

DINNER

FOR THE TABLE

WHIPPED EGGPLANT 14
Pita, Za'atar

EAST COAST OYSTERS 20/39
Half or Full Dozen, Mignonette,
Mezcal-Horseradish Cocktail Sauce (GF)

CRUSHED AVOCADO 16
Chermoula, Corn Tortilla (GF)

SMOKED LOCAL COD DIP 18
Red Pepper Jam, Sesame Lavosh

TO START

LIONI BURRATA 16
Blood Orange, Balsamic Reduction, Pistachio,
Grilled Sourdough

SHRIMP COCKTAIL 22
New Orleans Cocktail Sauce (GF)

BIGEYE TUNA TARTARE 18
Crushed Avocado, Charred Lemon Soy (GF)

SALMON CRISPY RICE 16
Smoked Chili Aioli, Soy Caramel

P.E.I. MUSSELS 22
Coconut Curry Broth, Scallions,
Chili, Grilled Sourdough

R.I. STYLE CALAMARI 15
Pickled Peppers, Garlic Herb Butter

SPRING ROCK FARMS WAGYU MEATBALLS 17
Soft Italian Polenta, Aged Parmesan

SALADS

CAESAR SALAD 16
Aged Parmesan, Romaine, Treviso,
Sourdough Croutons

ROASTED HEIRLOOM BEETS 18
Frisee Lettuce, Goat Cheese, Honey, Champagne Dressing
Candied Walnuts (GF)

CHOPPED SALAD 23
Romaine, Organic Kale, Quinoa, Barley, Roasted Sweet
Potato, Toasted Almonds, Dried Corn, Shaved Manchego
Lemon Dressing (GF)

ADD TO ANY SALAD
Grilled Murray's Chicken +8
Faroe Island Salmon +10
Wild Shrimp +10
Flat Iron Steak +16

FROM THE HEARTH

MARGHERITA PIZZA 17
San Marzano Tomatoes, Lioni Mozzarella, House Basil

FUNGHI PIZZA 22
Roasted Mushrooms, Taleggio, Pickled Shallot
Pecorino, Truffle

SALAMI PIZZA 22
Tomato Mint Salsa, Shredded Mozzarella

PEAR & GORGONZOLA PIZZA 19
Pear, Gorgonzola

DISHES

MOROCCAN VEGETABLE TAGINE 25
Couscous, Mint, Lemon, Confit Yogurt, Raisins

RIGATONI BOLOGNESE 22
Slow Cooked Beef Bolognese, Aged Parmesan,
Whipped Ricotta

BRAISED SHORT RIB 42
Romanesco Puree, Crispy Onions

HALF ROASTED CHICKEN 28
Brined All-Natural Chicken, Broccolini,
Confit Tomato, Basil, Chili (GF)

MISO GLAZED SALMON 32
Black Rice, Baby Bok Choy, Sesame Seeds (GF)

SAUTEED SCALLOPS 44
White Chocolate and White Truffle Risotto, Squid Ink Tuille

FROM THE GRILL

WHEELHOUSE BURGER 21
Joyce Farms Grass Fed Beef, White Cheddar,
Red Onion, Heirloom Tomato, Lettuce, Special Sauce,
Seeded Brioche Bun, Sea Salt Fries

LOCAL BRANZINO 36
Textures of Sunchokes, Pickled Green Apple
Sherry Vinagrette

GRILLED FLAT IRON STEAK 42
Corn Salsa, Cilantro Chimichurri Sauce

GRILLED CEDAR RIVER 14OZ RIBEYE 55
Horseradish & Red Wine Jus, Smoked Salt (GF)

SIDES

CRISPY POTATO GRATIN 12

SOFT ITALIAN POLENTA 12
Aged Parmesan

GRILLED BROCCOLINI 12
Peanut Soy (GF)

CRISPY BRUSSEL SPROUTS 11
Parmesan, Balsamic

SEA SALT FRIES 11
Rosemary, Tarragon

STAY
CONNECTED
WITH US



From local farms to our kitchen, The Wheel sources only the freshest ingredients from quality purveyors in our community. Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.

Automatic gratuity of 20% will be added to parties of 7 or more