



STARTERS & CHILLED SEAFOOD

- BAVARIAN PRETZEL14

Pub mustard, queso
- BUFFALO STYLE CAULIFLOWER17

Buffalo sauce, carrot & celery slaw, bleu cheese dressing
- AHI TUNA SASHIMI21

Sesame seed crusted, arugula, citrus vinaigrette, soy sauce, wasabi, pickled ginger
- BACON WRAPPED SCALLOPS26

Mango puree, pomegranate, frisée
- MARYLAND CRAB CAKES20

Jumbo lump crab, remoulade, frisée citrus salad
- ON-THE-SHELL OYSTERS OR CLAMS4 (EACH)

Chef's daily selection, mignonette sauce, cocktail sauce, lemon
- CHILLED SHRIMP COCKTAIL22
- WD CLAMS CASINO20

Jumbo lump crab, Havarti, crisp bacon
- CHILLED SEAFOOD DELUXE

For 2 120 | For 4 180

Chilled South African lobster tail, jumbo shrimp, clams, oysters, ahi tuna sashimi

SOUPS

- SOUP DU JOUR | BOWL 12, CUP 8
- FRENCH ONION SOUP12

Hearth-baked, Swiss and provolone cheeses
- SEAFOOD CHOWDER | BOWL 13, CUP 9

SALADS

- WD HOUSE SALAD11

Mixed greens, cucumber, cherry tomato, pickled onions, toasted herb & garlic croutons
- SPRING BERRY SALAD14

Mixed field greens, strawberries, blueberries, goat cheese, candied walnuts, balsamic raspberry vinaigrette
- ICEBERG WEDGE SALAD14

Crumbled bacon, pickled red onion, crumbled bleu cheese, cherry tomato, toasted herb & garlic croutons, balsamic reduction, WD buttermilk bleu cheese dressing
- WD CLASSIC CAESAR SALAD14

Toasted herb & garlic croutons, house-made dressing
- ADD TO ANY SALAD: CHICKEN 12 | SHRIMP 18

WD SIGNATURE CUTS

WD Bar & Grille’s Certified Angus Steaks are of the highest quality. Our steaks are wet-aged for a minimum of 28 days, guaranteeing the highest level of tenderness, juiciness, and flavor.

ON THE BONE

- 32 OZ. BLACK ANGUS TOMAHAWK135
- 24 OZ. PORTERHOUSE70
- 20 OZ. RIBEYE66

OFF THE BONE

- 8 OZ. FILET MIGNON54
- 12 OZ. FILET MIGNON72
- 14 OZ. NEW YORK STRIP54
- 24 OZ. DELMONICO58
- 16 OZ. PRIME RIB42
- 24 OZ. PRIME RIB62

ENHANCEMENTS

- JUMBO SHRIMP18

Seasoned and seared, Cajun or scampi-style
- JUMBO DRY PACK SCALLOPS24

Seasoned and seared, Cajun or scampi-style
- OSCAR STYLE18

Lump crab, asparagus, béarnaise sauce
- KING LOUIE24

4 oz. rock lobster tail, asparagus, béarnaise sauce
- SAUTÉED MUSHROOMS & ONIONS5

SEAFOOD

- SOUTH AFRICAN TRINITY ISLAND LOBSTER TAIL50

8 oz. cold water tail, broiled, drawn butter
- PAN-SEARED SCALLOPS48

U10 scallops, asparagus, smoked corn salsa
- BLACKENED SALMON38

Faroe Island salmon, herb risotto, garlic green beans, citrus gastrique

TOPPINGS & SAUCES5

- BLACK GARLIC BUTTER
- COWBOY BUTTER
- BLEU CHEESE BUTTER
- HOLLANDAISE SAUCE
- BÉARNAISE SAUCE
- CABERNET DEMI-GLACE

ENTRÉES

- PETIT SURF & TURF80

6 oz. filet mignon, 8 oz. lobster tail, rosemary & duck confit fingerling potatoes, asparagus, drawn butter, lemon
- CHICKEN MILANESE32

Chicken cutlet, arugula, shaved fennel, cherry tomato, citrus vinaigrette, balsamic glaze
- BRAISED SHORT RIBS48

Smoked gouda whipped potato, pan sauce, vodka braised carrots,cipollini onion, lemon garlic gremolata
- LASAGNA32

Layers of ground Certified Angus Beef, sausage, ricotta, mozzarella, and parmesan cheeses, house-made traditional red sauce

WD SIGNATURE BURGERS & SANDWICHES

- CLASSIC BURGER26

8 oz. Certified Angus Beef patty, cheddar cheese, Applewood smoked bacon, butter lettuce, beefsteak tomato, toasted brioche bun
- WD STEAKHOUSE BURGER26

8 oz. Certified Angus Beef patty, cheddar cheese, sautéed mushroom, onions, BBQ aioli, toasted brioche bun
- NASHVILLE HOT FRIED CHICKEN SANDWICH24

House-battered free range chicken breast, pickles, sweet & sour slaw
- CHICKEN PARM SANDWICH24

House-made marinara, provolone, parmesan & parsley
- PRIME RIB SLIDERS22

Thinly sliced prime rib, caramelized onion, provolone, arugula, black garlic aioli
- NY STRIP STEAK MELT28

Certified Angus Beef strip steak, caramelized onion & mushroom, Swiss cheese, garlic aioli, Tuscan panino Roll

POTATOES

- SMOKED GOUDA WHIPPED POTATOES9
- ROSEMARY & DUCK FAT CONFIT FINGERLING POTATOES10
- KOSHER SALT-CRUSTED BAKED POTATO9
- JUMBO SWEET POTATO9

Cinnamon & brown sugar butter
- WD SIGNATURE TRUFFLE FRIES10

SIDES

- BEER BATTERED ONION RINGS12
- PARMESAN RISOTTO9
- LOBSTER MAC & CHEESE16

Cavatappi pasta, Dry aged cheddar cheese sauce, tobacco onions
- GRILLED ASPARAGUS12
- GARLIC GREEN BEANS9
- ORANGE VODKA BRAISED CARROTS9

Coriander, feta

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.