



## SMALL PLATES

Hungarian Pepper Cakes <i>Risotto, Italian Cheeses, Pomodoro</i>		\$10
Asian BBQ Shrimp <i>Scallion Oil, Crispy Fried Onion</i>		\$12
Wild Mushroom Ragu <i>Parmesan Polenta Cake, Crispy Fried Onion</i>		\$10
Crab Stued Clams <i>Grilled Lemon</i>		\$12
Veal Meatballs <i>Garlic Crostini, Pomodoro, Basil Pesto</i>		\$12
Chicken Wings - <i>Chicken Wings - Single</i>		\$12
<i>Double</i>		\$21
Chicken Fingers <i>Served With Fries</i>		\$12
<i>Hot, Medium, Mild, Gold Rush, BBQ</i>		
Poached Pear & Gorgonzola Flatbread <i>Grilled Red Onion, Balsamic Reduction</i>		\$13
Oven Roasted Tomato Flatbread <i>Caramelized Onion, Italian Cheese Blend, Basil Pesto</i>		\$12
Truffle Fries <i>Parmesan Cheese, Applewood Smoked Bacon</i>		\$10
Onion Rings		\$7
House Made Pizza Logs		\$7
Quesadilla <i>Pepperjack Cheese, Tomatoes, Scallion</i>		
<i>Classic</i>		\$7
<i>Chicken</i>		\$12
<i>Filet Mignon</i>		\$16
Housemade Potato Chips <i>Served with French Onion Dip</i>		\$6

## SALADS

Caesar <i>Brioche Crouton, Parmesan Cheese</i>		\$10
Field Green <i>English Cucumber, Baby Heirloom Tomato, Red Onion, Balsamic Vinaigrette</i>		\$10
Poached Pear <i>Gorgonzola, Grilled Red Onion, Honey Vinaigrette</i>		\$10

SANDWICHES & BURGERS - All Sandwiches accompanied by French Fries

Jalapeno Bacon Jam Burger <i>Gorgonzola, Caramelized Onion, Citrus Aioli, Brioche Roll</i>		\$16
Classic Cheeseburger <i>Lettuce, Tomato, Onion, Brioche Roll</i>		\$15
Grilled Citrus Chicken <i>Lettuce, Tomato, Onion, Citrus Aioli, Brioche Roll</i>		\$14
Black Bean Burger <i>Cheddar, Lettuce, Tomato, Onion, Scallion Vinaigrette, Brioche Roll</i>		\$14

ENTRÉE

Ribeye <i>14oz, Daily Vegetable, Veal Demi Glaze, Crispy Fried Onion</i>		\$28
Filet Mignon <i>8oz, Daily Vegetable, Red Wine &amp; Peppercorn Reduction</i>		\$38
Pan Seared Salmon <i>6oz, Citrus &amp; Herb Risotto, Scallion Oil</i>		\$23
Pan Seared Dayboat Scallops <i>Citrus &amp; Herb Risotto</i>		MP
Surf & Turf <i>8oz Filet Mignon, 8oz Cold Water Lobster Tail, Daily Vegetable, Clarified Butter</i>		MP
Herb and Citrus Marinated Chicken <i>Daily Vegetable, Crispy Fried Onion, Scallion Oil</i>		\$23
Truffle Cavatappi & Cheese <i>Blistered Baby Heirloom Tomato, Parmesan Crumble</i>		\$14
WSL Grain Bowl <i>Toasted Quinoa &amp; Brown Rice, Oven Roasted Seasonal Vegetable, Plum Sriracha Glaze</i>		\$19

SPECIALS

Wednesday - WSL Baby Back Ribs <i>St Louis Style Sauce, Cole Slaw, Sweet Potato Fries</i>		\$9
Thursday - Trivia Night		
Friday - Fish Fry <i>Choice of Beer Battered or Baked, Cole Slaw, French Fries (add \$1 for Panko Crust)</i>		\$9

