

# Small Plates

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share our passion

## SPANISH MARCONA ALMONDS

Rosemary Sea Salt 4

## HOUSE POTATO CHIPS

Gorgonzola - Chives 4

## MEDITERRANEAN OLIVE SAMPLER

Assorted Greek Olives 4

## EDAMAME HUMMUS

Wonton Crisps 6

## WG PIMENTO CHEESE DIP

Tillamook Cheddar - Smoked Gouda - Fire Roasted Sweet Peppers - Jalapeno Peppers - Pimento Stuffed Olives - Belgian Endive - Panzanella Crackers 6

## MEAT AND CHEESE PLATTER

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

## HOT CRAB AND CHEESE FONDUE

Lump Crab - Hearts of Palm - Seasoned Pita Chips 8

## ALMOND CRUSTED DANISH BRIE

Flash Fried - Raspberry Chipotle Compote - Fresh Baguette - Panzanella Crackers 10

## BAKED GOAT CHEESE

Alto Cucina Tomato Basil Sauce - Garlic Toasted Crostini 7

## BABA GHANOUSH

Chilled Roasted Eggplant Spread - Accompaniments - Seasoned Pita Chips 7.5

## SHRIMP AND LOBSTER WONTONS (6)

Cilantro Lime Crème Fraiche 9

## TUNA TARTARE LETTUCE WRAPS (4)

Boston Bibb Lettuce - Avocado - Wonton Crisps - Wasabi Soy Vinaigrette 10

## ROASTED CHICKEN CRÊPES (2)

Tender White Meat Chicken - Wild Mushrooms - Parmesan Cheese Sauce - Grilled Asparagus - Goat Cheese Whipped Potatoes 12

## CEDAR PLANK ROASTED SALMON

Bourbon Soy Glazed Salmon - Grilled Asparagus - Goat Cheese Whipped Potatoes 13

## BRONZED SHRIMP AND SCALLOP SKEWERS (2)

Creole BBQ Vinaigrette - Wilted Arugula Salad - Smoked Gouda Grits 14

## SHRIMP AND LOBSTER RISOTTO

Asparagus - Baby Portabella Mushrooms - Fresh Chives 12

## 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 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

## TEMPURA ASPARAGUS (6)

Parmesan Cream Sauce 7

## STEAK STUFFED MUSHROOMS (4)

Tender Marinated Filet Mignon - Caramelized Onions - Roasted Sweet Peppers - Baby Portabellas - Gorgonzola Cheese 9

## MINI CRAB CAKES (4)

Fire Roasted Corn Salsa - Cilantro Lime Crème Fraiche 11

## WG SPICY SHRIMP AND CALAMARI

Sweet and Spicy Chili Glaze - Napa Slaw 9

## ANGEL HAIR PASTA

Choice of Sauteed Shrimp or Chicken - Asparagus - Toasted Pine Nuts - Goat Cheese - Sundried Tomato Sauce 11

## 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**

18% Gratuity will be added to parties of seven (7) or more.

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# WG Samplers

## WG SEAFOOD SAMPLER

Shrimp and Lobster Wontons - Mini Crab Cakes  
- WG Salmon Chips - Tuna Tartare Lettuce  
Wraps **For Two 23 For Three 34**

## WG MIXED GRILL

Greek Lamb Lollipops - Goat Cheese  
Whipped Potatoes - Braised Short Rib Sliders -  
Spicy Zin BBQ Ribs - WG Filet Mignon **27**

## Salads

### WISEGUYS SALAD

House Greens - Candied Pecans - Apples -  
Sundried Cranberries - Gorgonzola -  
Cranberry Balsamic Vinaigrette **6**

**Add Sauteed 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 Vinaigrette - Crispy Wonton  
Strips - Thai Peanut Drizzle **11**

### GRILLED CHICKEN CAESAR

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

### GRILLED SALMON SALAD

Bourbon Soy Marinated Salmon Filet -  
House Greens - Candied Pecans - Apples  
- Sundried Cranberries **11**

## Sliders

### SEARED TUNA SLIDERS (4)

Truffle Aioli - Petit Greens - Champagne  
Vinaigrette - Fresh Baked Rolls **11**

### BRAISED SHORT RIB SLIDERS (4)

Tender Short Rib of Beef - Creamy  
Horseradish Sauce - Crispy Parsnips **10**

### WG FRIED CHICKEN AND WAFFLES (4)

Savory Belgian Waffle - Succulent Chicken  
Breast - Spiced Pecan Maple Syrup Drizzle **8**

### PRIME BURGER SLIDERS (2)

USDA Prime Graded Beef - Homemade  
Pimento Cheese - Spicy Zin BBQ -  
Caramelized Onions - House Potato Chips **8**

### FILET MIGNON SLIDERS (2)

Grilled Beef Tenderloin - Fresh Homemade Mozzarella - Oven Roasted Tomatoes - Pesto **12.5**

## Pizzettas

### MARGHERITA

Tomato Basil Sauce - Fresh Mozzarella - Pesto **8**

### SICILIAN

Tomato Basil Sauce - Mozzarella - Sopressata -  
Marinated Olives **10**

### MEDITERRANEAN VEGETABLE

Roasted Eggplant - Feta - Caramelized  
Onions - Sweet Peppers - Marinated Olives **9**

### STEAK AND LOBSTER

Parmesan Cream Sauce - Mozzarella - Tender  
Marinated Steak - Maine Lobster - Sauteed  
Mushrooms **12**

### PROSCIUTTO & FIG

Fig Preserves - Mozzarella - Gorgonzola -  
Prosciutto - Caramelized Onions **10**

### WHITE SHRIMP

Parmesan Cream Sauce - Mozzarella -  
Sauteed Shrimp - Shaved Garlic - Pesto **9.5**

### SEARED SUSHI TUNA

Edamame Hummus - Mozzarella - Sliced Sushi  
Grade Tuna - Wasabi Aioli - Soy Chili Sauce **11**

### BBQ CHICKEN

Spicy Zin BBQ - Tender White Meat Chicken -  
Mozzarella - Sweet Onion - Cilantro **9.5**

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