



## Appetizers

**Burrata & Heirloom Tomato** 12  
Arugula | Toasted Pistachio | Balsamic Reduction

**Sea Scallops** 15  
Frizee | Sweet Drop Pepper | Horseradish Aioli

**Tuna Napoleon** 11  
Sesame Marinated Ahi Tuna Layered Between  
Crispy Won Tons | Cucumber | Avocado |  
Green Onions | Sesame Seeds | Spicy Red Pepper Flakes |  
Lemon Juice | Red Pepper Coulis

**Crab Cake** 14  
Horseradish Potato | Bacon | Celery Leaf

**Charcuterie** 16  
Chef selection of three meats and three cheeses |  
Crostini

## Soups

**French Onion** 8

**Soup Du Jour** 6

## Salads

**Wheeling Country Club Salad** 8  
Chopped Mixed Greens |  
Original Tangy House Dressing |  
Crumbled Blue Cheese | Tomato Wedges

**Caesar Salad** 9  
Romaine Hearts | Croutons | Parmesan Cheese |  
Caesar Dressing

**Baby Spinach** 10  
Heirloom Tomato | Strawberry | Red Onion |  
Walnut | Balsamic Vinaigrette

## Entrées

**Seared Sea Scallop** 32  
Boursin Leek Risotto | Haricot Vertes

**Salmon** 28  
Brown Rice Pilaf | Paris Medley | Bourbon Glaze

**Char-Broiled Filet** 41  
8 oz. Filet Mignon | Mashed Potatoes |  
Sherried Mushrooms | Bordelaise Sauce

**New York Strip** 34  
12 oz. New York Strip | Roasted Potatoes |  
Broccolini | Horseradish Cream Sauce

**Crab Cakes** 28  
Warm Bacon Horseradish Potato |  
Sea Island Red Pea Stew

**Grilled Breast of Chicken** 24  
Grand Marnier, Green Peppercorn Demi |  
Cheesy Grits | Brussel Sprouts

**Shrimp & Scallop Linguine** 24  
Pepper | Onion | Mushrooms | Cream Sauce

**Chicken Alfredo** 24  
Grilled Chicken | Linguine | Cream Sauce