

WINE

RED | GLASS

RICKSHAW® PINOT NOIR | MONTEREY | \$9
JUGGERNAUT® CABERNET CALIFORNIA | \$11
BROADSIDE® MERLOT | PASO ROBLES | \$12
VINA ROBLES® "THE ARBORIST" RED BLEND | PASO ROBLES | \$12
QUILT® CABERNET | NAPA VALLEY | \$16

RED | BOTTLE

VAN DUZER® PINOT NOIR | WILLAMETTE VALLEY | \$52
MARTIS CABERNET SAUVIGNON ALEXANDER VALLEY | \$60
FORTUNE 1621 CABERNET SAUVIGNON NAPA VALLEY | \$60
SALDO® ZINFANDEL | CALIFORNIA | \$60
LEVIATHAN RED BLEND | CALIFORNIA | \$80
THE PRISONER® RED BLEND NAPA VALLEY | \$100
FAUST® CABERNET SAUVIGNON NAPA VALLEY | \$105
DUCKHORN® MERLOT | NAPA VALLEY | \$105
CAYMUS® CALIFORNIA CABERNET CALIFORNIA | \$105
FLOWERS® PINOT NOIR SONOMA COAST | \$105
JORDAN® CABERNET SAUVIGNON | ALEXANDER VALLEY | \$125

WHITE | GLASS

HOUSE SPARKLING | CALIFORNIA | \$7
KENDALL-JACKSON® CHARDONNAY CALIFORNIA | \$9
EROICA® RIESLING | COLUMBIA VALLEY | \$9
CASTELLO DEL POGGIO® MOSCATO ITALY | \$9
RUFFINO® PROSECCO | ITALY | \$9
DRYLANDS® SAUVIGNON BLANC MARLBOROUGH | \$10
ALOIS LAGEDER® "TERRA ALPINA" PINOT GRIGIO | ITALY | \$12
WILLAMETTE VALLEY VINEYARDS® CHARDONNAY
WILLAMETTE VALLEY | \$14

WHITE | BOTTLE

CHANDON® BRUT | CALIFORNIA | \$50
EVENING LAND® CHARDONNAY EOLA-AMITY HILLS | \$50
J VINEYARDS® CALIFORNIA CUVÉE CALIFORNIA | \$52
SAINT CLAIR SAUVIGNON BLANC MARLBOROUGH | \$52
ROMBAUER® CHARDONNAY | CARNEROS | \$85
VEUVE CLICQUOT® BRUT | CHAMPAGNE | \$125

BEER

BOTTLE/CAN BEER

YUENGLING® LAGER | \$5.50
BUD LIGHT® | \$5.50
BUDWEISER® | \$5.50
MILLER LITE® | \$5.50
FOUNDERS® ALL DAY IPA® | \$5.50
SHINER® BOCK | \$6
MODELO® ESPECIAL™ | \$6
CORONA® EXTRA | \$6
HEINEKEN® | \$7
EVERYTHING RHYMES WITH ORANGE (LOCAL) | \$7
GUINNESS® DRAUGHT | \$7
OK CIDER NAUGHTY APPLE (LOCAL) | \$7

DRAFT BEER (16 OZ)

COORS LIGHT® | \$5
MICHELOB ULTRA® | \$5
AMERICAN SOLERA® | \$5
DOS EQUIS® LAGER | \$6.50
BLUE MOON® | \$6.50
SIERRA NEVADA® PALE ALE | \$6.50

SPECIALTY COCKTAILS

PASSION FRUIT MOJITO \$10

Bacardi® Superior Rum | passion fruit syrup | club soda | mint

HURRICANE \$10

Bacardi® Superior Rum | Myers's® Dark Rum passionfruit syrup | orange juice
fresh lime juice | grenadine

BASIL SMASH \$10

Sipsmith® Lemon Drizzle Gin | fresh lemon juice simple syrup | fresh basil

BLACKBERRY AFFAIR \$10

Tito's® Handmade Vodka | St-Germain® Elderflower Liqueur | blackberry syrup
lemon-lime soda

PAPER PLANE \$12

Maker's Mark® Bourbon | Aperol® Aperitivo Averna® Amaro | fresh lemon juice

SIDECAR \$12

Buffalo Trace® Bourbon | Grand Marnier® | fresh lemon juice | raspberry jam

SAZERAC \$12

Sazerac® Rye Whiskey | Courvoisier® VS Cognac | simple syrup | absinthe rinse
lemon peel

FRENCH 75 \$12

Sipsmith® Lemon Drizzle Gin | Champagne | fresh lemon juice | simple syrup

SMOKED OLD FASHIONED \$14

Elijah Craig® Small Batch Bourbon | angostura bitters | simple syrup | smoke

VANILLA ESPRESSO MARTINI \$14

Grey Goose® Vodka Infused With Madagascar Vanilla Beans | Mr. Black® Coffee Liqueur
Licor 43® | cold brew coffee | foam cream (optional)

MAI TAI \$14

Appleton® 12 Year Jamaican Rum | Kuleana® Rhum Agricole | fresh lime juice
Cointreau® | orgeat syrup

APEROL SPRITZ \$14

Aperol® Aperitivo | Ruffino® Prosecco | club soda | orange

STRAWBERRY NEGRONI \$14

NOLET'S® Silver Gin | Strawberry-Infused Campari® | sake vermouth

7TH PLANET \$14

LALO® Blanco Tequila | fresh lime juice | Giffard® Blue Curacao
Ruffino® Prosecco | simple syrup

AFTER-DINNER COCKTAILS

WHITE RUSSIAN \$12

Belvedere® Vodka | coffee liqueur | cold brew coffee | vanilla syrup | foam cream

KENTUCKY COFFEE \$12

Knob Creek® Bourbon | coffee | maple syrup | vanilla foam cream

GRASSHOPPER \$14

Don Julio® Blanco Tequila | Giffard® Menthe Pastille Liqueur
Giffard® Crème De Cacao | heavy cream | mint

20% gratuity will be added to parties of 8+.

APPETIZERS

TOWER OF RINGS \$12

buttermilk ranch | house bbq

ROASTED CORN QUESO \$13

chipotle beef | tortilla chips

FRIED PICKLE SPEARS \$7

buttermilk ranch

MARYLAND-STYLE CRAB CAKES \$16

lemon aioli

DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS \$8

buttermilk ranch

FRIED MUSHROOMS \$7

parmesan | buttermilk ranch

SOUP/SALAD

FRENCH ONION SOUP \$7

swiss | provolone | garlic crouton

LOADED BAKED POTATO SOUP \$6

bacon | cheddar | green onion

WOLF WEDGE \$13

iceberg wedge | bleu cheese dressing | marinated tomato | bacon
bleu cheese crumbles | fried shallots | egg balsamic reduction

WHITE WOLF SPRING SALAD \$13

spinach | salad mix | candied walnuts | mandarin oranges | feta
strawberries | poppy seed dressing

CAESAR SALAD \$9

creamy parmesan dressing | croutons

SALAD ADD-ONS

8 oz Grilled Chicken Breast \$7

6 Grilled Shrimp \$9

8 oz Grilled Salmon \$12

HANDHELDS

choice of one side

WHITE WOLF STEAKHOUSE BURGER \$14

bacon | cheddar | crispy onion straws | lettuce | tomato | pickle | brioche bun

RIB-EYE PHILLY \$14

Shaved rib-eye | caramelized onions | provolone | hoagie

BELLY BLT \$15

Boursin® | cheddar & monterey jack | house smoked pork belly | lettuce | tomato
carolina gold bbq | sliced sourdough

SHRIMP STREET TACOS \$16

blackened shrimp | avocado | pico de gallo | flash fried spinach | chipotle aioli

CHICKEN DELUXE \$13

choice of grilled or fried crispy | swiss | bacon | mayonnaise | lettuce | tomato | brioche bun

20% gratuity will be added to parties of 8+.

Consuming raw or uncooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness.

Food prepared in our kitchens may contain these ingredients;

milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.

STEAKS

charbroiled, topped with shallot butter, crispy onion straws, served with choice of two sides

6 OZ FILET MIGNON \$36

8 OZ FILET MIGNON \$44

10 OZ SIRLOIN \$30

12 OZ N.Y. STRIP \$30

12 OZ RIB-EYE \$33

***** ADD 6 GRILLED SHRIMP TO ANY STEAK \$9**

STEAK TEMPERATURES

Rare | cold red center

Medium Rare | warm red center

Medium | light red center, warm throughout

Medium Well | light pink center, warm throughout

Well | no pink, thoroughly cooked

CHEF'S SPECIALTIES

GRILLED SALMON \$22

Atlantic fillet | bourbon glaze | served with choice of two sides

FISH & CHIPS \$17

beer-battered fish | hand-cut fries | tartar sauce | lemon

ASIAGO SHRIMP \$20

charbroiled | asiago butter | crostini | served with choice of two sides

BLACKENED CHICKEN PASTA \$16

blackened chicken breast | andouille cream sauce | fettuccine | crostini

add blackened shrimp \$9

CHICKEN FRIED STEAK \$17

crispy fried beef steak | white gravy | served with choice of two sides

APPLE BOURBON PORK CHOP \$16

Granny Smith apples | served with choice of two sides

BUTTERMILK FRIED CHICKEN \$16

crispy chicken breast | white gravy | served with choice of two sides

SIDES \$3

SIDE SALAD

SIDE CAESAR

HAND-CUT FRIES

GREEN BEANS

SWEET ROASTED CORN

BAKED IDAHO POTATO

MASHED POTATOES

SWEET POTATO FRIES

PREMIUM SIDES \$5 (\$2.50 UPCHARGE)

MAC N' CHEESE

LOADED BAKED IDAHO POTATO

BRUSSELS, BACON & BOURBON

GRILLED ASPARAGUS

ONION RINGS

PARMESAN RISOTTO

20% gratuity will be added to parties of 8+.

Consuming raw or uncooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness.

Food prepared in our kitchens may contain these ingredients;

milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.