



**\$45 PER PERSON
DINNER**

Main Line Today Restaurant Week

◆ Salad ◆

**SPRING MIX SALAD
ROMAINE CAESAR**

◆ DINNER ENTREES ◆

Select one of the following:

LOBSTER RAVIOLI + SEA SCALLOPS

sautéed jumbo sea scallops served with pink lobster ravioli
bathed in parmesan cream sauce

GENOVESE PAPPARDELLE

wide noodles tossed with a soul satisfying red wine braised short rib ragu,
pecorino romano garnish

BOUILLABAISSE RISOTTO

French classic with an Italian twist, shrimp, clams, fresh fish + scallops
simmered with a saffron-tomato broth + creamy risotto,
garnished with garlic aioli, served with French bread

CEDAR PLANK GLAZED SALMON

salmon fillet broiled on cedar, finished with smoky sweet glaze,
whipped potatoes, steamed broccoli florets

◆ Dessert ◆

Select one of the following:

SEASONAL SOFT SERVE GELATO WITH TOPPINGS

WB'S FLOURLESS CHOCOLATE BROWNIE SUNDAE

NEW YORK CHEESECAKE WITH RED WINE CHERRY TOPPING

KEY LIME PIE WITH WHIPPED CREAM + STRAWBERRY SAUCE

*pricing subject to change and is not inclusive of alcohol, tax and gratuity



**\$30 PER PERSON
LUNCH**

Main Line Today Restaurant Week

◆◆ Shared Dips ◆◆

Select one of the following:

BABA GANOUSH
SOUTHERN SHRIMP + CRAB FONDEAUX
IRISH STOUT ONION SOUP

◆◆ ENTREES ◆◆

Select one of the following:

HALF-SIZED ROAST BEEF SANDWICH
slow roasted beef, melted sharp cheddar sauce, au jus dip,
soft baguette, creamy horseradish sauce, pub fries

BUDDHA BOWL (V)
egg noodles, seasonal veggies, hard boiled egg,
cilantro + lime, steeped in umami broth

WILL'S WEDGE
baby iceberg head, creamy rich blue cheese, bacon, hard boiled egg,
tomato, pickled red onion

SALMON HARVEST BOWL
fresh salmon fillet, miso glaze, organic brown rice + farro,
butternut squash, wilted baby kale

◆◆ Dessert ◆◆

Select one of the following:

SEASONAL SOFT SERVE GELATO WITH TOPPINGS
WB'S FLOURLESS CHOCOLATE BROWNIE SUNDAE

*pricing is not inclusive of soda, alcohol, tax and gratuity