



STARTERS & SHARED PLATES

BUFFALO STYLE CAULIFLOWER 17
Buffalo sauce, carrot & celery slaw, bleu cheese dressing

FRIED CALAMARI 19
Battered tubes & tentacles, fried banana pepper, marinara, lemon aioli

LOADED POTATO CROQUETTES 15
Yukon potato, bacon, cheddar cheese, crème fraiche

PRIME RIB SLIDERS 20
Thinly sliced prime rib, caramelized onion, provolone, arugula, black garlic aioli

MARYLAND CRAB CAKES 20
Jumbo lump crab, remoulade, frisée citrus salad

SEAFOOD COUNTER

ON-THE-SHELL OYSTERS OR CLAMS 4 (EACH)

CHILLED SHRIMP COCKTAIL 22

AHI TUNA SASHIMI 21
Sesame seed crusted, arugula, citrus vinaigrette, soy sauce, wasabi, pickled ginger

WD CLAMS CASINO 20
Jumbo lump crab, Havarti, crisp bacon

CHILLED SEAFOOD DELUXE
For 2 120 | For 4 180
Shrimp, lobster tail, sashimi tuna, clams, oysters (daily market selection)

CROCKS & GREENS

SOUP DU JOUR | BOWL 12, CUP 8

FRENCH ONION SOUP 12

SEAFOOD CHOWDER | BOWL 13, CUP 9

WD STEAK SALAD 30
6 OZ. hanger steak, baby gem lettuce, cherry tomato, cucumber, pickled jalapeño, goat cheese, crispy onions, blackberry vinaigrette

CAPRESE SALAD 14
Basil oil, heirloom tomato, fresh mozzarella, frisée citrus salad, balsamic glaze, red pepper oil

WEDGE SALAD | LARGE 15, SMALL 8
Iceberg wedge, crumbled bacon, pickled red onion, crumbled bleu cheese, crouton, cherry tomato, WD bleu cheese dressing

CAESAR SALAD | LARGE 14, SMALL 8
Romaine hearts, croutons, parmesan crisp, white anchovy, Caesar dressing

ADD TO ANY SALAD: CHICKEN 12 | SHRIMP 18

FROM THE GRILL

ON THE BONE

32 OZ. TOMAHAWK 142

24 OZ. PORTERHOUSE 68

20 OZ. RIBEYE 65

OFF THE BONE

8 OZ. FILET MIGNON 54

14 OZ. NEW YORK STRIP 51

16 OZ. DELMONICO 54

12 OZ. PRIME RIB 40

18 OZ. PRIME RIB 51

ENHANCEMENTS

GRILLED SHRIMP (4) 16

SEARED SCALLOPS (3) 22

4 OZ. LOBSTER TAIL 25

7 OZ. LOBSTER TAIL 48

WD FAVORITES

CHICKEN MILANESE 26
Chicken cutlet, arugula, shaved fennel, cherry tomato, citrus vinaigrette, balsamic glaze

FAROE ISLAND SALMON 40
Herb risotto, green beans, citrus beurre blanc

BRAISED SHORT RIBS 34
Boneless beef short ribs, simply mashed, pan gravy, broccolini, crispy onion

PAN-SEARED SCALLOPS 48
U10 scallops, roasted red pepper & mushroom risotto, asparagus, fried capers

GRILLED CAULIFLOWER STEAK 21
BBQ spiced, sweet potato puree, chimichurri, toasted pine nuts

BUCATINI RAGU BOLOGNESE 26
Pork & beef, pancetta, San Marzano tomato

WD BURGERS & SANDWICHES

WD BURGER 20
Cheddar cheese, bacon, butter lettuce, tomato, brioche bun

MUSHROOM SWISS BURGER 20
Swiss cheese, caramelized onion & mushroom, black garlic aioli, brioche bun

FRIED CHICKEN SANDWICH 18
House-battered crispy chicken, pickle, lettuce, Cajun aioli

STEAK SANDWICH 27
Filet, caramelized onion & mushroom, Swiss cheese, black garlic aioli, brioche bun

NEW ENGLAND LOBSTER ROLL 25
Maine lobster, butter lettuce, New England roll

TOPPINGS & SAUCES 4

TRUFFLE BUTTER 4
BLACK GARLIC BUTTER 4
COWBOY BUTTER 4
HOLLANDAISE SAUCE 4
BLACK & BLUE 4
BROWN GRAVY 4
OSCAR STYLE 20

SIDES MATTER

SIMPLY MASHED 9
BAKED POTATO 9
BAKED SWEET POTATO 9
STEAK FRIES 8
ONION RINGS 12
PARMESAN RISOTTO 9
MAC & CHEESE 10
CARAMELIZED MUSHROOMS 9
CARAMELIZED ONION 9
ASPARAGUS 10
GARLIC GREEN BEANS 9
CHARRED BROCCOLINI 9

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.