

# Gluten Free Dining

## SMALL PLATES

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**SPANISH MARCONA ALMONDS** - Rosemary Sea Salt **4**

**HOUSE POTATO CHIPS** - Gorgonzola - Chives **4**

**MEDITERRANEAN OLIVE SAMPLER** - Assorted Greek Olives **4**

**EDAMAME HUMMUS** - Belgian Endive **6**

**WG PIMENTO CHEESE DIP** - Tillamook Cheddar - Smoked Gouda - Fire Roasted Sweet Peppers - Jalapeno Peppers - Pimento Stuffed Olives - Belgian Endive **6**

**MEAT AND CHEESE PLATTER** - Prosciutto Di Parma - Genoa Salami - Sopressata - Danish Brie - Sharp Cheddar - Parmesan - Gorgonzola - Accompaniments **Small 12 Large 18**

**BABA GHANOUSH** - Chilled Roasted Eggplant Spread - Accompaniments - Belgian Endive **7.5**

**TUNA TARTARE LETTUCE WRAPS (4)** - Boston Bibb Lettuce - Avocado - Sweet and Sour Honey Mustard Vinaigrette **10**

**WG SALMON CHIPS (4)** - Fresh Smoked Salmon - House Potato Chips - Citrus Aioli - Caper Relish **9**

**FISH TACOS (2)** - Grilled Marinated Mahi-Mahi - Fire Roasted Corn Salsa - Cilantro Lime Crème Fraiche **10**

**WG SPICY SHRIMP AND CALAMARI** - Sweet and Spicy Chili Glaze - Napa Slaw **9**

**BRONZED SHRIMP AND SCALLOP SKEWERS (2)** - Creole BBQ Vinaigrette - Wilted Arugula Salad - Smoked Gouda Grits **14**

**SPICY ZIN BBQ RIBS** - Tender Slow Cooked Ribs - Spicy Zin BBQ - Napa Slaw - Goat Cheese Whipped Potatoes **Half Rack (4) 11 Whole Rack (8) 20**

**WG FILET MIGNON** - Grilled Endive and Sweet Onions - Port Wine Reduction - Grilled Asparagus - Goat Cheese Whipped Potatoes **Petit (3oz) 12.5 Twin Filets (6oz) 20**

**BRAISED BONELESS BEEF SHORT RIB** - Tender Short Rib of Beef - Caramelized Root Vegetable Demi - Creamy Horseradish Sauce - Crispy Parsnips - Grilled Asparagus - Goat Cheese Whipped Potatoes **11**

**GREEK LAMB LOLLIPOPS** - Grilled Marinated Lamb Chops - Goat Cheese Whipped Potatoes - Fresh Mint Feta Pesto **Half Rack (4) 12 Whole Rack (8) 24**

## WG SALADS

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**WISEGUYS SALAD** - House Greens - Candied Pecans - Apples - Sundried Cranberries - Gorgonzola - Cranberry Balsamic Vinaigrette **6 Add Sautéed Shrimp 5 Add Filet Tips 6**

**DINNER SALAD** - House Greens - Crisp Garden Vegetables  
 Choice of: Cranberry Balsamic, Creamy Avocado Caesar, Sweet and Sour Honey Mustard Vinaigrette, Soy Yuzu Vinaigrette, Creole BBQ Vinaigrette **4**

**"NOT SO TRADITIONAL" CAESAR** - Creamy Avocado Dressing - Manchego Cheese - Crispy Polenta Croutons **6**

**SEARED JUMBO SEA SCALLOPS (4)** - Truffled Sea Salt - Mediterranean Arugula Salad - Blood Orange Balsamic Reduction **12**

**SEARED TUNA CHOPPED SALAD** - Sliced Sushi Grade Tuna - House Greens - Sweet and Sour **11**

**GRILLED CHICKEN CAESAR** - Grilled Sliced Chicken - Creamy Avocado Caesar Dressing - Manchego Cheese - Crispy Polenta Croutons **11**

## WG DESSERTS

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**WG CHOCOLATE FONDUE** - Fresh Fruit **8**

**CREME BRULEE FLIGHT** - Raspberry Chambord - Grand Marnier - Kahlua Mocha - Vanilla Bean **7**