

Small Plates

Bangs Island Mussels 19
Steamed with baby heirloom tomatoes, fresh basil, white wine, cream, garlic, shallots, blue cheese and toasted pine nuts

Seared Scallops 21
Jumbo scallops on crispy Geechie Boy grit cakes, basil chermoula sauce, fresh tomatoes, crispy bacon, and asparagus

Prime Beef Tartare 17
Diced tenderloin with olive oil, shallots, capers, & herbs. Served with grilled baguette, dijon & quail egg

Prime Beef Remington 17
A thinly sliced tasting of tenderloin with béarnaise & capers

Ahi Sashimi 13
Sliced Hawaiian tuna with ponzu, wasabi, pickled ginger & seaweed salad

Roasted Dates 13
Roasted dates stuffed with Maytag blue cheese and toasted almonds, wrapped in applewood smoked bacon

Ahi Tacos 17
Yuzu marinated tuna tartare in crispy gyoza shells, with napa cabbage slaw and wasabi tobiko

Soups & Salads

Soups are prepared fresh daily with only the finest ingredients
6 cup / 8 bowl

Golden Beet Salad 13
Slow roasted golden beets, asparagus, baby spinach, toasted hazelnuts, and feta cheese

Leaning Tower Wedge 9
Layered iceberg lettuce, tomatoes, red onion, bacon, ranch dressing, & crumbled blue cheese

Caesar Salad 10
Crisp romaine lettuce, Caesar dressing, & shaved parmesan with herb croutons. (add anchovies for an additional \$2)
(add Sliced Prime tenderloin additional \$11)



Our steaks are Certified USDA PRIME, butchered in house.
We season with sea salt & pepper, cook them to order.
All steaks topped with WBC Butter.
(add on Oscar Style \$8)

New York Strip 12oz _____ 47

Filet 8oz _____ 41

Ribeye 16oz _____ 45

Sides _____ 7/each

- Boursin Whipped Potatoes
- Sautéed Mushrooms & Onions
- Grilled Asparagus
- Wilted Baby Spinach
- Macaroni & Cheese
- Garlic Parmesan Fries
- Idaho Baked Potato
- Fried Brussel Sprouts w/ Bacon

Entrees

18 oz Bison Cowboy Ribeye 43

Free Range Roasted Chicken Breast 24
Crispy skin chicken breast, sautéed baby spinach & tomatoes in a light white wine sauce

Steelhead Trout 29
Seared and roasted with creamy corn and fire roasted poblano peppers, pickled red onions

Seared Ahi Tuna 33
Sesame seared Ahi, sliced over seaweed salad, pickled ginger and wasabi

Alaskan Halibut 31
Pistachio crusted, sautéed baby spinach and asparagus, topped with a spiced Greek yogurt sauce