

## **Soups, Salads, & Small Bites**

Chef's Seasonal Soup of the Day  
Home Style Chicken Soup with Carrots, Celery, and Italian Parsley  
Truffled Potato Chips, Maytag Blue Cheese Sauce  
Butter Lettuce "Caesar Salad", Humboldt Fog Cheese, Garlic Croutons, White Anchovies  
Chinois Chicken Salad, Candied Peanuts, Crisp Wontons, Chinese Mustard Vinaigrette  
Chopped Vegetable Salad, Feta Cheese, Garlic Croutons, Creamy Greek Dressing  
\*Mesquite Grilled Steak Skewers, Creamy Celery Salad, House Steak Sauce  
Garlic-Chili Glazed Chicken Wings, Blue Cheese Dressing  
Crispy Fried Calamari, Cucumber Slaw, Lemon, Gremolata Aioli

## **Wood Oven Pizza**

"Cheese Pizza" – San Marzano 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  
Italian Sausage, Roasted Peppers, Mushrooms, Smoked Ricotta, Onions, Parsley  
Spicy Sopressata, Salami Toscana, Pepperoni, Sausage, Red Onions, Goat Cheese, Green Chilies

## **Breakfast Items**

Buttermilk Pancakes, Warm Blueberry Compote, Vanilla Mascarpone  
Almond Crusted Stuffed French Toast, Fresh Berries, Maple Syrup  
\*Eggs Benedict, Toasted English Muffin, Smoked Ham, Hollandaise, Grilled Asparagus  
French Style Omelet, Field Mushrooms, Gruyere Cheese, Tuscan Potatoes  
House Made Corned Beef Hash, Two Eggs Sunny Side Up, Grilled Ciabatta  
\*Grilled Steak and Eggs, Tuscan Potatoes, Herb Hollandaise Sauce

## **Main Courses**

Chicken Salad Sandwich, Cherry-Pecan Bread, Alfalfa Sprouts, Mixed Baby Greens  
"BLT" – Maple Glazed Pork Belly, Arugula, Vine Ripe Tomatoes, Avocado, Grilled Vegetable Pasta Salad  
Smoked Turkey, Ham & Bacon Club, Herb Aioli, Mixed Mixed Baby Greens  
\*Grilled Prime Burger, Vermont Cheddar Cheese, Smoked Onion Marmalade  
\*Kobe Cheese Steak Sandwich, Jalapeno Aioli, Onion Rings  
"Spaghetti & Meatballs", Spicy Tomatoes, Parsley, Garlic, Pecorino Romano  
Pancetta Wrapped Meatloaf, Mushroom Gravy, Yukon Gold Potato Puree, Fried Onions  
Organic Chicken, Yukon Gold Potato Puree, Sautéed Vegetables  
\*Mesquite Grilled Flat Iron Steak, Blue Cheese Butter, Red Wine Sauce, French Fries

## **Dessert**

Lemon Cheesecake, Blueberry Compote, Candied Lemon  
"Banoffee" - Banana & Toffee Cream Pie, Caramelized Bananas, Whipped Cream  
Chocolate Cream Pie, Graham Cracker Crust, Vanilla Ice Cream  
Seasonal Selection of Ice Cream or Sorbet, Fresh Berries  
Selection of House Made Cookies

## **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.**