

STARTERS & CHILLED SEAFOOD

OYSTERS ROCKEFELLER 18

Havarti cheese, casino butter, onions, spinach and Pernod

COCONUT SHRIMP 20

Piña colada and sweet chili sauce

MARKET CLAMS OR OYSTERS 3 each

Chef's daily selection, mignonette, cocktail sauce

SHRIMP COCKTAIL 20

Cocktail sauce

STUFFED PEPPER DIP 12

Hungarian peppers, chorizo sausage, three-cheese blend with resort-made chips

WD PRIME RIB TACOS 13

Tortillas, pico de gallo, Cotija cheese and crème fraîche

CHILLED SEAFOOD DELUXE MP

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

POTATOES

YUKON GOLD
MASHED POTATOES 9

KOSHER SALT-CRUSTED BAKED POTATO 9

POMME FRITES 9

AU GRATIN POTATOES 9

SIDES

BRAISED PRIME RIB MACARONI & CHEESE 12

Braised prime rib and cavatappi pasta with Yancy's Fancy(TM) XXX sharp cheddar cheese sauce

BABY CARROTS 9

Brown sugar, cinnamon and butter

SAUTÉED ASPARAGUS 12

Garlic oil and red pepper flake

GREEN BEANS 9

Roasted garlic, bacon and Parmesan

SOUP

FRENCH ONION SOUP 9

Hearth-baked, Swiss and provolone

ROASTED CORN CHOWDER 9

Shrimp, roasted sweet peppers, potatoes and fresh herbs

SALADS

CLASSIC CAESAR 14

Toasted garlic croutons, resort-made dressing

ICEBERG WEDGE 13

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

B.L.T. 13

Iceberg lettuce, cherry tomatoes, mild cheddar cheese and pancetta crisps. Served with bacon vinaigrette

HOUSE SALAD 13

Chopped Romaine, cucumber, pickled onions, cherry tomatoes and toasted garlic croutons.

Served with choice of dressing

W FALL MIXED GREEN SALAD 14

Spring and arugula mix, tomato, pickled onion, candied pecans, goat cheese, dried cranberries with maple dijon



STEAK

ON THE BONE

20 OZ BONE-IN RIB EYE 54

32 OZ BLACK ANGUS TOMAHAWK RIB EYE MP

STEAK ACCOMPANIMENTS

Oscar Style 18 King Louie 24 Sautéed mushrooms and onions 4

TOPPINGS 4

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

OFF THE BONE

20 OZ DELMONICO 45

8 OZ FILET MIGNON 49

12 OZ FILET MIGNON 56

14 OZ NEW YORK STRIP 46

PRIME RIB 42 or 50 16 oz or 24 oz

SURF & TURF

PETITE SURF & TURF 75

6 oz filet mignon and 7 oz lobster tail

LOBSTER TAIL 46 or 75

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

CRAB LEGS MP

Steamed, drawn butter, lemon 1/2 pound or 1 pound

ENTRÉES

SHRIMP SCAMPI 42

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

WD CHICKEN BREAST 36

Pan-seared chicken breast, peppercorn thyme demi-glace, sautéed asparagus, mascarpone and chive mashed potatoes

WD BERKSHIRE PORK CHOP 32

Cider-brined, butternut squash puree and Fireball (TM) apple chutney

WD SEAFOOD RAVIOLI 42

Cioppino sauce, mussels, clams and shrimp