

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 Salad, Fennel, Raisins, Spiced Almonds, Sherry Vinaigrette, Shropshire Cheese

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

"Cheese Pizza" – San Marzano Tomato Sauce, Fresh Mozzarella, Basil

Wood Oven Roasted Mushrooms, Broccolini, 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

Sandwiches

Chicken Salad Sandwich, Cherry-Pecan Bread, Alfalfa Sprouts, Mixed Baby Greens

Roast Beef Panini, Sourdough Baguette, Horseradish Aioli, Watercress, Smoked Gouda, Hand Cut Potato Chips

Smoked Turkey, Ham & Bacon Club, Herb Aioli, Mixed Baby Greens

Cuban Style Roast Pork Sandwich, Gruyere Cheese, Hand Cut Potato Chips

"BLT" – Maple Glazed Pork Belly, Arugula, Vine Ripe Tomatoes, Avocado, Grilled Vegetable Pasta Salad

*Marinated Leg of Lamb, Tomato, Shaved Fennel, Hummus, House Made Pita, Couscous

Corned Beef Reuben, Sauerkraut, Swiss, Pretzel Bread, Potato Salad

Main Courses

French Style Omelet, Field Mushrooms, Gruyere Cheese, Tuscan Potatoes

House Made Spaghettini Pasta, Tomatoes, Basil, Garlic

Wild Mushroom Agnolotti, Peas, Carmelized Shallots, Parmesan

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

Ricotta Gnocchi, Sweet Fennel Sausage Bolognese

*Fish of the Day, Parsnip Puree, Braised Leeks, Asparagus, Mushroom Nage

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

*Almond Crusted Salmon, Celery Root Puree, Port Wine Sauce, Sautéed Green Beans

Tempura Battered Fish & Chips, Tartar Sauce, Coleslaw

Organic Chicken, Yukon Gold Potato Puree, Sautéed Vegetables

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

*Grilled Prime Burger, Vermont Cheddar Cheese, Smoked Onion Marmalade, French Fries

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

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 food borne 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.