

APPETIZERS

CLAMS CASINO 14

Havarti cheese, casino butter

MARYLAND CRAB CAKES 16

Roasted red pepper aioli

SCALLOPS 16

Bacon-wrapped, Creole rémoulade

COCONUT SHRIMP 23

Coconut-dusted, piña colada dipping sauce,
pineapple mango salsa

Also available in a half portion 11

CRAB QUESO DIP 14

Wonton chips

HUNGARIAN PEPPERS 15

Sausage, three-cheese stuffing

STUFFED MUSHROOMS 15

Chorizo, smoked cheddar

FRIED BUFFALO CAULIFLOWER 12

Bleu cheese, celery and carrots

CHILLED SEAFOOD

MARKET CLAMS OR OYSTERS 3 each

Chef's daily selection, mignonette, cocktail sauce

SHRIMP COCKTAIL 16

Cocktail sauce

CHILLED SEAFOOD DELUXE

Chilled lobster tail, shrimp, oysters, clams, Alaskan king crab

For two 75 For four 120

SOUPS

FRENCH ONION SOUP 9

Hearth-baked, Swiss and provolone

LOBSTER BISQUE 11

Lobster, brandy, crème fraîche

SEAFOOD CHOWDER 11

Crab, shrimp, scallops, clams, mussels

POTATOES

GARLIC MASHED POTATOES 8

KOSHER SALT-CRUSTED BAKED POTATO 8

ROASTED SWEET POTATO 8

FRESH-CUT STEAK FRIES 8

ROASTED FINGERLING POTATOES 8

SALADS

CLASSIC CAESAR 9

Toasted garlic croutons, house-made dressing

ICEBERG WEDGE 10

Bacon, red onions, bleu cheese, balsamic

CHOPPED SALAD 9

Hearts of romaine, cucumbers, tomatoes,
olives, garbanzo beans, ranch dressing

ROASTED BEET 9

Winter greens, goat cheese, orange clove
vinaigrette

SPINACH SALAD 9

Boiled egg, red onions, croutons, mushrooms,
warm bacon dressing

SIDES

RISOTTO 9

Shrimp, asparagus, aged provolone

BREADED ONION RINGS 8

Red pepper garlic aioli

ASPARAGUS 9

Balsamic glaze

MUSHROOMS OR ONIONS 8

Sautéed

GREEN BEANS 8

Bacon, roasted garlic

ROASTED ACORN SQUASH 8

Maple nutmeg

ROASTED BRUSSELS SPROUTS 8

Balsamic and honey

STEAKS

ON THE BONE

24 oz PORTERHOUSE 55

18 oz KANSAS CITY 38

20 oz BONE-IN RIB EYE 45

32 oz BLACK ANGUS
TOMAHAWK RIB EYE 75

OFF THE BONE

20 oz DELMONICO 45

8 oz FILET MIGNON 40

12 oz FILET MIGNON 50

14 oz NEW YORK STRIP 38

PRIME RIB 33 or 43
16 oz or 24 oz

ADD TO ANY STEAK

Oscar style 16 King Louie 20

ADD TO ANY STEAK 3

Béarnaise sauce, hollandaise sauce, mushroom sherry demi-glace,
brandy peppercorn demi-glace, bleu cheese butter,
bacon cracked black pepper smoked cheddar butter

SURF & TURF

PETITE SURF & TURF 65

6 oz filet mignon and 7 oz lobster tail

LOBSTER TAIL 50 or 75

8 oz or 12 oz, cold water tail, broiled, drawn butter

ALASKAN KING CRAB LEGS 40 or 70

8 oz or 16 oz, steamed, drawn butter

ENTRÉES

WD WINTER SALMON 36

Maple glazed, sweet potato plank

GRILLED LAMB RACK 42

Rosemary garlic grilled, lamb demi-glace

LOBSTER MAC-N-CHEESE 36

Cavatappi pasta with lobster claw and tail

BERKSHIRE PORK TENDERLOIN 32

Roasted, black cherry orange glaze

16 oz MARCH FARMS VEAL
PORTERHOUSE CHOP 48

Mushroom port wine demi-glace

SEA SCALLOPS 36

Cinnamon chipotle seared, potato pancake,
apple cranberry relish

WD BROILED SHRIMP SCAMPI 36

Red pepper three-cheese risotto

WD CHICKEN BREAST 32

Mushroom, Madeira, sage sauce

WD SIGNATURE BURGER 28

Fresh ground Wagyu, apple smoked bacon, aged sharp
cheddar, lettuce, tomato, served on an onion roll