

APPETIZERS

CLAMS CASINO 14

Havarti cheese, chopped clams and casino butter stuffing

MARYLAND CRAB CAKES 18

Meyer lemon and basil aioli with arugula, pickled shallot and citrus salad

BACON WRAPPED SHRIMP 20

Sweet corn risotto with cilantro lime barbecue sauce

HUNGARIAN PEPPERS 12

Sausage, three-cheese stuffing

STEAMED CLAMS 12

Traditionally prepared, fresh lemon and clarified butter

SHRIMP PO BOY SLIDERS 14

Beer battered shrimp, honey Sriracha coleslaw, and resort-made pickles served on brioche slider rolls

SOUTHERN FRIED GREEN TOMATOES 10

Ancho pepper aioli and pickled red chilis

BEEF POT STICKERS 12

Hoisin and citrus ginger sauce

SALADS

CLASSIC CAESAR 10

Toasted garlic croutons, resort-made dressing

ICEBERG WEDGE 12

Gem lettuce, peppered bacon, crispy onions, grape tomatoes. Served with buttermilk bleu cheese dressing

WATERMELON SALAD 12

Heirloom tomatoes, feta cheese, arugula and watercress with blueberry basil vinaigrette

KALE AND BLUEBERRY SALAD 10

Kale and spring mix, blueberries, toasted sunflower seeds, burrata cheese, dried cherries and pickled red onion with raspberry balsamic vinaigrette

WD STEAK SALAD 16

Baby iceberg, marinated NY strip steak, cucumbers, garbanzo beans, grape tomatoes and fried onions. Served with Gouda and cracked black pepper dressing

SIDES

WILD MUSHROOM AND LEEK RISOTTO 8

Trio of mushrooms, leeks and Boursin cheese

BREADED ONION RINGS 8

Red pepper garlic aioli

CREAMED SPINACH 8

Artichoke hearts, aged provolone, garlic, parmesan

PRIME RIB MACARONI AND CHEESE 10

Braised prime rib, cavatappi pasta, aged cheddar and provolone cheese, fried onions

SAUTÉED ASPARAGUS 8

Lemon zest and garlic oil

MUSHROOMS OR ONIONS 8

Sautéed

SEARED SEA BASS 46

Manila clams, pickled shallots, salad of asparagus, lemon butter, fresh herbs and basil oil

BUCKWHEAT HONEY BBQ SHORT RIBS 38

Grilled potato salad and resort-made onion rings

STEAK SANDWICH 30

WD spice rubbed steak, horseradish aioli, Havarti cheese, spinach blend with pickled onions on Tuscan demi-loaf with pommes frites

PORK TENDERLOIN 32

Tobacco onions with tangy peach barbecue sauce

CHILLED SEAFOOD

MARKET CLAMS 2 each | OYSTERS 3 each

Chef's daily selection, watermelon mignonette, pomegranate cocktail sauce

SHRIMP COCKTAIL 16

Cocktail sauce

CHILLED SEAFOOD DELUXE

Chilled lobster tail, shrimp, oysters, clams, Alaskan king crab
For two 78 For four 128

POTATOES

GARLIC MASHED POTATOES 8

KOSHER SALT-CRUSTED BAKED POTATO 8

LOADED POTATO PAVÉ 8

Aged shredded cheddar, apple-wood bacon, chives and sour cream

POMMES FRITES 8

Choice of garlic, truffle oil or parsley Parmesan

SOUPS

FRENCH ONION SOUP 9

Hearth-baked, Swiss and provolone

CHEF'S SOUP DU JOUR 9

Chef's choice

STEAKS

ON THE BONE

24 OZ PORTERHOUSE 58

18 OZ KANSAS CITY 40

20 OZ BONE-IN RIB EYE 54

32 OZ BLACK ANGUS TOMAHAWK RIB EYE 75

OFF THE BONE

20 OZ DELMONICO 46

8 OZ FILET MIGNON 44

12 OZ FILET MIGNON 54

14 OZ NEW YORK STRIP 40

PRIME RIB 39 or 49

16 oz or 24 oz

ADD TO ANY STEAK

Oscar Style 18 King Louie 20

ADD TO ANY STEAK 3

WD signature southwest steak sauce, béarnaise sauce, hollandaise sauce, brandy peppercorn demi-glace, bleu cheese butter

SURF & TURF

PETITE SURF & TURF 65

6 oz filet mignon and 7 oz lobster tail

LOBSTER TAIL 45 or 70

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

ALASKAN KING CRAB LEGS 48 or 78

8 oz or 16 oz, steamed, drawn butter

ENTRÉES

SEA SCALLOPS 38

Sweet chili, grilled corn risotto topped with spring pea and cilantro purée

SHRIMP SCAMPI 40

Linguine, spinach, roasted sweet peppers, garlic, white wine, lemon and butter

WD CHICKEN BREAST 32

Dirty rice, ancho corn béchamel

WD SMOKEHOUSE BURGER 28

Wagyu and short rib blend, barbecue bacon jam, mild cheddar cheese, applewood bacon, lettuce, tomato, fried onions on resort-made brioche roll with pommes frites

Please notify server of any food allergies.

