



Dinner Menu



FOR THE TABLE

WARM SPINACH + ARTICHOKE DIP

Chopped Spinach, Cream Cheese, Artichoke Hearts, Sour Cream, Mozzarella Cheese
Served with House Made Red Salsa + Corn Tortilla Chips
16



CORNMEAL FRIED CALAMARI
Lemon-Red Pepper Aioli, Rustic Tomato Sauce
18

AHI TUNA NACHOS
Crispy Wontons, Avocado, Wakame Salad + Sriracha Mayo
24

CANDIED BACON + DEVILED EGGS  
WB's Original Sweet + Spicy, Thick-Cut, Double Smoked Bacon + Nana Dotty's Deviled Eggs
16


WB'S MEATBALLS
Beef + Veal Meatballs, WB's House made Marinara Sauce, Whipped Ricotta + Crostini
17


BUFFALO FRIED CAULIFLOWER
WB's Buffalo Sauce, Maytag Blue Cheese Crumbles + Buttermilk Ranch Dressing
14

NAKED OYSTERS  
Fresh East Coast Oysters on the Half Shell / Cocktail Sauce, Mignonette, Lemon, Horseradish
24/48


ROASTED BRUSSELS SPROUTS
Shaved Parmesan + Balsamic Glaze
14

SALADS

ROASTED BEETS 
Yellow Beet Puree, Roasted Red Beets, Toasted Pistachio+ Local Goat Cheese Mousse
15

FALL SALAD 
Baby Speckled Lettuce, Diced Butternut Squash, Pumpkin Seeds, Dried Cranberries, Maple-Black Pepper Dressing
15

CAESAR SALAD
Romaine Hearts, Classic Caesar Dressing, Shaved Parmesan Cheese + Croutons
13

KALE SALAD 
Apples, Vermont White Cheddar, Toasted Pecans, Apple Cider Vinaigrette
14

Dinner Menu CONTINUED

PLATES

BUTTERNUT SQUASH RISOTTO

Arborio Rice, Butter, Shallot, White Wine, Parmesan Cheese,
18

ROASTED CHICKEN, COQ AU VIN STYLE

Cremini Mushrooms, Pearl Onions, Bacon Lardons, Red Wine Reduction, Whipped Potatoes
23

MAPLE GLAZED PORK TENDERLOIN

East Texas Yams, Texas Pecans, Wilted Kale, Bourbon Glazed Onions
26

CAJUN BOWTIE PASTA

Bowtie Pasta, Crawfish Tails, Andouille Sausage, Tomato, Tabasco Cream Sauce
26

RED WINE BRAISED BEEF SHORT RIBS

Yukon Gold Mash, Baby Carrots, Veal Demi Glace
48

PAN SEARED VERLASSO SALMON

French Green Lentils, Shaved Brussels Sprouts, Apple Cider Gastrique
29

WB's SHRIMP + GRITS

Sauteed Gulf Shrimp over Creamy Cheddar Grits + Spicy "Brennan's Style" Butter Sauce
24

LAMB BOLOGNESE

Campanelle Pasta, Slow Cooked Lamb Ragu + Aged Pecorino Cheese
31

MAINE LOBSTER RAVIOLI

Rich Lobster Broth Spiked with Sriracha, Bourbon and Cream
39

WB's BURGER

[VOTED BEST BURGER IN FRISCO 2024]

Short Rib + Brisket Blend Beef Patty cooked "Smash Burger Style" with American Cheese
on a Soft Bun + Shoestring Fries. Toppings & condiments on the side
ADD ONS: Bacon \$2/ Candied Bacon \$4/ Avocado \$3/ Caramelized Onion \$2 / Farm Egg \$2
Gluten-Free Bun Available Upon Request

18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.