

LUNCH MENU

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. 14

HOUSE CUT FRIES-JUMBO FRIES, HOUSE SEASONING, PARMESAN CHEESE, COOL LEMON CILANTRO AIOLI, SPICY KETCHUP. 9

PESTO CHEESY BREAD-FRESH BAKED BREAD, HOUSE MADE PESTO, MELTED MOZZARELLA CHEESE, BALSAMIC DRIZZLE. 14

CALAMARI-CALAMARI STEAK, GREEN BEANS, LEMON WEDGES, YELLOW SQUASH, TOSSED IN SEASONED FLOUR, TOPPED WITH GARLIC HERB OIL, FRESNO PEPPERS AND CURLY GREEN ONION, LEMON AIOLI, HOUSE MADE SPICY COCKTAIL SAUCE. 18

COCONUT CRUSTED SHRIMP-COCONUT CRUSTED SHRIMP, PEPPER SCALLIONS, THAI CURRY BROTH, MANGO, MICRO GREENS, PEANUTS. 20

WH CHEESE & CHARCUTERIE BOARD-A SELECTION OF OUR FINE CHEESES, JUICED MEATS, FRUITS, NUTS AND CROSTINI. 28

APPLE & BLUE CHEESE FLATBREAD-SLICED GREEN APPLE, THINLY SLICED RED ONION, ROASTED GARLIC, MOZZARELLA CHEESE, BLUE CHEESE, FRISÉE SALAD, BALSAMIC GLAZE. 21

SHORT RIB FLATBREAD-CAMELIZED ONIONS, RED PEPPER, MUSHROOMS, MARINARA, FRESH ARUGULA, CHIPOTLE AIOLI DRIZZLE. 21

****OUR STREET TACOS...WE MEAN IT-YOUR CHOICE OF STEAK, SHRIMP, OR SEARED AHI TUNA, THAI NAPA CABBAGE SLAW, ONION STRINGS, GINGER CILANTRO LIME AIOLI. 20**

SHRIMP CEVICHE-ONIONS, TOMATO, CILANTRO, MANGO, JALAPEÑO AND LIME JUICE, SERVED WITH CRISPY TORTILLA CHIPS. 19

MANGO BUFFALO WINGS-SIX WINGS TOSSED IN A ZESTY MANGO BUFFALO SAUCE, SERVED OVER POBLANO AIOLI AND GARNISHED WITH MANGO, CARROT STRIPS AND GREEN ONIONS. 12

SOUP AND SALAD

SPICY ASIAN MAMBO-JALAPEÑO TERIYAKI MARINAD FLET, FIRE ROASTED PEPPERS AND SPRING ONIONS TOSSED WITH FRESH CHOPPED ROMAINE HEARTS IN OUR WH CREAMY PASILLA PEPPER DRESSING. 26

THE CAESAR-CHILLED ROMAINE, OVEN ROASTED GARLIC, SUNDRIED TOMATOES, SHAVED PARMESAN, SOURDOUGH CROUTONS, RED JALAPEÑO CAESAR DRESSING. 14

● OMIT CROUTONS FOR GLUTEN FRIENDLY

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. 17

● OMIT CROUTONS FOR GLUTEN FRIENDLY

SOUTHERN WEDGE-ICEBERG LETTUCE, AVOCADO, CILANTRO, CANDIED BACON, SMOKEY BLUE CHEESE CRUMBLES, TOMATOES, GRILLED SWEET CORN, FIRE ROASTED SWEET PEPPERS, SCALLIONS, BLUE CHEESE DRESSING. 16

ADD PROTEIN TO YOUR SALAD

CHICKEN 8 FILET TIPS 10 PRAWNS 10 SALMON 14

CHEF'S SOUP-ASK YOUR SERVER FOR SELECTION 9

ENTRÉES

CRISPY SHORT RIB TACO PLATE-THAI NAPA CABBAGE SLAW, ONION STRINGS, GINGER CILANTRO LIME AIOLI. 20

CALIFORNIA FRESH GRILLED CHICKEN WRAP-GRILLED CHICKEN, ROMAINE LETTUCE, RED ONION, CHERRY TOMATOES, AVOCADO TOSSED IN RANCH DRESSING AND WRAPPED IN A FRESH FLOUR TORTILLA. SERVED WITH A SIDE OF FRESH FRUIT. 20

BBQ PULLED PORK SANDWICH-DRIZZLED WITH OUR CHIPOTLE BBQ SAUCE, CAMELIZED ONIONS, SERVED ON A TOASTED BUN ALONGSIDE A CRUNCHY SLAW SALAD. 21

WH STICKY CHICKEN-MARY'S FREE RANGE ORGANIC CHICKEN BREAST, TEMPURA FRIED AND 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. 26

****NOW THIS IS A STEAK BURGER**-A ONE POUND PATTY OF THE FINEST CERTIFIED ANGUS BEEF, COOKED TO ORDER, FRESH TOASTED BRIOCHE BUN, BACON, SWISS CHEESE, ONION STRINGS, ROASTED SWEET PEPPERS, HORSERADISH AIOLI AND SPICY SRIRACHA KETCHUP. SERVED WITH OUR HOUSE CUT FRIES. 28 +\$2 FOR SPLIT ORDERS

● OMIT ONION STRINGS FOR GLUTEN FRIENDLY

WH PAPPARDELLE PASTA-PAPPARDELLE PASTA SERVED STROGANOFF STYLE, BRAISED SHORT RIB, RED WINE, DEMI-GLAZE, BALSAMIC GLAZE. 36

*VEGETARIAN OPTION AVAILABLE

SWEET AND STICKY CHIPOTLE BABY BACK RIBS-SLOW ROASTED, FALLIN' OFF THE BONE, SWEET MOLASSES CHIPOTLE BBQ SAUCE RIBS. SERVED WITH WH HOUSE CUT FRIES. HALF RACK 28 FULL RACK 40

PETITE FILET MIGNON-5OZ CERTIFIED ANGUS BEEF, SERVED WITH MASHED POTATOES, BROCCOLI AND A ROSEMARY DEMI GLAZE. 38

****AHI POKE BOWL**-TUNA, RICE, WASABI, GINGER, GREEN ONION, CILANTRO, MANGO, SWEET PEPPERS, SRIRACHA VINAIGRETTE, CUCUMBER, JALAPEÑO, RADISH, CRUMBLD PEANUTS. 21

SHRIMP VEGGIE BOWL-GRILLED SHRIMP, SAUTÉED VEGGIES, SERVED OVER WARM RICE, MAMBO SAUCE DRIZZLE, GREEN ONION GARNISH. 20

GRILLED SALMON FILET-FRESH GILLED SALMON FILET SERVED WITH BROCCOLI, MASHED POTATOES, BEURRE BLANCH DRIZZLE. 31

SEARED AHI TUNA-FRESH SUSHI GRADE AHI, MANGO SALSA, SRIRACHA VINAIGRETTE, SERVED WITH STEAMED RICE, THAI VINAIGRETTE DRIZZLE. 30

GRILLED SWORDFISH-CHARBROILED CANDIED LEMON, WHOLE GRAIN BEURRE BLANC, APPLE STICK SALAD. 36

SIDES TO SHARE

THEY ARE BIG

MASHED POTATOES-WHIPPED WITH BUTTER AND CREAM. 10

HOUSE CUT FRIES-SHREDDED PARMESAN, LEMON CILANTRO AIOLI, SPICY KETCHUP. 9

BRUSSELS-SAUTÉED WITH BROWN SUGAR AND TRUFFLE OIL. 11

PANCETTA MACARONI AND CHEESE-MANCHEGO CHEESE, PANCETTA, CREAM. 11

WH LOADED BAKED POTATO-WH CANDIED BACON, CHIVES, SOUR CREAM AND GRATED CHEESES. 12

SIZZLING SHROOMS-SHALLOTS, GARLIC, THYME. 10

BROCCOLINI-GARLIC, CHILI FLAKES, LEMON, EVOO. 11

ROASTED WINTER SQUASH-SHALLOTS, GARLIC, ROSEMARY, MAPLE. 10

WH SAVORY SAUTÉED GREEN BEANS-SHALLOTS, GARLIC, SOY REDUCTION, TOASTED PEANUTS. 10

● OMIT SOY REDUCTION FOR GLUTEN FRIENDLY

FROM THE GRILL

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

FILET MIGNON 8OZ 60

NEW YORK 14OZ 55

RIBEYE 18OZ 65

BONE-IN RIBEYE 20OZ 95

PORK CHOP 15OZ 36

WILLARD HICKS PROUDLY SERVES 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: PEPPER CORN, TERIYAKI DEMI GLAZE, WH SPICY STEAK SAUCE, HORSERADISH AIOLI 2.00

**DENOTES MENU ITEMS THAT ARE RAW, NOT FULLY COOKED, CONTAIN RAW INGREDIENTS OR ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SEAFOOD, POULTRY OR EGGS MAY RAISE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

● = CONTAINS NUTS ● = GLUTEN FREE