



STARTERS & CHILLED SEAFOOD

WD BLACKENED SCALLOPS 25
Brown butter apple purée, shaved
Brussels sprouts and balsamic reduction

TEMPURA SHRIMP 23
Pickled radicchio and Napa cabbage

MARKET CLAMS OR OYSTERS 4 each
Chef's daily selection, mignonette, cocktail sauce

SHRIMP COCKTAIL 20
Cocktail sauce

CANDIED BACON 12
Candied Berkshire bacon, pickled red onions,
radishes and whole grain mustard

FRENCH DIP SLIDERS 13
USDA prime rib, resort-made Parkerhouse rolls,
caramelized onions, Swiss cheese and au jus

CRAB CAKES 24
Lemon remoulade with lemon frisee

CHILLED SEAFOOD DELUXE
2 guests or 4 guests MP
Chilled lobster tail, shrimp, oysters, clams,
Alaskan king crab

SOUPS

FRENCH ONION SOUP 10
Hearth-baked, Swiss and provolone cheeses

POTATO LEEK 10
Potatoes, leeks, stock 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

WD RED BEET SALAD 15
Roasted red and gold beets, Point Reyes bleu cheese,
pistachio quenelles, mixed greens and red wine vinaigrette

HOUSE SALAD 13
Chopped romaine, cucumber, pickled onions,
cherry tomatoes and toasted garlic croutons.
Served with choice of dressing

WD POACHED PEAR SALAD 14
Port wine poached pears, arugula, goat cheese,
Parmesan crisps and white balsamic vinaigrette

POTATOES

**ROASTED GARLIC WHIPPED
IDAHO POTATOES** 9

**KOSHER SALT-CRUSTED
BAKED POTATO** 9

SWEET POTATO HASH 9
Sweet and Idaho potatoes, pork belly
and maple pecan syrup

AU GRATIN POTATOES 9

SIDES

MACARONI & CHEESE 9
Cavatappi pasta baked with Velveta and four-cheese blend,
topped with tobacco onions and panko breadcrumbs.
Add lobster 9

SMOKED CREAM CORN 9
Pork belly, onions and red peppers

CREAMED SPINACH 10
Asiago cheese

WD FORAGED FOREST MUSHROOMS 10
Crimini, shiitake and oyster mushrooms,
roasted with fresh rosemary

**WD SRIRACHA HONEY ROASTED
BRUSSELS SPROUTS** 10
Goat cheese and pork belly

GRILLED ASPARAGUS 12



STEAK

ON THE BONE

20 OZ BONE-IN RIB EYE 64

32 OZ BLACK ANGUS
TOMAHAWK RIB EYE MP

STEAK ACCOMPANIMENTS

Oscar Style 22 King Louie 24
Sautéed Mushrooms and Onions 5

BUTTERS AND SAUCES 5
béarnaise sauce, hollandaise sauce,
demi-glace, Point Reyes bleu
cheese butter, black truffle butter

OFF THE BONE

24 OZ DELMONICO 58

8 OZ FILET MIGNON 54

12 OZ FILET MIGNON 75

14 OZ NEW YORK STRIP 54

PRIME RIB 45 or 58
16 oz or 24 oz

WD KANSAS CITY STRIP STEAK 74
Eggplant caponata, black garlic demi and
confit fingerling potatoes

SURF & TURF

PETITE SURF & TURF 80
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 MP
Steamed, drawn butter, lemon
1/2 pound or 1 pound

ENTRÉES

WD BERKSHIRE PORK 45
Parsnip purée, roasted carrots, apple chutney

GRILLED LOBSTER 70
9 oz Canadian cold water tails poached in
black truffle beurre monté with butternut squash purée
and confit fingerling potatoes

WD PAN SEARED SALMON 46
8 oz Faroe Island salmon, eggplant ratatouille
and lemon beurre blanc

PHYLLO STUFFED CHICKEN 46
9 oz free range chicken breast stuffed with roasted red peppers,
sautéed spinach and ricotta cheese wrapped in phyllo dough

WD BRAISED SHORT RIBS 56
Smoked Gouda mashed potatoes, roasted spike carrots and
cipollini onions topped with lemon garlic gremolata

WD FALL HARVEST SHRIMP 44
Sautéed garlic-honey shrimp with hen of the
woods mushroom risotto

Please notify server of any food allergies.

WD Denotes seasonal items