

# DINNER Menu

available after 5pm

## STARTERS

(\*new menu items)

SOUP OF THE DAY cup 7 / bowl 9

OYSTER OF THE DAY\*\* half shell w/ lemon, horseradish, cocktail sauce half 18 / dozen 28  
*\*\*regionally sourced on availability, ask your server about today's selection*

CRISPY BRUSSELS SPROUTS & CAULIFLOWER bacon, parmesan, balsamic glaze 11

TRUFFLE PARMESAN FRIES truffle oil, shaved parmesan, soft herbs 8

SHISHITO PEPPERS crispy pork belly, ginger, soy, garlic, togarashi 10

\*SWEET CHILI GLAZED PORK RIBS gochujang paste, crunchy garlic, green onions 12

MORNAY MAC N' CHEESE mozzarella, provolone, asiago, cheddar, parmesan,  
herb bread crumbs 10

\*VWCC VEAL MEATBALLS comes w/ grilled sourdough bread, parmesan, marinara 12

\*AHI 2 WAYS poke and sesame crusted ahi, seaweed salad, pickled ginger, wonton chips 18

## GARDEN

add grilled chicken 4 / shrimp 6 / salmon 8

VWCC PEAR SALAD butter lettuce, crumbled bleu cheese, candied walnuts,  
sweet onion dressing app 7 / entrée 10

CLASSIC CAESAR SALAD romaine, garlic croutons, shaved parmesan app 6 / entrée 9

\*ROASTED BEET SALAD arugula, pistachio, goat cheese, sherry orange vinaigrette 14

COBB SALAD turkey, bacon, tomato, avocado, egg, bleu cheese dressing 15

## TACOS & MORE

PRIME RIB TACOS caramelized onion, salsa, jack cheese, horseradish cream,  
flour tortillas, served w/ rice, beans and side of tortilla chips 16

MAHI MAHI TACOS pickled red onion, avocado, cilantro lime crema, flour tortillas 16

CHEESE QUESADILLA house tortilla chips, sour cream, pico, salsa 9

add avocado 1 / add seasonal vegetable medley 3 / add roasted chicken 4

### Thursday Happy Hour

ALL Starters are 20%off

(available Thursdays after 4:30pm)

#### Thursday Happy Hour Specials

All Wines By The Glass

All Beers on Tap

All Well Cocktails

20%off available after 4:30



## BURGERS AND MORE

served w/ fries or onion rings. upgrade to truffle fries 2

**WCC CHEESEBURGER** cheddar cheese, pickles, lettuce, onion, tomato on brioche bun 16 / add bacon 1

**\*PRIME RIB SLIDERS** A duo of sliders with bbq sauce, coleslaw, dill pickles, mayo, brioche buns 16

**\*CRISPY CHICKEN SANDWICH** coleslaw, dill pickles, mayo on brioche bun 16 add buffalo sauce 1

**\*CLASSIC RUBEEN** corned beef, sauerkraut, thousand island, swiss cheese, on marbled rye 15

**\*FISH AND CHIPS** beer battered local halibut, fries, coleslaw, tartar sauce, lemon 18

## CHEF'S SPECIALTIES

**GF/V VEGGIE STIR FRY** zucchini, carrots, yellow squash noodle, napa cabbage, tofu, tamari 22

**\*CRISPY CHICKEN MILANESE** arugula, shaved red onions, cherry tomatoes, balsamic glaze 22

**\*BRAISED LAMB SHANK** creamy polenta, baby carrots, rosemary lamb jus, parsley 32

**\*GRILLED ANGUS FILET** fingerling potatoes, broccoli raab, cabernet mushroom demi 36

**\*GRILLED ANGUS RIBEYE** asparagus, thyme, shallots, red wine butter served with lobster mac n' cheese 38

**AHI POKE BOWL** sushi rice, krab, cucumber, mango, edamame, avocado, seaweed, eel sauce, spicy mayo 18

**\*LINGUINI AND CLAMS** crispy pancetta, chardonnay, garlic, parsley, grilled crusty bread 26

**\*BLACKENED DIVER SCALLOPS** cheddar grits, bacon lardons, citrus EVOO 38

**\*SCOTTISH SALMON** fingerling potatoes, romanesco, beets, meyer lemon butter 32

## DESSERTS

**WCC SUNDAE** walnut covered ice cream, whipped cream, chocolate sauce 8

**GREG'S BREAD PUDDING** cream anglaise, caramel, Vanilla ice cream 9

**\*VALLEY MUD PIE** ice cream cake, oreo crust, almonds, caramel drizzle 10

**\*MANGO CHEESCAKE** graham cracker crust, mango curd, whipped cream 10

**GF/DF COCONUT SORBET** w/ mango sauce and coconut flakes 9

