

STARTERS



SALADS

TOASTED RAVIOLI

12 St. Louis style toasted ravioli served with our house made red sauce **\$10**

CHILE LIME SHRIMP

5 Fried Shrimp tossed in a Lime Chile sauce with avocado mousse **\$13**

CRAB MUSHROOMS

mushrooms stuffed with crab cake stuffing & baked with house red sauce. Topped with asiago. **\$14**

CRAB CAKES

crab cakes topped with black bean corn salsa and creole remoulade sauce. **\$15**

SMALL PLATES

CHICKEN STRIPS

5 Fried Chicken Strips with your choice of dipping sauce **\$12**

WINGS

1lb of wings tossed in your choice of sauce (BBQ, Hot, Teriyaki) **\$13**

STEAK BAO BUNS

Steamed Bao Buns with chopped steak, topped with green onions, red cabbage, & Boom Sauce **\$13**

FISH TACOS

2 Flour tortillas stuffed with fried cod, mango pico de gallo, lettuce, topped with a chipotle aioli **\$12**

BEEF MEDALLIONS

Marinated steak kabobs with horse-radish cream sauce **\$11**

WCC CLASSIC

Mixed Greens, grape tomatoes, shallots, and mozzarella.

Sm **\$4.50** Lg **\$8.50**

CAESAR

Romaine, grape tomatoes, croutons, & asiago cheese, tossed in house made Caesar dressing

Sm **\$5** Lg **\$9.50**

COBB SALAD

Mixed greens with bacon, egg, avocado, bleu cheese, grape tomatoes, & bread crumbs

Sm **\$6** Lg **\$12**

GARDEN SALAD

Mixed Greens, cabbage, cucumber, green onion, sesame seeds, & peppers

Sm **\$4.50** Lg **\$8.50**

FRUIT & BERRY SALAD

Mixed Greens, mango, strawberries, blueberries, feta, & candied nuts

Sm **\$5** Lg **\$9.50**

CHEF SALAD

Mixed Greens, turkey, ham, bacon, cheddar asiago, bread crumbs

Sm **\$6** Lg **\$12**

PROTEINS

Grilled Chicken **\$5**

Fried Chicken **\$5**

Salmon **\$6.50**

Shrimp **\$6.50**

Steak **\$10**

All Sandwiches & Wraps come with Fries, Chippers, Coleslaw, Applesauce

BURGERS

LUHR BURGER

Angus Beef on a toasted bun with lettuce, tomato, onion, and pickles **\$12**

CRANBERRY BRIE

Angus beef with Cranberry Bacon Chutney & Crème De La Brie **\$14**

BREAKFAST BURGER

Angus beef with applewood smoked bacon, fried egg, Swiss, mayo, and onion jam **\$15**

SMOKEY BURGER

Angus beef with smoked bacon, smoked gouda cheese, onion jam, and a Moonshine BBQ sauce **\$14**

SANDWICHES

CLUB SANDWICH

Smoked ham & turkey on sourdough with lettuce, tomato, swiss cheese, bacon, & mayo **\$13**

BUFFALO WRAP

Fried or grilled chicken tossed in buffalo sauce with lettuce, tomato, & provolone **\$12**

CHICKEN PESTO

Grilled or fried chicken, pesto, fresh mozzarella, & red sauce on a toasted hoagie **\$13**

NORTHERN DIP

Thin sliced beef layered on a toasted hoagie with pepper jack cheese, Banana peppers, and au jus **\$14**

TURKEY WRAP

Turkey, avocado, lettuce, tomato, bacon, and chipotle ranch wrapped in a flour tortilla **\$13**

COD SANDWICH

Fried Cod with rye bread and tartar sauce **\$12.50**

MOZZ & TRUFFLE ♡

Vegan mozzarella, spinach, caramelized onion, truffle oil, & Dijon on toasted sourdough **\$10**

SHRIMP PO BOY

fried baby shrimp, shredded lettuce, sliced tomatoes, and creole remoulade served on a toasted hoagie **\$12**

Each entrée is served with a small WCC salad, small Caesar Salad or cup of soup

FEATURES

CHICKEN DE CLUB

Grilled Chicken Breast with a Teriyaki Cream Sauce over Mushroom Risotto **\$18**

COD DINNER

1 Lb. of cod served broiled or fried with lemon & hush puppies **\$18**

EGGPLANT PARMESAN

Fried Eggplant with house made red sauce & vegan mozzarella **\$16**

PUTTANESCA PASTA

Beef medallions and mushrooms on top of gemelli with a tomato, caper, and black olive sauce **\$22**

MOLASSES CHICKEN

Grilled Chicken & Red Onions with roasted Lemon Mustard Yukon Potatoes. Topped with a Citrus Molasses Glaze **\$18**

STRAWBERRY SALMON

Grilled Salmon with Strawberry Balsamic on top of a Tomato Jam Risotto **\$24**

CRANBERRY SCALLOPS

Pan seared Scallops over a Cauliflower Puree & Dill Oil. Topped with a Cranberry Bacon Chutney **\$27**

PRIMAVERA PASTA

Spaghetti tossed in a pesto sauce with grape tomatoes, shallots, & red bell pepper. Topped with balsamic reduction and asiago **\$17**

CHOPS & STEAKS

STEAK TOPPER

Shrimp Scampi \$9

Au Poivre \$7

FILET MIGNON

8oz. hand cut beef tenderloin & a balsamic reduction **MP**

THICK CUT RIBEYE

16oz. angus ribeye & a balsamic reduction **MP**

CHERRY DEMI PORK

14oz. Pork Chop over garlic mashed potatoes & topped with a cherry demi-glaze & balsamic reduction **\$23**

NEW YORK STRIP

12oz. hand cut certified angus strip steak & balsamic reduction **MP**

SIDES

\$3.00

French Fries

Chippers

Applesauce

Cole Slaw

\$4.00

Spaghetti

Haricot Vert

Baked Potato (4:30pm)

Alfredo

Vegetable Du Jour

Mashed Potatoes