

## S N A C K S

### ROASTED BRUSSELS SPROUTS

Crispy Pancetta, Shaved Reggiano \$5.95

### HAND BATTERED FRIED PICKLE CHIPS

Garlic Aioli \$3.95

### POLENTA CHIPS

Warm Gorgonzola Sauce \$4.95

### WP BOARD

Chef's Choice Cheeses, Fruit, Prosciutto, Crostini,  
Olives \$15.95

### POPCORN CHICKEN BITES

Mustard Beer Glaze or Buffalo Sauce, Blue Cheese \$7.95

### CRISPY FRIED CALAMARI

Sweet Soy & Lime or A La Mama \$8.95

## S M A L L P L A T E S

### DRUNKEN CLAMS

Little Neck Clams, Chorizo, Arugula, Roasted Fennel,  
Seasonal Beer Broth \$11.95

### MOULES FRITES

Blue Hill Bay Mussels, Sambuca Broth,  
Parmesan Truffle Fries \$12.95

### PAN SEARED DIVER SCALLOPS

Apple Cider Reduction, Crispy Leeks, Fennel Apple Slaw \$11.95

### HUMMUS PLATTER

Chickpea Spread, Wheat Pita, Crisp Veggies, Feta Cheese,  
Red Onion Marmalade, Tatziki \$9.95

### DUCK TACOS

Wonton Shells, Spicy Hoisin BBQ, Micro Greens,  
Pickled Red Onion, Wasabi Lime Aioli \$9.95

## S A L A D S

### BBQ CHOPPED CHICKEN SALAD

Romaine Lettuce, Roasted Pineapple Vinaigrette,  
Tomatoes, Cucumber, Cheddar Cheese, Black Beans,  
Red Onion, BBQ Chicken, Sweet Potato Fries  
For Me \$6.95 For Us \$10.95

### \*CAESAR SALAD

Romaine Lettuce, Caesar Dressing,  
Shaved Reggiano, Rustic Croutons  
For Me \$5.95 For Us \$7.95

### MIXED GREENS

Baby Greens, White Balsamic Vinaigrette, Cucumbers, Tomatoes,  
Carrots, Rustic Croutons  
For Me \$5.95 For Us \$7.95

### GRILLED RADICCHIO

Cranberry Vinaigrette, Red Onion, Goat Cheese,  
Candied Nuts, Crispy Bacon Granny Smith Apple  
For Me \$6.95 For Us \$8.95

## L A R G E P L A T E S

### BUTTERNUT SQUASH RAVIOLIS

Roasted Garlic Ricotta Cream Sauce, Cranberries, Mushrooms,  
Brussels Sprouts, Pine Nuts \$16.95 Add: Prosciutto \$2.00

### \*HAND CUT ORGANIC PORK CHOP

Polenta Fries, Wilted Spinach, Caramelized Onion Pancetta Sauce,  
Crispy Leeks \$21.95

### \*PAN SEARED SALMON

Apple Cider Vinaigrette, Arugula, Roasted Root Vegetables,  
Fennel Apple Slaw \$20.95

### GRILLED TOFU

Asparagus, Wild Rice, Cranberry Orange Glaze \$16.95

### \*GRILLED 14 OZ SIRLOIN

Garlic Mashed Potatoes, Veg of the Day, Red Wine Demi \$23.95

### CIOPPINO

Little Neck Clams, Mussels, Salmon, Shrimp, Calamari, Bacon,  
Tomato Saffron Broth \$17.95

### PAN SEARED CHICKEN BREAST

Garlic Mashed Potatoes or Cavatappi Pasta, Spinach, Asparagus,  
Tomatoes, Mushroom Sherry Sauce, Shaved Reggiano \$16.95

### \*WP 50/50 BURGER

House Made Bacon Beef Burger, Ciabatta, Cheddar Cheese,  
Mustard Beer Aioli, Arugula, Red Onion \$9.50

## G R I L L E D P I Z Z A

Add Gluten Free Pizza Shell From Vienna Bakery \$2.00

### JERK CHICKEN PIZZA

Buttermilk Ranch Spread, Mozzarella Cheese, Spicy Buffalo Cheddar,  
Chopped Bacon, Avocado, Tomato \$13.95

### RED PIZZA

House Made Pomodoro, Mozzarella Cheese, Fresh Basil \$10.95  
Add Pepperoni or Prosciutto \$2.00

### FIG & PROSCIUTTO

Fig Spread, Mozzarella Cheese, Gorgonzola Cheese, Sliced Pear,  
Prosciutto, White Balsamic Glaze \$13.95

### WP PIZZA

Black Pepper Ricotta, Mozzarella Cheese, Wilted Spinach, Charred  
Red Onion, Roasted Root Vegetables, Fresh Basil,  
White Balsamic Glaze \$11.95

## E L E G A N T S I D E S

Wild Rice 3.95

Vegetable of the Day 3.95

Grilled Asparagus 4.95

Sauteed Spinach 5.95

Mashed Red Bliss Potatoes 2.95

French Fries 2.95

Sweet Potato Fries 3.95

Grilled Tofu 3.95

Grilled Chicken Breast (6oz) 3.95

Chicken Cutlet (8oz) 4.50

Grilled Shrimp (3pcs) 6.95

Pan Seared Diver Scallops (3 pcs) 7.95

\*Grilled Sirloin (7oz) 7.95

\*Pan Seared Salmon Filet (4oz) 5.95

\*Consumer Advisory\*

Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness and is not recommended. Items marked with \* are Considered potentially hazardous food items

All of our menu can be cooked gluten free friendly. Please ask your server for help.

P R E F I X . . . \$ 2 9 . 9 5

CHOOSE 1 APPETIZER

Roasted Brussels Sprouts  
Calamari  
Moule Frites  
Duck Taco

CHOOSE 2 ENTREES

Butternut Squash  
Raviolis  
\*Pork Chop  
\*Pan Seared Salmon  
Grilled Tofu  
\*14 oz NY Sirloin  
Pan Seared Chicken  
Breast

CHOOSE 1 DESSERT

Fudgy Wudgy  
Carrot Cake  
Crème Brûlée

ADD A BOTTLE OF WINE FROM

Bin 1 \$25  
Bin 2 \$35  
Bin 3 \$50

W I N E S B Y T H E G L A S S

*Whites*

001	Lindemans Chardonnay	7	25
002	Principato Pinot Grigio	7	25
022	Kendall-Jackson 'Vintner's Reserve' Chardonnay		31
003	Chateau Ste. Michelle Riesling	9	33
004	Oyster Bay Sauvignon Blanc	9	33
005	Riff Pinot Grigio	9	33
006	Seaglass Chardonnay	9.5	41

*Blush*

007	Montevina White Zinfandel	7	25
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*Reds*

008	Bogle Merlot	8	29
009	Straccali Chianti	8	29
010	Main Street Cabernet Sauvignon	8	29
011	Hob Nob Pinot Noir	8.5	33
012	Cline Zinfandel	9	33
013	Cono Sur Pinot Noir	9	33
014	Red Diamond Merlot	9	33
015	Doña Paula "Los Cardos" Malbec	8	37
016	Columbia Crest Grand Estate Cabernet Sauvignon	10	41
017	Penfolds Koonunga Hill Shiraz	?	?

*Sparkling Wine*

018	Moët et Chandon	12	78
019	Lunetta Prosecco (187)	8	-
020	Sofia by Coppola (187)	9	-

W H E N Y O U W A N T T W O G L A S S E S

1/2 BOTTLES

*Whites*

021	Dry Creek Fume Blanc	21
022	Kendall-Jackson 'Vintner's Reserve' Chardonnay	25
023	Clos du Val Chardonnay	25
024	Hess Su'Skol Chardonnay	25
025	Jermann Pinot Grigio	27

*Reds*

026	Clos du Bois Merlot	21
027	Hess Estate Cabernet Sauvignon	25
028	Seghesio Zinfandel	25
029	Clos du Val Pinot Noir	27
030	Steele Pinot Noir	29
031	Fonterutoli Chianti Classico	32