

Soups, Salads & Small Bites

Chef's Seasonal Soup of the Day

Home Style Chicken Soup with Carrots, Celery, and Italian Parsley

*Butter Lettuce "Caesar Salad", Humboldt Fog Cheese, Garlic Croutons, White Anchovies

Pink Lady Apple & D'Anjou Pear Salad, Raisins, Shropshire Cheese, Fennel, Sherry Vinaigrette

Baby Iceberg Lettuce, Cherry Tomatoes, Herb Vinaigrette, Blue Cheese

Chopped Vegetable Salad, Feta Cheese, Garlic Croutons, Creamy Greek Dressing

Chinois Chicken Salad, Candied Peanuts, Crisp Wontons, Chinese Mustard Vinaigrette

Crispy Fried Calamari, Cucumber Slaw, Lemon, Gremolata Aioli

*Spicy Tuna Tartare, Avocado, Pickled Ginger, Cucumber, Crisp Sesame Wontons

Sautéed Maine Crab Cakes, Tomato Relish, Basil Aioli

Garlic-Chili Glazed Chicken Wings, Blue Cheese Dressing

*Mesquite Grilled Steak Skewers, Creamy Celery Salad, House Steak Sauce

Truffled Potato Chips, Maytag Blue Cheese Sauce

Wood Oven Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Wood Oven Roasted Mushrooms, Broccoli, Leeks, Thyme, Taleggio

Roasted Chicken, House BBQ Sauce, Corn, Pasilla Peppers, Red Onions, Cilantro

Meatball, Fresh Mozzarella, Oven Dried Tomatoes, Basil

Prosciutto, Kalamata Olives, Oven Dried Tomatoes, Basil Pesto, Goat Cheese

Italian Sausage, Roasted Peppers, Mushrooms, Smoked Ricotta, Onions, Parsley

Spicy Sopressata, Salami Toscana, Pepperoni, Sausage, Red Onions, Goat Cheese, Green Chilies

Main Courses

House Made Spaghettini Pasta, Tomatoes, Basil, Garlic

"Spaghetti & Meatballs", Spicy Tomatoes, Parsley, Garlic, Pecorino Romano

Sweet Corn & Burrata Cheese Ravioli, Fava Beans, Confit Tomatoes, Basil

Linguini, Manila Clams, Garlic, Pancetta, Chili, Wild Oregano

Ricotta Gnocchi, Sweet Fennel Sausage Bolognese

*Fish of the Day, Fingerling Potatoes, Asparagus, Leek Nage, Truffle Oil

*Steamed Black Mussels, Chorizo, White Wine, Garlic, Grilled Sourdough, Fries, Smoked Paprika Béarnaise

Pancetta Wrapped Meatloaf, Mushroom Gravy, Yukon Gold Potato Puree, Fried Onions

*Sautéed Pacific Salmon, Garlic Spinach, White Corn Puree, Arugula Pesto

Crispy Chicken Milanese, Arugula & Cherry Tomato Salad, Grain Mustard Sauce

From the Charcoal Burning Grill

Organic Chicken, Yukon Gold Potato Puree, Sautéed Vegetables

*Calves Liver, Pancetta, Honey-Roasted Pearl Onions, Sage-Balsamic Brown Butter

*Mustard Crusted Pork Chop, Patty Pan Squash, Semolina "Fondue", Rhubarb Chutney, Aged Balsamic

*Grilled Prime Burger, Vermont Cheddar, Smoked Onion Marmalade

*Grilled Prime Flat Iron Steak, Blue Cheese Butter, Red Wine Sauce, French Fries

*9 oz SRF "American Kobe" Rib Eye Steak, Crisp Potatoes, Grilled Asparagus, Argentinean Chimichurri

Sides

Yukon Gold Potato Puree

Three Cheese "Mac-n-Cheese"

French Fries

Crispy Tuscan Potatoes

Caramelized Brussel Sprouts

Sautéed Market Vegetables

Broccoli, Tomato, Romano

Mixed Organic Lettuces

Executive Chef Scott Irestone

Private Dining Rooms and Catering Available at all Wolfgang Puck Fine Dining Restaurants

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE

*consuming raw or undercooked meat, poultry, seafood, shell stock or eggs
may increase your risk of foodborne illness, especially in case of certain medical conditions

Experience the Newest Addition to our Family

WOLFGANG PUCK PIZZERIA & CUCINA, Inside Crystals at CityCenter

For reservations, please call (702) 238 - 1000.