

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 galo, 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 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**

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

STEAK TOPPER

Shrimp Scampi \$9

Au Poivre \$7

FILET MIGNON

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

THICK CUT RIBEYE

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

CHERRY DEMI PORK

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

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

New Dishes April 2026