

WH STARTERS

WH IRON SKILLET POBLANO CORNBREAD-ROASTED POBLANO PEPPERS, SWEET CREAMED CORN COME TOGETHER TO MAKE OUR KILLER CORNBREAD, DRIZZLED WITH A JALAPEÑO HONEY BUTTER. YUM. 12

THE BLEU DEVILS-BLEU CHEESE, POBLANO AIOLI, SMOKED PAPRIKA. 7

WH BAKED BRIE-PHYLLO WRAPPED BRIE, ROASTED VEGETABLES, GARLIC, DRIED FRUIT, HOUSE MADE CHUTNEY, CROSTINI. 14

HOUSE CUT FRIES-JUMBO FRIES, HOUSE SEASONING, COOL LEMON CILANTRO AIOLI, SPICY KETCHUP. 6

CRUSTED AHI CARPACCIO-SEARED AHI, SALTED WALNUT CRUST, ARUGULA, MAPLE TARRAGON VINAIGRETTE, BALSAMIC GLAZE. 16

MONSTER MEATBALL-8 OZ MOZZARELLA STUFFED MEATBALL, HOUSE MADE MARINARA, PARMESAN, CROSTINI. 14

WH CRAB CAKES-FRESH LUMP CRAB, FIRE ROASTED SWEET PEPPERS, CILANTRO, CHIVES ON A BED OF BABY ARUGULA, DRIZZLED WITH OUR POBLANO AIOLI. 17

POKE-TUNA, WASABI, GINGER, GREEN ONION, CILANTRO, AVOCADO, MANGO, SWEET PEPPERS, SRIRACHA VINAIGRETTE. 16

OUR STREET TACOS...WE MEAN IT-YOUR CHOICE OF STEAK, ROCK SHRIMP, OR SEARED AHI TUNA, THAI NAPA CABBAGE SLAW, ONION STRINGS, GINGER CILANTRO LIME AIOLI. 14

COCONUT CRUSTED SHRIMP-COCONUT CRUSTED SHRIMP, SWEET PEPPERS, SCALLIONS, THAI CURRY BROTH, MANGO, MICRO GREENS, PEANUT AND MACADAMIA NUTS. 16

MEATY CHEESEY ROLLS-BRAISED SHORT RIB, PROVOLONE, GRILLED ONIONS AND BELL PEPPERS, HORSERADISH THYME AIOLI. 12

WH CHEESE & CHARCUTERIE BOARD-A SELECTION OF OUR FINE CHEESES, CURED MEATS, FRUITS, NUTS AND WH HOUSE MADE BREADS. 22

SOUPS AND SALADS

- OUR SALADS ARE BIG ENOUGH TO SHARE -

CHEF'S SELECTION 8 **FRENCH ONION** 9

SOUTHERN WEDGE-ICEBERG LETTUCE, AVOCADO, CILANTRO, CANDIED BACON, SMOKEY BLEU CHEESE CRUMBLES, TOMATOES, GRILLED SWEET CORN, FIRE ROASTED SWEET PEPPERS, SCALLIONS, BLEU CHEESE DRESSING. 13

THE CAESAR-CHILLED ROMAINE, OVEN ROASTED GARLIC, SUNDRIED TOMATOES, SHAVED PARMESAN, SOURDOUGH CROUTON, RED JALAPEÑO CAESAR DRESSING. 11

THE WALL OF QUINOA-RED QUINOA, SPINACH, BABY KALE, SUN-DRIED CRANBERRIES, GOLDEN RAISINS, SUNFLOWER SEEDS, RED ONION, ALFALFA SPROUTS, PEAR VINAIGRETTE. 12

WH CHOPPED SALAD-SWEET BUTTER LEAF LETTUCE, KALE, ROMAINE, CHERRY TOMATOES, GOLDEN APPLE, CANDIED BACON AND CUCUMBERS, TOSSED IN AN APPLE GODDESS VINAIGRETTE, TOPPED WITH CORNBREAD CROUTONS AND SHAVED PARMESAN. 14

SPICY ASIAN MAMBO-JALAPEÑO TERIYAKI MARINATED FILET, FIRE ROASTED PEPPERS AND SPRING ONIONS TOSSED WITH FRESH CHOPPED ROMAINE HEARTS IN OUR WH CREAMY PASILLA PEPPER DRESSING. 18

ADD PROTEIN TO YOUR SALAD CHICKEN 6, BEEF 10, PRAWNS 10

WH SIGNATURE STEAKS

BLACKBERRY GLAZED FILET MIGNON-OUR 100% BLACK ANGUS 8 OZ FILET MIGNON, BLACKBERRY DEMI GLACE, FIRE ROASTED GRAPES, SMOKED BLEU CHEESE, SERVED OVER A TRUFFLED PARSNIP PUREE. 40

WH PEPPERCORN NEW YORK STRIP-OUR 100% BLACK ANGUS NEW YORK STRIP DOUSED IN A BRANDY AND PEPPERCORN GLACE, TOPPED WITH GOLDEN ONION STRINGS. 34

GINGER PONZU BONE-IN RIBEYE-OUR 100% BLACK ANGUS BONE-IN RIBEYE, TOPPED WITH A GINGER PONZU DEMI GLACE, SHITAKE MUSHROOMS, CRISPY ONION STRINGS AND TOASTED SESAME SEEDS. 44

FROM THE GRILL

EACH DISH FROM THE GRILL COMES WITH YOUR CHOICE OF ANY SIDE.

FILET MIGNON	8OZ 38	BONE-IN RIB EYE	18OZ 42
NEW YORK	14OZ 32	GRILLED CHICKEN	8OZ 20

WILLARD HICKS WILLARD HICKS PROUDLY SERVES 100% CERTIFIED ANGUS BEEF. OUR HAND CUT STEAKS ARE PREPARED ON A WOOD BURNING GRILL. STEAKS ARE COOKED TO THE BELOW TEMPERATURES:

RARE- COOL RED CENTER **MEDIUM RARE**- WARM RED CENTER **MEDIUM**- WARM PINK CENTER
MEDIUM WELL- VERY LITTLE PINK **WELL DONE**- COOKED THROUGH, NO PINK

- SAUCES: **PEPPERCORN, TERIYAKI DEMI GLACE, WH SPICY STEAK SAUCE, HORSERADISH AIOLI 1.00** -

SIDES TO SHARE

- THEY ARE BIG -

HORSERADISH MASH -WHIPPED WITH HORSERADISH. 8	BRUSSELS -SAUTÉED WITH BROWN SUGAR AND TRUFFLE OIL. 9
TRI-CAULIFLOWER -ROASTED, TARRAGON VINAIGRETTE. 9	GRILLED CORN -TOPPED WITH COTIJA CHEESE, CILANTRO AND JALAPEÑO BUTTER. 8
FRIED OKRA -BREADED, FRIED, SERVED WITH AIOLI. 8	PANCETTA MACARONI AND CHEESE -MANCHEGO CHEESE, PANCETTA, CREAM. 9
HOUSE CUT FRIES -SHREDDED PARMESAN, LEMON CILANTRO AIOLI, SPICY KETCHUP. 6	WH LOADED BAKED POTATO -WH CANDIED BACON, CHIVES, SOUR CREAM AND GRATED CHEESES. 8
ROASTED BUTTERNUT SQUASH + WALNUTS 8	WILLARD HICKS SAVORY SAUTÉED GREEN BEANS 7
SIZZLING SHROOMS 8	

ENTRÉES

WH STICKY CHICKEN-TEMPURA FRIED CHICKEN BREAST TOSSED IN OUR HOUSE MADE SWEET CHILI PONZU SAUCE. SERVED WITH NISHIKI SUSHI RICE, AND A GRILLED MANGO AND ARUGULA SALAD TOPPED WITH CANDIED ORANGE ZEST AND COCONUT FLAKES. 20

WH RISOTTO WITH SCALLOPS-THREE GIANT PAN ROASTED SCALLOPS SERVED OVER OUR SEASONAL RISOTTO. 24

NOW THIS IS A STEAK BURGER-A ONE POUND PATTY OF THE FINEST USDA CERTIFIED ANGUS BEEF, FRESH TOASTED BRIOCHE BUN, BACON, SWISS CHEESE, ONION STRINGS, ROASTED SWEET PEPPERS, HORSERADISH AIOLI AND SPICY SRIRACHA KETCHUP. SERVED WITH OUR HOUSE CUT FRIES. 16

SHRIMP + GRITS-SHRIMP SERVED IN RED DIABLO SAUCE OVER A BED OF PARMESAN CHEESY GRITS THEN GARNISHED WITH CILANTRO AND SWEET POTATO STICKS. 24

SWEET AND STICKY CHIPOTLE BABY BACK RIBS-FULL RACK OF SLOW ROASTED, FALLIN' OFF THE BONE, SWEET MOLASSES CHIPOTLE BBQ SAUCE RIBS. SERVED WITH WH HOUSE CUT FRIES. HALF RACK 18 / FULL RACK 28

KUROBUTA BONE-IN PORK CHOP-BEAUTIFULLY GRILLED CHOP TOPPED WITH APRICOT CHUTNEY, ACCOMPANIED BY CRISPY BRUSSEL SPROUTS AND MASHED POTATOES, BALSAMIC DRIZZLE FINISH. 26

GRILLED SWORDFISH-CHARBROILED CANDIED LEMON, WHOLE GRAIN BEURRE BLANC, APPLE STICK SALAD. 26

QUINOA STUFFED BELL PEPPER-BELL PEPPER STUFFED WITH RED QUINOA, ONIONS, CELERY AND THYME. SERVED OVER A BEAUTIFUL ROMANESCO SAUCE, TOPPED WITH ARUGULA AND COTIJA CHEESE. 16

WH PAPPARDELLE PASTA-PAPPARDELLE PASTA SERVED STROGANOFF STYLE, BRAISED SHORT RIB, WHITE WINE CREAM, DEMI-GLACE, BALSAMIC GLAZE. 18

BONE-IN SHORT RIB + MASH-BEAUTIFULLY BRAISED BONE-IN SHORT RIB, SERVED OVER A BED OF HORSERADISH MASH DRESSED WITH A CABERNET DEMI-GLACE, TOPPED WITH BLEU CHEESE CRUMBLES AND CRISPY PARSNIP CHIPS. 22

WILLARD HICKS

STEAKS · CHOPS · AMERICAN FARE