness Stout (IRL) 4.2% ABV, \$9/\$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
Heavy Seas Rotating Draft (VA)
Rotating Drafts

ALE

Dirty Bastard Scotch Ale (MI) 8.5% ABV, \$7.50
New Belgium Fat Tire (CO) 5.2% ABV, \$6.50
Legend Brown Ale (VA) 6.4% ABV, \$7.50
Smithwick's Irish Red Ale (IRE) 4.5% ABV, \$8.50
3 Floyds Zombie Dust Undead Pale Ale (IN) 6.5% ABV, \$7.75
Boddington's Pub Ale (GBR) \$8.50

BELGIAN STYLE

Delirium Tremens (BEL) 8.5% ABV, \$16.00
Victory Golden Monkey (PA) 9.5% ABV, \$7.50

CIDER

Bold Rock Green Cider (VA) 4.7% ABV, \$7
Magnum Irish Cider (IRE) 4.5% ABV, \$8.50
Strongbow (GBR) 5% ABV, \$7.50
Angry Orchard Crisp Hard Cider (NY) 5% ABV, \$7.50

IPA/PALE ALE

Dogfish Head 60 Minute (DE) 6% ABV, \$7.75
Dogfish Head 90 Minute (DE) 9% ABV, \$10.50
Flying Dog Raging Bitch (MD) 8.3% ABV, \$8.50
Lagunitas IPA (CA) 6.9% ABV, \$7.50
Sierra Nevada Hazy Little Thing (CA) 6.7% ABV, \$7.50

GLUTEN FREE~NON-ALCOHOLIC~SELTZERS

Clausthaler NA (DEU) 0.4% ABV, \$7.25
Heineken 0.0 (NLD) 0% ABV, \$7.25
Michelob Ultra 0.0 (MI) 0% ABV \$7.25
High Noon Seltzers (assortment) (CA) 4.5% ABV, \$7
High Noon Vodka Iced Tea (assortment) (CA) 4.5% ABV, \$7
Sun Cruiser (assortment) (MA) 4.5% ABV, \$7.50
White Claw (assortment) (IL) 5.0% ABV, \$7
-196 Lemon Vodka Seltzer (JPN) 5.5% ABV, \$8

LAGER

Devil's Back Bone Vienna Lager (VA) 4.9% ABV, \$7.25
Brooklyn Lager (NY) 5.2% ABV, \$6.25
Corona (MEX) 4.6% ABV, \$6.50
Corona Premier (MEX) 4.0% ABV \$6.50
Heineken (NLD) 5% ABV, \$6.50
Modelo (MEX) 4.4% ABV, \$8.50
Narragansett (RI) 3.8% ABV \$5.50
Pacífico (MEX) 4.5% ABV. \$7.50
Sam Adams Boston Lager (MA) 5.1% ABV, \$6.25
Shiner Bock (TX) 4.4% ABV, \$5.75
Stone Buenaveza (CA) 4.7% ABV \$7.00
Stella Artois (BEL) 5% ABV, \$6.50

PILSNER

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

GOSE

Dogfish Head SeaQuench Ale (DE) 4.9% ABV \$7.50
Ballad Brewing Just Pressed (Seasonal) (VA) \$7.50

PORTER

Founders Porter (MI) 6.5% ABV, \$7.25
Port City Porter (VA) 7.2% ABV, \$7.50

STOUT

Alewerks Intentional Stout (VA) 7.3% ABV \$7.75
Left Hand Nitro Milk Stout (CO) 6.0% ABV, \$7.75
Old Rasputin Russian Imperial Stout (CA) 9.0% ABV, \$12

WHEAT

Allagash White (ME) 5.1% ABV, \$8.50
Hoegaarden (BEL) 4.9% ABV, \$6.75
Port City Optimal Wit (VA) 4.9% ABV, \$7.50

DOMESTIC

Bud Light (MO) 4.2% ABV, \$5.50
Budweiser (MO) 5% ABV, \$5.50
Coors Light (CO) 4.2% ABV, \$5.50
Coors Banquet (CO) 5% ABV, \$5.50
Michelob Ultra (MI) 4.2% ABV, \$5.50
Miller Lite (WI) 4.2% ABV, \$5.50
Miller High Life (WI) 4.6% ABV, \$5.50
Pabst Blue Ribbon (CA) 4.7% ABV, \$5.50



WINES, COCKTAILS & BEVERAGES

WINES BY THE GLASS

- Bex Riesling (DEU) \$9
- Kendall Jackson Chardonnay (CA) \$10
- Franciscan Estate Chardonnay (CA) \$9
- SeaGlass Pinot Grigio (CA) \$9
- Starborough Sauvignon Blanc (NZL) \$9
- Whitehaven Sauvignon Blanc (NZL) \$12
- M. Chapoutier Belleruche Rose (FRA) \$10
- Opera Prima Sparkling Brut (ESP) \$8

- OZV Red Blend (CA) \$9
- Sella Antica Rosso Red Blend (ITA) \$9.50
- Michael David Old Vine Zinfandel (CA) \$10
- Altos Terrazas Malbec (ARG) \$9
- Oko Pinot Noir (CA) \$9
- A to Z Pinot Noir (OR) \$12
- Murphy Goode Cabernet (CA) \$9
- Campo Viejo Tempranillo (ESP) \$9

SIGNATURE COCKTAILS

Blood Orange Whiskey Smash \$13

Dickel Rye whiskey, blood orange syrup, and rhubarb bitters, shaken over ice with a dried orange slice

Shooter's White Sangria \$13

Pinot Grigio, house rum, peach schnapps, orange juice, cranberry juice, freshly squeezed lemon and lime juice, and a splash of ginger beer

Shooter's Red Sangria \$13

Merlot, brandy, peach schnapps, orange juice, cranberry juice, freshly squeezed lemon and lime juice, and a splash of ginger beer

Dragon's Breath Margarita \$13

Tequila, triple sec, lime juice and dragon fruit syrup shaken over ice with a tajin rim and lime wedge

Pucker Up, Buttercup \$13

Vodka, elderflower liquor, grapefruit juice, lemon juice and simple syrup shaken over ice and served up with a dried blood orange slice

Sip Happens, Darling \$13

Rum, fresh brewed iced tea, mango syrup, a splash of lemon juice, and a splash of club soda shaken over ice with a lemon wedge

Lavender Haze \$15

Empress gin, triple sec, lemon juice, and lavender simple syrup served up with a lemon twist

Filthy Cherry Whiskey Sour \$15

Jack Daniel's Tennessee Whiskey, bourbon infused cherry juice, freshly squeezed lemon juice, served with a whiskey-soaked cherry and a lemon twist

WHITE WINE BOTTLES:

- Cipriani Bellini Split (ITA) \$15
- Risata Moscato Split (ITA) \$9
- Bex Riesling (DEU) \$35
- Kendall Jackson Chardonnay (CA) \$38
- Franciscan Estate Chardonnay (CA) \$35
- Michael David Freakshow Chardonnay (CA) \$35
- SeaGlass Pinot Grigio (CA) \$35
- J Vineyards Pinot Gris (CA) \$46
- Starborough Sauvignon Blanc (NZL) \$35
- La Crema Sauvignon Blanc (CA) \$46
- Whitehaven Sauvignon Blanc (NZL) \$46
- M. Chapoutier Belleruche Rosé (FRA) \$38
- Ruffino Prosecco Split (ITA) \$9
- Opera Prima Sparkling Brut (ESP) \$30

RED WINE BOTTLES:

- OZV Red Blend (CA) \$35
- Sella Antica Rosso Red Blend (ITA) \$36
- Michael David Old Vine Zinfandel (CA) \$38
- Altos Terrazas Malbec (ARG) \$35
- Don Miguel Gascón Malbec (ARG) \$40
- Michael David Petite Petit Syrah (CA) \$35
- Oko Pinot Noir (CA) \$35
- A to Z Pinot Noir (OR) \$45
- J. Lohr Cabernet Sauvignon (CA) \$35
- Murphy Goode Cabernet Sauvignon (CA) \$35
- Franciscan Estate Cabernet Sauvignon (CA) \$45
- Campo Viejo Tempranillo (ESP) \$35

Alcohol Removed:

- Nozeco Sparkling Brut (FRA) \$6/\$20
- SeaGlass Sauvignon Blanc (CA) \$9/\$35

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



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 \$15.99

Fried Cheddar Bites

Bite-sized pieces of white cheddar cheese breaded and flash fried until golden & crispy with a melty center. Served with a side of our house spicy tomato basil sauce. \$11.99

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 \$14.99

Steak & Cheese Egg Rolls

Filled with beef, cheddar cheese and caramelized onions, golden-fried and served with smoked Gouda cheese dipping sauce \$12.99

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 \$14.99

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* \$13.99

Turkey Burger

Seven-ounce grilled turkey burger \$13.99

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 \$1.50:

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. \$17.99-Half Rack | \$27.99-Full Rack

Sides: Fries, Coleslaw, Baked Beans

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

Cowboy Butter Filet Medallions

Simply seasoned and perfectly chargrilled filet medallions* finished with a rich compound butter loaded with garlic, fresh herbs, Dijon, lemon and cayenne. Plated over garlic mashed potatoes and corn maque choux \$19.99

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 \$17.99

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 \$17.99

Lemon Brown Butter Salmon

Perfectly chargrilled wild Scottish salmon* fillet finished with a drizzle of nutty brown butter sauce, brightened with fresh lemon and a hint of garlic. Plated over fragrant jasmine rice and garlic sautéed green beans \$20.99

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 \$15.99

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 Focaccia

Chargrilled lemon pepper salmon fillet topped with bacon jam, marinated tomatoes, lettuce and lemon zest mayo on a toasted herbed focaccia bun \$14.99

California Club

Grilled marinated chicken, ham, bacon, Swiss & provolone cheese, sliced avocado, lettuce, tomato and mayo piled high on toasted whole wheat bread \$13.99

Reuben

House made corned beef and pastrami, sauerkraut, melted Swiss cheese and 1000 Island dressing on marble rye \$13.99

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 \$15.99

Italian Pork

Slow roasted and sliced pork loin finished on the flattop with melted provolone cheese, wilted spinach and red pepper relish on a toasted artisan baguette \$14.99



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

Biscuits & Gravy

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

Eggs Benedict

Toasted English muffin halves topped with poached eggs*, Canadian bacon and lemon-old bay hollandaise* sauce, served with home fries, 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

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

Breakfast Burrito

Large flour tortilla filled with scrambled eggs, Monterey jack & cheddar cheeses, onions, ham and andouille sausage, topped with sour cream and salsa. Served with a side of home fries and fresh fruit \$15.99

Banana-Nut French Toast

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

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

Fresh Fruit

Mixed fresh fruit \$5.00

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

Monkey Bread

Pull-apart bread dipped in melted butter and rolled in cinnamon and sugar, drizzled with a sweet sugar glaze \$12.99

* 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.