

Classics Menu

SALADS

Caesar Salad 6/11

Romaine, Kalamata Olives, Cherry Tomatoes, Parmesan Cheese, Croutons, Lemon Zest

Cobb Salad 7/12

Spring Mix, Bacon Bits, Hard-Boiled Egg, Cherry Tomatoes, Diced Chicken, Blue Cheese

Choice of Balsamic or Ranch Dressing

Wedge Salad 7/12

Iceberg Lettuce, Diced Tomato, Bacon Bits, Diced Red Onion, Blue Cheese Dressing

Chicken, Marinated Tofu, Grilled Shrimp: 3/5
Salmon: 4/7

APPETIZERS

Sweet Chili Shrimp 12

Battered Shrimp, Thai Sweet-Chili Sauce, Chef's Choice Slaw

Chicken Wings 8/16

Six or Twelve count Breaded / Unbreaded
Choice of BBQ, Buffalo, Garlic Parmesan,
Sriracha Honey, Lemon Pepper

Smoked Gouda Macaroni Bites 12

Served with Choice of BBQ Sauce or Ranch

THE STAPLES

Served with choice of French Fries, Sweet Potato Fries, Chef's Choice Vegetable, or Onion Rings (\$2)

WL Burger 15

Grass-Fed Beef Patty, Lettuce, Tomato, Red Onion, Pickles, Brioche Bun

Chicken Fingers 12

Choice of Honey Mustard, BBQ, or Ketchup on the side

Reuben 14

Corned Beef, Sauerkraut, Rye Bread, Thousand Island

Chicken Sandwich 13

Grilled Chicken, Spring Mix, Tomato, Red Onion, Thousand Island

The Club 15

Ham, Turkey, Bacon, Iceberg Lettuce, Tomato, Mayonnaise

Fish & Chips 14

Battered Cod, Tartar Sauce, Coleslaw

SPECIALS

Pimento Cheeseburger 16

Jalapeno Pimento Cheese, Spring Mix, French Fries

Grilled Tempeh Reuben 15

Sauerkraut, Thousand Island, Swiss Cheese, Marbled Rye, Marinated Tempeh

Monte Cristo Sandwich 15

Thick Cut Ham, Gruyere Cheese, Tart Strawberry Jam, Sweet Potato Fries

Soup of the Day 12

Bowl or Cup with Choice of Small Classic Salad

Dinner Menu

SALADS

Tex Mex Salad 7/13

Iceberg Lettuce, Tortilla Crispies, Avocado, Diced Tomato,
Diced Red Onion, Black Beans, Jicama, Jalapeño Ranch

Cheese & Cracker Plate 7/12

Raincoat Crisps, Prosciutto, Brie, Goat Cheese,
Dried Figs, Dates, Strawberry

Chicken, Marinated Tofu, Grilled Shrimp: 3/5
Salmon: 4/7

APPETIZERS

Stuffed Pickled Jalapeño Poppers 13

Bacon, Goat Cheese, Ground Pork, Brown
Sugar Rub

Pan-Seared Scallops 14

Apple & Fennel Slaw, Tarragon Beurre Blanc

SMALL PLATES

Liver & Onion 15

Mashed Potatoes, Beef Gravy

Trout Almandine 17

Sweet Potato Gnocchi, Tarragon Pesto

Stuffed Bell Peppers 16

Seared Tofu, Paneer Cheese, Quinoa, Zucchini,
Tamarind Butter Sauce

ENTREES

Bacon Wrapped Filet Au Poivre 44

Grilled Marinated Portobello Mushroom, Bacon
Wrapped Green Beans, Bourbon Demi-Gravy

Duck Confit 30

Bone-in Duck Leg & Thigh, Citrus & Poblano Stir
Fried Rice

Hot Honey Fried Chicken 24

Boneless Chicken Breast, Mac & Cheese, Collard
Greens, Hot Honey Glaze

Eggplant Parmesan 24

Fresh Fettuccine, Basil Marinara, Fresh Mozzarella

Caramelized Salmon 28

Rutabaga Puree, Fried Brussel Sprouts, Maple
Beurre Blanc