



APPETIZERS

TOWER OF RINGS \$12

buttermilk ranch | house bbq

FRIED PICKLE SPEARS \$7

buttermilk ranch

MARYLAND-STYLE CRAB CAKES \$16

lemon aioli

DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS \$9

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 | balsamic reduction

AUTUMN COBB SALAD \$17

greens | chicken | egg | roasted butternut squash | dried cranberries | feta cheese
bacon | crispy apple chips | maple balsamic vinaigrette

CAESAR SALAD \$9

creamy parmesan dressing | croutons

SALAD ADD-ONS

8 oz Grilled Chicken Breast \$7

6 Grilled Shrimp \$9

Grilled 8 oz Salmon \$12

HANDHELDS

served with hand-cut fries

WHITE WOLF STEAKHOUSE BURGER \$14

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

RIBEYE PHILLY \$14

shaved rib-eye | caramelized onions | provolone | hoagie

BELLY & BOURSIN® GRILLED CHEESE \$14

boursin® | cheddar & monterey jack | house smoked pork belly | house bbq | brioche

HOT HONEY CRISPY CHICKEN SAMMIE \$13

mayonnaise | pickles | lettuce | tomato | brioche

CHICKEN DELUXE \$13

charbroiled chicken breast | Swiss | bacon | mayonnaise | lettuce | tomato | brioche

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.



PREMIUM 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 \$25

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

AMERICAN CATFISH \$17

fried or blackened USA farm raised catfish | hush puppies | hand-cut fries | tartar sauce

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

LOADED BAKED POTATO (\$2 ADDITIONAL)

MASHED POTATOES

PREMIUM SIDES \$5

ELEVATE YOUR ENTREE SIDE OPTIONS \$2.50

MAC N’ CHEESE

MAPLE BACON BRUSSELS

GRILLED ASPARAGUS

ONION RINGS

PARMESAN RISOTTO

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