

A CUT ABOVE

Our certified steaks are wet-aged a minimum of 28 days and exceed USDA standards for Prime & Choice beef. Brushed with butter & topped with Maldon Sea Salt, you'll enjoy the most tender, juicy, flavorful steak with every bite.

STARTERS & SHARED PLATES

STUFFED BANANA PEPPERS 15
Crumbled sausage with Parmesan, mozzarella & Asiago

BUFFALO STYLE CAULIFLOWER 17
Medium wing sauce, carrot & celery slaw, WD bleu cheese

FLASH-FRIED CALAMARI 18
Marinara, hot pepper rings, lemon aioli

WD'S SPICY SHRIMP 18
Crispy fried shrimp, sweet & spicy chili sauce

FLATBREADS

PEPPERONI & CHORIZO 18
Tomato sauce, caramelized sweet onion, manchego

PESTO MARGHERITA 15
Basil pesto, heirloom tomato, goat cheese, arugula, balsamic glaze

CROCKS & GREENS

SOUP DU JOUR | Bowl \$10, Cup \$7

FRENCH ONION SOUP 10
Hearth-baked, Swiss, provolone, garlic crostini

MOON'S SEAFOOD CHOWDER | Bowl \$11, Cup \$8

HOUSE SALAD 9
Butter lettuce, cherry tomato, radish, cucumber, garbanzo bean, kalamata olive, goat cheese; white balsamic vinaigrette

WEDGE SALAD 10
Iceberg wedge, cider-cured bacon, pickled red onion, bleu cheese crumbles, crouton, cherry tomato; creamy bleu cheese dressing

CAESAR SALAD 9
Romaine hearts, focaccia croutons, Parmesan crisp, white anchovy; traditional Caesar dressing



WD BURGERS & SANDWICHES

Served with Fries

WD BURGER 26
Yancy's Fancy sharp cheddar, lettuce, tomato, onion rings

BLACK & BLEU BURGER 26
Blackened seasoning, crumbled bleu cheese, lettuce, tomato, onion rings

BC CHICKEN SANDWICH 23
House-battered crispy chicken, pickle, lettuce, tomato, cajun aioli

STEAK FRITTES SANDWICH 33
Open-faced focaccia, steak medallions, caramelized mushrooms & onions; house sauce

WD FAVORITES

WD CHICKEN BREAST 31
Heritage Farms, herbed pan jus, rainbow carrots

FAROE ISLAND SALMON 38
Sustainably-raised, lemon-dill cream sauce, asparagus

PAN-SEARED SEA SCALLOPS 43
Five pan-seared sea scallops over truffle risotto

SHRIMP SCAMPI 36
Five sautéed shrimp, leek, roasted red pepper, garlic, lemon & wine sauce; house-made fettuccine

FRIED SEAFOOD PLATTER 41
House-battered haddock, four fried shrimp, calamari, potato wedges, coleslaw, lemon

SIDES MATTER

LOADED BAKED POTATO 9

ONION RINGS 9

TRUFFLE FRIES 9

PARMESAN RISOTTO 9

MAC & CHEESE 9

CARAMELIZED MUSHROOM 9

CARAMELIZED ONION 9

ASPARAGUS 10

CHEF'S VEGETABLE 8

FROM THE GRILL

OFF THE BONE

8 OZ. FILET MIGNON 46

14 OZ. NEW YORK STRIP 46

14 OZ. PRIME RIB 35

20 OZ. PRIME RIB 45

ON THE BONE

24 OZ. PORTERHOUSE 62

18 OZ. KANSAS CITY STRIP 50

20 OZ. RIBEYE 56

12 OZ. PORK CHOP 31

TOPPINGS & SAUCES 4

CHIMICHURRI BLACK GARLIC BUTTER
CABERNET DEMI-GLACE HOLLANDAISE SAUCE
TRUFFLE BUTTER BÉARNAISE SAUCE

SURF & TURF OPTIONS

GRILLED SHRIMP (3) 16

OSCAR STYLE 17

SEARED SCALLOPS (2) 18

7 OZ. LOBSTER TAIL 45

12 OZ. LOBSTER TAIL 76

SEAFOOD COUNTER

ON-THE-SHELL OYSTERS OR CLAMS (3) 12
Mignonette, lemon

CHILLED SHRIMP COCKTAIL (5) 25

WD CLAMS CASINO 17
Jumbo lump crab, havarti, crisp bacon

AHI TUNA SASHIMI 20
Sesame seed crusted, arugula, citrus vinaigrette, soy sauce, wasabi

CHILLED SEAFOOD DELUXE
For 2 75 | For 4 140
Tuna sashimi, shrimp, crab legs, clams, oysters

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.