

## STARTERS

### Charcuterie and Cheese Board

served with cornichons, house-pickled vegetables,  
stone-ground mustard, French bread

Nueske's Smoked Duck Breast | Salume Beddu Nduja  
Tempest Salume Wagyu Bresaola | Smoking Goose Pig and Fig Terrine

Nordic Creamery Smoked Goat Cheddar | Carr Valley Shepherd's Blend  
Hook's 5 Year Cheddar | SarVecchio Parmesan  
Roth Cheese Moody Blue

choose three \$18 - choose five \$25 - whole board \$38

### WS Sautéed Escargot

Jones Dairy Farm cherrywood-smoked bacon,  
forest mushroom ragout, phyllo cup  
\$17

### F/I/T Jumbo Shrimp Cocktail

crisp vegetable slaw, sweet and spicy cocktail sauce  
\$17

### Nduja and Burrata Flatbread

tomato, Parmesan, gremolata  
\$15

### Smoked Bacon and Apple Flatbread

thick-cut bacon, Granny Smith apples, caramelized onion,  
Gorgonzola cheese, fig glaze  
\$14

### Lump Crab Cakes

fennel, radish, fresh herbs, piquillo pepper sauce  
\$19

## SALADS

### Wedge

baby iceberg, roasted tomatoes, rosemary peppercorn bacon,  
pearl onions, buttermilk ranch dressing  
\$11

### Heirloom Tomato Salad

burrata cheese, compressed peaches, sourdough crouton, basil vinaigrette  
\$12

### F/I/T Beets and Berry Salad

LaClare Farms goat chèvre, arugula, pistachios,  
lemon honey vinaigrette  
\$12

WS - Signature Item

F/I/T - Items created lower in calories, sodium, and added sugar.

## SOUPS

### WS Potato Leek

cream sherry, chive oil  
\$7 cup \$9 bowl

### Chef's Soup of the Day

\$7 cup \$9 bowl

## ENTRÉES

select two sides to accompany your entrée

### 6-oz Beef Tenderloin

port wine demi-glace  
\$49

### Sage-Roasted Monkfish

pancetta and grape brown butter  
\$37

### 14-oz Grilled Rib Eye

whole grain mustard cream  
\$54

### F/I/T Jumbo Grilled Shrimp

rosemary orange emulsion  
\$38

### Chili and Espresso-Rubbed Pork Tenderloin

pumpkin seed chimichurri  
\$36

### WS Roast Garlic-Crusted Strauss Lamb Rack

lamb jus  
\$72

### F/I/T Pan-Seared Arctic Salmon

blood orange beurre blanc  
\$38

### Seared Duck Breast

rhubarb ginger compote  
\$39

## SIDES

Sour Cream and Chive Whipped Potatoes | Twice Baked Sweet Potato  
Shallot & Herb Roasted Fingerling Potatoes | Mixed Grain Pilaf  
Sea Salt-Roasted Asparagus | Wilted Baby Spinach  
Grilled French Green Beans | Creamed Sweet Corn

## ADDITIONS

Jumbo Shrimp (3) \$14

Lump Crab Cake (1) \$10

Vegetarian and gluten-friendly menus available.  
There is a risk of foodborne illness when eating foods of animal origin raw or undercooked.