

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

STEAK BAO BUNS

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

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

LOADED NACHOS

Seasoned beef, chips, jalapenos, black olives, pico de gallo, cheese sauce, and avocado mousse \$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 horseradish 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

SMASH BURGER

Smashed Angus Beef with American cheese, shaved grilled onion, & boom sauce \$9

FRENCH ONION BURGER

Smashed Angus beef topped with stewed onions, shaved prime rib & provolone cheese \$10

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

SALTIMBOCA CHICKEN

Grilled chicken, prosciutto, provolone, tomato, mixed greens, & balsamic aioli 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

MUSHROOM CHALUPA

Seasoned ground mushrooms topped with a creamy tzatziki, Pico de Gallo, radish sprouts, on a grilled pita bread \$9.75

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 and six hush puppies \$18

CHILI CAULIFLOWER

Roasted Cauliflower with hummus, olive relish, chili crisp seasoned vegan grounds \$16

PUTTANESCA PASTA

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

HERB CHICKEN

Fried Chicken breast in creamy herb sauce over haricot vert \$20

SHRIMP & SALMON

Grilled Salmon with shrimp, roasted cauliflower & a chive honey mustard cream sauce. Garnished with brussels petals \$24

PEPPERCORN SEA BASS

Pan Seared Sea Bass over smashed roasted potato & topped with a green peppercorn sauce \$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

FILET MIGNON

8oz. hand cut beef tenderloin & bourbon balsamic reduction MP

CHERRY DEMI PORK

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

STEAK TOPPER

Shrimp Scampi \$9 Au Poivre \$7

THICK CUT RIBEYE

16oz. angus ribeye & a bourbon balsamic reduction MP

NEW YORK STRIP

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

SIDES

\$3.00

French Fries
Applesauce

Chippers
Cole Slaw

\$4.00

Spaghetti
Alfredo

Haricot Vert
Vegetable Du Jour

Baked Potato (4:30pm)
Mashed Potatoes