

STARTERS & SHARED PLATES

DEVILED EGGS 8
Chef's Selection

BUFFALO CHICKEN STYLE
CAULIFLOWER 12
Chickpea Flour Fried, WD Blue Cheese,
Carrot & Celery Slaw

GARLIC PARMESAN POTATO WEDGES 10
Lemon Pepper Ranch Sauce

CHIPS & SALSA 12
House-made Tomatillo Lime Salsa,
Smoked Ancho Corn Salsa & Guacamole served
with White Corn & Flour Chips

FLASH FRIED CALAMARI 16
& Banana Pepper Rings with
Sriracha Aioli, Marinara & Lemon Aioli

CROCKS & GREENS

FRENCH ONION SOUP 10
Hearth-baked with Swiss & Provolone

MOON'S SEAFOOD CHOWDER 10

SOUP OF THE DAY 10

THE HOUSE SALAD 9
Baby Bibb, Red & Gold Beets, Radish, Mariposa
Farm Goat Cheese, Sun Dried Strawberry
& White Balsamic Vinaigrette

THE WEDGE 9
Baby Iceberg, Cider Cured Bacon, Pickled Red Onion,
Pt. Reyes Blue, Crouton, Cherry Tomato,
Creamy Blue Cheese Dressing

CAESAR 9
Romaine Hearts, Focaccia Croutons,
Parmesan Crisp & White Anchovy
Add Grilled Chicken Breast 5
Add Three Grilled Jumbo Shrimp 12

HEIRLOOM BURRATA CAPRESE 12
Basil, Heirloom Tomato, Roasted Garlic Emulsion
& Sea Salt

FLATBREADS

PEPPERONI & CHORIZO FLATBREAD 14
Tomato Confit, Caramelized Fennel & Manchego Cheese

PESTO MARGHERITA FLATBREAD 13
Basil Pesto, Mozzarella & Heirloom Tomato

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

*Please notify your server of any food allergies.



WD BURGERS & SANDWICHES

Our 10 oz burgers are a House ground blend of Chuck, Brisket & Sirloin
Served with House Cut Fries. *Substitute Onion Rings for \$2.

THE WD BURGER
One 10 oz patty 19 Two 10 oz patties 26
Yancy's Fancy Sharp Cheddar, Bacon, Lettuce, Tomato & Onion Rings

HOUSE BURGER 17
Red Chili Onions, Goat Cheese, Bibb Lettuce & Tomato Jam

BLACK & BLUE BURGER 17
Cajun Seasoning, Lettuce, Tomato, Crumbled Blue Cheese

OYSTER PO' BOY 16
Lightly Fried, Arugula, Tomato, Cajun Aioli

BUFFALO CHICKEN PO' BOY 15
Crispy Buffalo Chicken Breast, Lettuce, Tomato & Creamy Blue Cheese Dressing

STEAK FRITES SANDWICH 24
Grilled Focaccia, Smoked Cheddar, Caramelized Mushrooms & Loaded Pommes Frites

WD FAVORITES

PRIME RIB 16 oz 35 24 oz 46

BEEF STROGANOFF 16
House-Made Ribbon Pasta, Mushrooms, Caramelized Onions,
Caraway Sour Cream, Crispy Potato Straws & Cornichons

"FREE BIRD" CHICKEN BREAST 24
Pennsylvania Farms, Thyme Pan Jus

GRILLED PORK TENDERLOIN 18
Local Cider Brined, Dry Fruit Compote

FAROE ISLAND SALMON 29
Sustainably Raised, Lemon Honey Glaze

CHILEAN SEA BASS 35
Pan Seared, Red Chile Buerre Blanc & Pineapple Salsa

BRAISED SHORT RIB OF BEEF 24
Sun-Dried Cherry Demi-glace

SIDES MATTER

SMASHED RED POTATOES 7
with Buttered Leeks

HOUSE CUT TRUFFLE FRIES 8
with Curry & Red Chile Ketchups

TRI COLOR BABY CARROTS 7

CARAMELIZED MUSHROOMS 6

SMOKED GOUDA MAC & CHEESE 7

BAKED POTATO 7

WD HASH BROWNS 7

JUMBO ASPARAGUS 9

ONION RINGS 8

CARAMELIZED ONIONS 6

THE GRILL

8 OZ FILET MIGNON 39
12 OZ HANGER STEAK 26
14 OZ FLAT IRON STEAK 22
18 OZ KANSAS CITY STRIP 39

SIGNATURE CUTS

24 OZ PORTERHOUSE 55
Hand-selected from our Chairman's Reserve

20 OZ PRIME BONE IN RIB EYE 60
6 Week Wet Aged

12 OZ WAGYU NY STRIP 65
Greg Norman Cattle Ranch, Australia

BUTTERS & SAUCES 3

HERBED TRUFFLE CABERNET DEMI
CHIPOTLE BUTTER PEPPERCORN
BÉARNAISE

SURF & TURF

THREE GRILLED JUMBO SHRIMP 12

OSCAR STYLE 12
Lump Crab, Béarnaise Sauce & Asparagus Tips

BUTTER POACHED LOBSTER TAIL 38

ALASKAN KING CRAB LEG 1/2 lb 37 1 lb 68

SEAFOOD COUNTER

DAILY SELECTION OF OYSTERS & CLAMS
ON THE 1/2 SHELL Per Piece 3

CHILLED GULF SHRIMP COCKTAIL 16

WD CLAMS CASINO 14
Jumbo Lump Crab, Havarti Cheese, Crisp Bacon

KEY WEST SMOKED FISH DIP 12
Warm Flatbread & Crackers, House Pickled Jalapeños

CRAB CAKE 15
Arugula & Lemon Aioli

AHI POKE 14
Spicy Tuna, Avocado, Macadamia Nuts, Cilantro,
Red Onion, Wonton Crisps

CHILLED SEAFOOD DELUXE
For Two 75
Lobster Tail, Gulf Shrimp, Alaskan King Crab,
Clams, Oysters