

STARTERS & SNACKS

SPICED CHARRED CAULIFLOWER 12

FRIED PICKLES 13
Spicy Remoulade

SPICY CHICKEN TENDERS 19
Salsa Roja Picante, Radish, Cilantro

LAMB SLIDERS 25
Cucumber Mint & Jalapeño Relish, Potato Crisps, Spicy Remoulade

GRILLED HANGER STEAK TACOS 26
Avocado, Slaw, Radish, Jalapeño, Salsa Verde

SALMON TARTARE 23
Jalapeño, Cucumber, Lime, Ginger, Radish, Potato Crisps

SOUP & SALAD

CHICKEN MATZO BALL SOUP 13

SOUP DU JOUR 13

KALE CAESAR SALAD 20
Fennel, Radish, Roasted Garlic Anchovy Dressing (Fried Egg 4 - Striped Bass 36 - Salmon 38)

LEMON TARRAGON CHICKEN SALAD 29
Arugula, Baby Heirloom Tomato, Avocado, Dijon Vinaigrette (Salmon 36)

THAI STEAK SALAD 44
Filet Mignon, Butter Lettuce, Cabbage, Carrot, Scallion, Toasted Peanuts, Soy Ginger Dressing

W & L SALAD 32
Marinated Chicken Thigh, Mesclun Greens, Green Beans, Baby Heirloom Tomatoes, Persian Cucumber, Roasted Chickpeas, Herb Vinaigrette

ARTISANAL SANDWICHES

TUSCAN CHICKEN SANDWICH 24

Baby Arugula, Herb Roasted Tomato, Tarragon Mint Gremolata, Ciabbata (Salmon 36)

SPICY PULLED BBQ BRISKET 28

Slaw, Fried Pickles, Sesame Brioche

STEAK & WILD MUSHROOM RUEBEN 36

Grilled Hanger Steak, Sautéed Cabbage & Fennel, Roasted Wild Mushroom, Spicy Remoulade, Baguette

GOURMET BURGERS

ALL NATURAL GRASS FED BEEF BURGER 23

Butter Lettuce, Tomato, Chipotle BBQ Sauce

TURKEY BURGER 22

Sautéed Cabbage & Fennel, Roasted Wild Mushroom, Basil Garlic Mayo

FRESH SALMON BURGER 29

Cilantro Guacamole, Jalapeño, Spicy Remoulade

LAMB BURGER 29

Cucumber & Jalapeño Relish, Potato Crisps, Spicy Remoulade

VEAL BURGER 32

Wild Mushroom Gravy, Duck Confit, Fried Egg

W & L BURGER 34

Freshly Ground Ribeye, Arugula, Wild Mushroom and Cabernet Reduction, Crispy Fried Shallots

(Fried Egg 4 - Fried Pickles 4 - Thick Cut Pastrami 8)

STEAKS & CHOPS

ILLINOIS RIBEYE STEAK 49 / 59 / 69

Wild Mushroom Veal Sauce, Crispy Fried Shallots - 10 / 14 / 18 oz.

BLACK ANGUS COWBOY RIBSTEAK BONE-IN 59

Jalapeño Salsa Verde

FILET MIGNON 49

Cabernet Reduction

CHEF'S RESERVE 49

Cabernet Reduction

HANGER STEAK 49

Jalapeño Salsa Verde

VEAL CHOP 59

Wild Mushroom Veal Sauce, Crispy Fried Shallots

LAMB CHOPS 58

Tarragon & Mint Gremolata

POULTRY & PASTA

HERB ROASTED CHICKEN 28

Herb Jus

TARRAGON CHICKEN BREAST 29

Herb Jus

SEARED DUCK BREAST 39

Balsamic Green Beans, Crispy Fried Shallots

HOMEMADE VEAL BOLOGNESE GNOCCHI 36

(Vegetarian Option: Kale and Wild Mushroom 30)

FISH

GRILLED SCOTTISH SALMON 37

Tarragon & Mint Gremolata

PEPPER CRUSTED TUNA STEAK 36

Balsamic Reduction

SEARED STRIPED BASS 39

Balsamic Green Beans & Wild Mushroom

SIDES

HOMEMADE FRIES, SWEET POTATO OR SPICY FRIES 12

Basil Garlic Mayo

HOMEMADE ONION RINGS 12

Spicy Remoulade

BASIL & GARLIC MASHED POTATOES 12

BAKED POTATO / SWEET POTATO 8

BALSAMIC GREEN BEANS & CRISPY SHALLOTS 14

SAUTEED SPINACH 13€

MESCLUN SALAD 13

Heirloom Tomato, Balsamic Vinaigrette

HERB BASMATI RICE 10

*18% Service Charge
will be added to
parties of 6 or more
and checks that
exceed 200.00*