



STARTERS & SHARED PLATES

BUFFALO STYLE CAULIFLOWER 16

Medium wing sauce, carrot & celery slaw, WD bleu cheese

FRITTO MISTO 18

Battered calamari, zucchini, banana pepper, marinara, lemon aioli

LOADED POTATO CROQUETTES 15

Yukon potato, bacon, cheddar cheese, crème fraiche

PRIME RIB SLIDERS 18

Thin sliced prime rib, cipollini onion, Gruyère, arugula, black garlic aioli

MARYLAND CRAB CAKE 20

Lump crab, remoulade, tomato relish, frisée

SEAFOOD COUNTER

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

Mignonette, lemon, cocktail sauce

CHILLED SHRIMP COCKTAIL 20

WD CLAMS CASINO 18

Jumbo lump crab, Havarti, crisp bacon

AHI TUNA SASHIMI 20

Sesame seed crusted, arugula, citrus vinaigrette, soy sauce, wasabi, pickled ginger

CHILLED SEAFOOD DELUXE

For 2 100 | For 4 160

Tuna sashimi, shrimp, crab legs, clams, oysters

CROCKS & GREENS

SOUP DU JOUR | Bowl \$11, Cup \$8

FRENCH ONION SOUP 11

Hearth-baked, Swiss, Gruyère, garlic crostini

LOBSTER BISQUE | Bowl \$13, Cup \$9

Maine lobster, micro greens

WD HOUSE SALAD 14

Bibb lettuce, radicchio, beet, strawberry, watermelon radish, candied walnut, green goddess dressing

WEDGE SALAD 14

Iceberg wedge, pancetta lardons, pickled red onion, bleu cheese crumbles, croutons, cherry tomato, WD bleu cheese dressing

CAESAR SALAD 14

Romaine hearts, focaccia croutons, parmesan crisp, white anchovy, traditional Caesar dressing

BURRATA SALAD 15

Prosciutto, tomato, blood orange, watercress, basil oil

FROM THE GRILL

ON THE BONE

32 OZ. TOMAHAWK 135

24 OZ. PORTERHOUSE 66

20 OZ. RIBEYE 61

OFF THE BONE

8 OZ. FILET MIGNON 51

14 OZ. NEW YORK STRIP 50

16 OZ. DELMONICO STEAK 48

12 OZ. PRIME RIB 38

18 OZ. PRIME RIB 51

SURF & TURF OPTIONS

SEARED SHRIMP 16

SEARED SCALLOPS 22

7 OZ. LOBSTER TAIL 48

12 OZ. LOBSTER TAIL 76

CRAB CAKE 14

WD FAVORITES

CHICKEN MILANESE 26

Chicken cutlet, arugula, shaved fennel, cherry tomato, lemon parsley vinaigrette

FAROE ISLAND SALMON 38

Sustainably raised, 3 Sisters succotash, sweet potato straws, jalapeno honey butter

PAN-SEARED SEA SCALLOPS 45

Herb risotto, asparagus, fried caper, beurre blanc

GRILLED CAULIFLOWER STEAK 21

BBQ spiced, butternut squash puree, chimichurri, toasted pine nuts

PAPPARDELLE BOLOGNESE 26

Pork, beef, pancetta, San Marzano tomato

LOBSTER RAVIOLI 32

Maine lobster & ricotta filling, heirloom tomato, petite peas, tarragon cream

WD BURGERS & SANDWICHES

WD BURGER 20

Steakhouse onion cheddar, bacon, tomato relish, butter lettuce, brioche bun

WD CHICKEN SANDWICH 18

House-battered crispy chicken, pickle, lettuce, tomato, Cajun aioli

STEAK SANDWICH 26

Filet, caramelized cipollini onion & cremini mushroom, Manchego cheese, brioche bun

EGGPLANT PANINI 16

Eggplant, fresh mozzarella, spinach, tomato, grilled sourdough bread

NEW ENGLAND LOBSTER ROLL 25

Maine lobster, buttered New England roll

TOPPINGS & SAUCES 4

WD STEAK SAUCE

CHIMICHURRI

TRUFFLE BUTTER

BLACK GARLIC BUTTER

HOLLANDAISE SAUCE

POTATOES

SIMPLY MASHED 9

BAKED POTATO 8

BAKED SWEET POTATO 9

STEAK FRIES 7

SIDES MATTER

PARMESAN RISOTTO 10

MAC & CHEESE 10

WILD MUSHROOM 9

CARAMELIZED ONION 9

ASPARAGUS 10

CHEF'S VEGETABLE 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.