



# Dinner Menu

## FOR THE TABLE

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### 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 + DEVEILED EGGS WB's Original Sweet + Spicy, Thick-Cut, Double Smoked Bacon + Nana Dotty's Develed Eggs 17

### 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 16

### MAINE LOBSTER ROLL SLIDERS Warm Brioche Hot Dog Roll, Cold Maine Lobster Salad, Cape Cod Chips MP

### TODAYS FRESH NAKED OYSTERS Fresh East Coast Oysters on the Half Shell | Cocktail Sauce, Mignonette, Lemon, Horseradish 24 | 48

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## SALADS

### PANZANELLA Vine Ripe Tomatoes, Cucumber, Red Onion, Focaccia, Burrata, Basil, EVOO, Balsamic Vinegar 17

### WATERMELON + FETA SALAD Arugula, Feta Cheese, Mint + Balsamic Drizzle 15

### CHOPPED WEDGE SALAD Iceberg Lettuce, Grape Tomato, Crumbled Blue Cheese, Candied Bacon, Buttermilk Ranch Dressing, 18


### SUMMER CAESAR SALAD Romaine Hearts, Classic Caesar Dressing, Shaved Parmesan Cheese + Croutons 15


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## PLATES


GEMELLI ALA GENOVESE  
“Twins” Pasta tossed in Basil Pesto, Toasted Pine Nuts + Aged Parmesan  
19

BBQ GLAZED PORK TENDERLOIN   
Roasted Poblano Pepper Grits, “Street Corn” off the Cob  
29

WB's SHRIMP + GRITS   
Sautéed Gulf Shrimp, Creamy Cheddar Grits,  
Spicy “Brennan’s Style” Butter Sauce  
24

PAN SEARED Arka SALMON   
Summer Succotash with Sweet Corn, Vidalia Onion, Fava Beans, Tomatoes,  
Chardonnay Butter Sauce  
32

SAUTÉED VEAL CUTLET  
Angel Hair Pasta, Shallots, Summer Corn, Tomatoes, Basil, EVOO  
40

“BEER CAN” ROASTED CHICKEN   
Molasses Baked Beans, Loaded Mashed Potatoes, Hen Jus  
25

SAUTEED JUMBO LUMP CRAB CAKES  
Whipped Potatoes, Wilted Spinach, Ruby Red Grapefruit Butter Sauce  
42

LAMB BOLOGNESE  
Campanelle Pasta, Slow Cooked Lamb Ragu, Aged Pecorino Cheese  
34

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\*  
19

CAST IRON SEARED RIBEYE  
12-ounce Applewood Smoked Prime Rib Steak  
cooked to your preference of doneness – from medium-rare to well-done,  
WB's Compound Butter, served with Truffle Fries + Horseradish Mousse  
Limited Availability  
44

CATCH OF THE DAY  
Fresh, chef-selected fish prepared with seasonal ingredients and a signature finish.  
Ask Your Server for Today's Catch.  
MP

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