

Tuesday–Thursday & Saturday 5:00 PM–8:30 PM
Friday 5:00 PM–9:00 PM

STARTERS

Add Avocado +3, Bacon +2, Grilled Chicken +7, Grilled Mahi Mahi +8, Seared Ahi +9

Daily House-Made Soup.....	Cup 7.00... Bowl 10.50
New England Clam Chowder.....	Cup 6.00... Bowl 9.50
Cajun Ahi Tuna Tataki..... with Wasabi & Shoyu	17.00
Local Ahi Tuna Sashimi..... with Wasabi & Shoyu	17.00
Coconut Garlic Shrimp..... Crispy Fried Coconut Shrimp Topped with Fried Garlic, Kaffir Lime, & Tarragon, Served with a Side of Pineapple Tartar Sauce & Mango Cocktail Sauce	18.50
Sticky K-Town Wings..... Fried Chicken Wings Tossed in Korean Chili Dry Rub, Topped with a Sweet & Spicy Sauce, Garnished with Sesame Seeds & Green Onion	16.50
WYC House Salad..... Mixed Greens, Cucumbers, Tomatoes, & Red Onion with House-Made Lilikoi Dressing	16.75
Caesar Salad..... Crisp Romaine, Aged Grana Padano, House-Made Croutons & Caesar Dressing	15.00
Seasonal Salad..... Roasted Beets, Red Onion, Feta, Strawberries, & Toasted Walnuts with Balsamic Dressing	15.50

MAUKA

Burgers & Sandwiches Served with Shoestring French Fries or Coleslaw | **Sub:** Garlic Fries +1, Onion Rings +2,
or a Side Salad +3 | **Add Ons:** Cheese +2, Bacon +2, Mushrooms +2, Avocado +3, Fried Egg +4, Jalapeños +2,
Caramelized Onion +2, Burger Patty +6, Grilled Shrimp +8

Half-Pound Steak Burger..... with Lettuce, Tomato, Onion, Kosher Dill Pickle, Served on a Sesame Seed Bun	17.50
Quinoa Burger..... House-Made Quinoa Patty with Red Beans & Mixed Beets topped with American Cheese, Dijonnaise Mustard & Caramelized Onion on a Sesame Seed Bun	15.95
WYC Loco Moco..... Half-Pound Steak Blend Patty with Caramelized Onions & Mushroom Gravy Topped with an Over Easy Egg	28.50
French Dip..... Sliced Prime Rib on a Hoagie with Swiss Cheese, served with Au Jus	20.25
12 oz. NY Steak..... Peppercorn Sauce with Herb-Roasted Potatoes & Seasonal Vegetables	47.00
Half Chicken..... Roasted Garlic & Sundried Polenta, Arugula, & Lemon	33.00
Sautéed Mushroom Linguine..... Medley of Sautéed Mushrooms in a Savory Cream Sauce Over Linguine	22.50
Prime Rib (<i>Fridays Only</i>).....	12 oz Cut 48.95... 16 oz Cut 65.00
Slow-Roasted & Herb-Crusted with Rosemary & Garlic, with Au Jus, Horseradish, Loaded Baked Potato & Seasonal Vegetables	

MAKAI

North Shore Fish Tacos..... Three Cajun Grilled Fish Filets with Cabbage, Salsa, Lime, & Lime Cilantro Aioli, Sub Mahi Mahi +3	21.50
Beer Battered Fish & Chips..... with Tartar Sauce, French Fries, & Coleslaw	25.95
Local Grilled Mahi Mahi Piccata..... with Linguini, Seasonal Vegetables, & Lemon Capers Butter Sauce	32.95
Sea Bass..... Seared & Finished with Brown Butter atop of Herbaceous Couscous with Kabocha Squash, with Mango Beurre Blanc.	35.25
Whole Fried Onaga (<i>Fridays only – serves 2</i>)	93.50
Served with Chef's Choice of Sides	

20% service charge will be added to parties of 8 or more.

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