

APPETIZERS

**Buffalo Chicken Dip \$11**  
Spicy dip, fresh tortilla chips

**Crispy Cauliflower \$11**  
Asian BBQ sauce, sesame seeds, scallion, shredded carrots, pickled red onion, chipotle aioli

**Sushi Grade Ahi Tuna\* \$16**  
Wasabi coulis and sweet soy

**Fried Pickle Sticks \$11**  
Spicy ranch

**Deviled eggs \$9**  
Sriracha, candied bacon, jalapeño

**Pretzel Bites \$10**  
Honey cup mustard and nacho cheese

**Artichoke & Spinach Dip \$12**  
Seasoned flatbread & fresh tortilla chips

**Fried Green Tomatoes \$12**  
Pimento Cheese & White BBQ Sauce

**PEI Mussels \$14**  
Lemon-garlic white wine sauce or curry cream

**Fried Brussel Sprouts \$12**  
Gorgonzola, balsamic reduction, candied walnut dust

**Chicken & Brie Quesadilla \$15**  
Brie, mozzarella, grapes, grilled chicken, cilantro

**Sweet Chili Boneless Wings \$13**  
Signature sweet chili sauce & ranch

**Bone-In Wings \$16**  
Buffalo, BBQ, Dry Ranch or Sweet Chili

GRILLED FLAT BREADS \*GLUTEN FREE CRUST AVAILABLE! +\$2

**Margherita \$17**  
Garlic-basil oil, roma tomatoes, basil

**Chicken N' Artichoke Spinach \$18**  
Garlic-basil oil, chopped artichoke and spinach, grilled chicken

**Farmer's Flatbread \$18**  
Grilled chicken, goat cheese, pears, cilantro, balsamic reduction

**Pittsburgh \$18**  
BBQ sauce, fries, chicken, bacon, cheddar

HANDHELDS SERVED WITH CHOICE OF SIDE

**Smash Burger\* \$14**  
Two 4oz smashed patties, American, shredded lettuce, tomato, onion, special sauce, brioche bun

**Classic Cheese Burger\* \$15**  
Fresh ground steak burger, lettuce, tomato, choice of cheese

**Beer Battered Cod \$16**  
Fried cod, lemon wedge, tartar sauce

**Nashville Hot Chicken \$15**  
Crispy chicken breast, Nashville hot sauce, honey, horseradish aioli, pickle, brioche bun

**Crispy Chicken BLT Wrap \$15**  
Candied bacon, lettuce, tomato, cheddar, jalapeño wrap

**Buffalo Chicken Wrap \$15**  
Lettuce, tomato, buffalo sauce, cheddar, jalapeño wrap

**California Turkey Wrap \$15**  
Candied bacon, lettuce, tomato, avocado, honeycup mustard, goat cheese, wheat wrap

**French Dip \$16**  
Shaved prime rib, swiss, provolone, au jus, Parisian baguette

**Shaved Prime Rib Sandwich\* \$18**  
WG Prime Rib, hot pepper rings, mushrooms, provolone, Parisian baguette

**Roasted Turkey Club \$15**  
Candied bacon, lettuce, tomato, American cheese, honey aioli, cranberry relish, challah bread

**Blackened Salmon BLT \$18**  
Candied bacon, greens, tomato, horseradish aioli, gorgonzola cheese, wheat toast

**Reuben \$16**  
Sauerkraut, swiss, thousand island, marbled rye

**Kentucky Hot Brown \$16**  
Open-faced roasted turkey, applewood smoked bacon, sliced tomato, mornay sauce

ENTRÉES

SERVED WITH CHOICE OF TWO SIDES

HOUSE-CUT STEAKS

Roasted garlic-rosemary butter

**Filet Mignon\***  
6 oz \$27 8 oz \$36  
Served with Gorgonzola Bacon Butter & Demi-Glace

**New York Strip Steak\***  
12 oz \$32

**USDA Sirloin 8 oz\* \$20**  
Roasted garlic-rosemary butter with Grilled Chicken \$24 with Grilled Shrimp \$26 with Grilled Salmon \$27

**Keto Grill \$36**  
*Filet Mignon, Chicken, Salmon\**  
Roasted garlic-rosemary butter

STEAK TOPPERS +\$2

Gorgonzola Bacon Butter  
Garlic Wild Mushrooms  
Red Wine Demi-Glace

SURF N TURF

Add WG's Crab Cake \$13  
Add Grilled Salmon \$8  
Add Grilled Shrimp \$8

CHICKEN

**Wild Mushroom Chicken \$22**  
Wild mushroom cream sauce

**Sweet N' Spicy Chicken \$22**  
Jalapeño-orange chili glaze

**Fried Chicken Quarter \$23**  
White BBQ glaze

PASTA

**Parmesan Crusted Chicken & Gnocchi \$23**  
Tomato-basil cream sauce

**Rigatoni Abruzzi \$23**  
Hot sausage, bacon, mozzarella, tomato-basil cream sauce, asiago, red pepper flake

**Shrimp Scampi \$24**  
Lemon-garlic scampi sauce, garlic-basil tomatoes

SEAFOOD

**WG's Crab Cakes \$34**  
Two signature jumbo lump crab cakes, Old Bay rémoulade

**Walnut Salmon\* \$27**  
Walnut crust, spiced orange marmalade

**NC Mountain Trout \$24**  
Lemon pepper seasoned, mango salsa

**Shrimp & Grits \$25**  
Creamy stone ground grits, onions & peppers, chorizo, apple cider gastrique

STREET TACOS

**Fish, Crispy Shrimp, or Salmon Belly \$16**  
Flour tortillas, chipotle aioli, Asian slaw, cheddar cheese, mango salsa

BOWLS

**Korean BBQ Salmon\* or Ahi Tuna\* \$19**  
Rice-almond blend, grilled scallion, sliced egg, pickled Asian slaw, pickled red onions, mango salsa, cilantro, watermelon radish

SOUPS

**French Onion Soup \$8**

**Soup Du Jour \$6**

**Chili \$7**  
Scallions and cheddar

SALADS

**Georgia Peach \$13**  
Arugula, caramelized peaches, toasted sunflower seeds, Manchego cheese, champagne vinaigrette

**Warm Spinach Salad \$12**  
Hot Bacon vinaigrette, pickled onion, marinated mushroom medley, deviled eggs, candied bacon

**Roasted Beet \$9/\$13**  
Fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

**Caramelized Walnut \$9/\$12**  
Pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette

**Pittsburgh \$13**  
Iceberg, egg, onion, tomato, cucumber, bell pepper, pepperoncini, fries, cheddar, mushrooms  
**ADD:** Grilled Chicken \$6 or Fillet Tips\* \$8

**Chopped Cobb \$17**  
Grilled chicken, bacon, avocado, cucumber, red onion, tomato, egg, gorgonzola

**Strawberry Balsamico \$9/\$13**  
Balsamic marinated strawberries, goat cheese, candied almonds, balsamic reduction

**Caesar Parmesan \$8/\$11**  
Romaine, herb-garlic croutons, caesar dressing

SALAD ADD-ONS

WG's Crab Cake \$13      Grilled Chicken \$6  
Grilled Salmon\* \$8      Grilled Shrimp \$8  
Ahi Tuna\* \$9              Grilled Filet Tips\* \$8

DRESSINGS

House Vinaigrette      Fat-Free Raspberry  
Ranch                      1000 Island  
Bleu Cheese              Champagne Vinaigrette  
French                      Hot Bacon Vinaigrette  
Caesar                      Italian

SIDES

Soup du Jour              Baked Sweet Potato  
Garden Salad              Baked Potato  
Caesar Salad              Loaded Baked Potato +\$2  
Seasonal Vegetable      French Onion +\$2  
Mashed Potatoes              Chili +\$2  
French Fries                  Sweet Potato Fries +\$2  
Cole Slaw

STEAK TEMPERATURE

**Pittsburgh Rare**      Seared outside, cold red center  
**Rare**                      Cool red center  
**Medium Rare**          Warm red center  
**Medium**                  Warm pink center  
**Medium Well**          Slightly pink center  
**Well Done**              Little or no pink

\* These items may be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BUBBLES	6 oz.		Bottle
<b>Pearla Prosecco</b> Pale straw color, delicate	\$9		\$45*
<b>Avissi Sparkling Rose</b> Strawberry, raspberry, currant,	\$10		\$40
<b>Moët &amp; Chandon Imperial Brut</b> Mature aroma, peaches, pears			\$90*


WHITE WINES	6 oz.	9 oz.	Bottle
<b>Caposaldo Pinot Grigio</b> Floral, citrus, melon	\$9	\$13	\$36
<b>J. Lohr Riesling</b> Crisp, delicate, apricot aromas	\$10	\$14	\$40
<b>Risata Peach</b> White peach, apricot, crisp	\$11	\$15	\$44
<b>Seven Daughters Moscato</b> Slightly sweet, floral, orange	\$9	\$13	\$36
<b>Whitehaven Sauvignon Blanc</b> Amazing, grapefruit, passion fruit	\$12	\$17	\$48
<b>Hess Shirttail Ranches Sauvignon Blanc</b> Smooth, white peach, guava	\$10	\$14	\$40
<b>Sea Sun Chardonnay</b> Bright fruit, vanilla, nutmeg, buttery	\$10	\$14	\$40
<b>A to Z Chardonnay</b> Citrus, green apple, honeysuckle	\$12	\$17	\$48
<b>J. Lohr "Riverstone" Chardonnay (½ bottle)</b> Full bodied, pear, citrus, toasty oak			\$23*
<b>La Jolie Fleur Rosé</b> Raspberry, plum, crisp fruit	\$11	\$15	\$44

RED WINES	6 oz.	9 oz.	Bottle
<b>Francis Coppola Pinot Noir</b> Juicy, tart, balanced	\$10	\$14	\$40
<b>J Vineyards Pinot Noir</b> Silky, plum and ripe berries, plum	\$14	\$18	\$56
<b>Layer Cake Malbec</b> Berry, clove, plum, spice	\$10	\$14	\$40
<b>Backhouse Merlot</b> Soft, smooth, black cherry	\$9	\$13	\$36
<b>Bonanza By Caymus Cabernet</b> Dark berries, vanilla, cassis	\$10	\$14	\$40
<b>Franciscan Estate Cabernet</b> Velvety, vanilla, ripe black currants	\$11	\$15	\$44
<b>Michael David Freekshow Zinfandel</b> Red currant, cedar, raspberry	\$11	\$15	\$44
<b>Daou Family Estates Cabernet</b> Casis, black currant, cacao	\$11	\$15	\$44
<b>Daou Family Estates Pessimist Red Blend</b> Blueberry, blackberry, vanilla	\$10	\$14	\$40
<b>J. Lohr "7-Oak" Cabernet (½ bottle)</b> Dark caramel, vanilla, dark fruits			\$26*
<b>Duckhorn Merlot</b> Enough said			\$110*

## COCKTAILS

**Rosé All Day \$10**  
Titos, Thatcher's Elderflower, strawberries, simple syrup, lemon, topped with sparkling rose


**Ghost Margarita \$11**  
Ghost Tequila, sours, lime juice, orange juice, Triple Sec

 **Prickly Pear Margarita \$11**  
Thatcher's Prickly Pear, Casamigos Blanco, Sours, Orange Juice, Triple Sec

**Blood Orange Margarita \$11**  
Thatcher's Blood Orange, Casamigos Blanco, Sours, Orange Juice, Triple Sec

## MARTINIS

**Classic \$12**  
Tito's vodka, Boissiere dry vermouth, shaken


 **Bellini Straw-tini \$11**  
Cruzan strawberry rum, strawberry daiquiri mix, splash Champagne, fresh strawberries

**Blood Orange Pom-Tini \$12**  
Thatcher's blood orange, Pama pomegranate liquor, Triple Sec, pineapple juice, orange twist

**Cucumber-tini \$12**  
Hendricks Gin, Thatcher's Cucumber, Prosecco, cucumber garnish

## MOJITOS

**Classic Mojito \$10**  
Bacardi light rum, fresh mint, fresh limes, simple syrup


 **Erica's Famous Frojito \$12**  
Cruzan strawberry rum, strawberries, fresh mint, fresh limes, simple syrup, lime juice

**Blackberry Mojito \$11**  
Bacardi light rum, fresh mint, fresh limes, blackberry liquor, simple syrup, soda water and Sierra Mist

## MULES

**Classic Mule \$9**  
Wheatly vodka, fresh limes, ginger beer


**Blackberry Mule \$10**  
Wheatly vodka, Joseph Cartron blackberry liquor, fresh limes, ginger beer

 **Kentucky Mule \$14**  
Knob Creek Barrel Aged, fresh limes, ginger beer

**Ghost Mule \$11**  
Ghost Tequila, ginger beer, lime



## HOUSE SMOKED BOURBON COCKTAILS

 **WG's Barrel-Aged Manhattan \$13**  
Knob Creek Barrel Aged, Angostura bitters, Boissiere sweet vermouth, Luxardo cherry

**Smoked Manhattan \$13**  
Knob Creek, Boissiere sweet vermouth, dash of bitters, Luxardo cherry

**Smoked Old Fashion \$13**  
Knob Creek, splash simple syrup, dash of bitters, muddled with orange and Luxardo cherry

## BOURBONS

Knob Creek

Knob Creek Rye

Angels Envy

Basil Hayden

Buffalo Trace

Maker's Mark

Basil Hayden Dark Rye

Woodford Reserve

Woodford Rye

## TEQUILAS

Casamigos Blanco

Casamigos Reposado

Cabo Wabo Reposado

Don Julio Blanco

Patron



# HOW DO YOU STEAK?

# MAKE IT STEAK NIGHT.

ELEVATE YOUR SIRLOIN  
WITH SIZZLING COMBOS



## ALL DAY FEATURES

Monday  
\$5 Margaritas

Tuesday  
\$5 Mules

\$5 Yuengling 22oz Drafts

Wednesday  
HALF OFF Wine Bottles  
(restrictions may apply)

Thursday  
HALF OFF Speciality Martinis

Friday  
\$5 Bud Light 22oz Drafts  
\$5 White Claws

Saturday  
\$7 Long Island Iced Teas  
\$4.50 Corona and Corona Premier

Sunday  
\$6 Glass / \$12 Pitcher Sangria  
\$7 Bloody Marys  
\$6 Mimosas