



Wolfgang Puck Bar & Grill

Fall Dinner Menu

Passed Appetizers and Gourmet Pizzas

Cheese Pizza - Tomato Sauce, Burrata Mozzarella, Basil

Wild Mushrooms Pizza - Leeks, Thyme, Taleggio Cheese

Spicy Chicken Pizza - Roasted Peppers, Eggplant, Cilantro

Italian Sausage Pizza - Roasted Peppers, Smoked Ricotta, Sweet Onions, Mushrooms

Tuscan Salami Pizza - Sopressata, Pepperoni, Goat Cheese, Jalapenos

Truffled Potato Chips, Blue Cheese Sauce

Sweet Corn Soup Shooters

Warm Goat Cheese Crostini, Olive Tapenade

Wild Mushroom Arancini, Truffle Oil, Parmesan Cheese

Crispy Fried Calamari, Gremolata Aioli

Maine Crab Cakes, Marinated Tomatoes, Basil Aioli

Mini Lobster Club Sandwiches, Smoked Bacon, Arugula

Spicy Tuna Tartare, Crisp Sesame Wontons, Avocado, Sweet Soy

Lemon-Chili Glazed Chicken Wings, Creamy Blue Cheese Dressing

Mini Cheeseburgers, Red Onion Marmalade, Garlic Aioli, Aged Vermont Cheddar

Mesquite Grilled Steak Skewers, House Steak Sauce

All prices subject to 20% service charge and 8.1% sales tax



Salads

Pre-select one

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

Spinach Salad, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

Tomato Caprese, Fresh Mozzarella, Aged Balsamic, Micro Basil

Pink Lady Apple Salad, Golden Raisins, Crumbled Blue Cheese, Sherry Vinaigrette

Butter Lettuce Caesar Salad, Focaccia Croutons, Shaved Parmesan

Chinese Chicken Salad, Candied Peanuts, Crisp Wontons

Soups

Pre-select one

Butternut Squash Soup, Cardamom Crème Fraiche

Puree of Mushroom, Truffle Oil, Crostini

Chefs Selection Seasonal Soup of the Day

Pastas

Pre-select one

Four Cheese Ravioli, Cherry Tomatoes, Basil

Wild Mushroom Agnolotti, Peas, Truffle Oil

Ricotta Gnocchi, Fennel Sausage Bolognese

Entrees

Pre-select two; a third choice may be added for an additional \$10.00

Pan Roasted Sea Bass, Parsnip Puree, Wild Mushrooms, Melted Leeks, Truffle Nage

Almond Crusted Salmon, Horseradish Potato Puree, Green Beans, Blood Orange-Red Wine Sauce

Organic Chicken, Yukon Gold Potato Puree, Seasonal Vegetables, Rosemary-Garlic Jus

Pork Schnitzel, Austrian Potatoes, Whole Grain Mustard Sauce

Prime Flat Iron Steak, Caramelized Garlic, Shishito Peppers, Wild Mushrooms

Prime Rib Eye Steak, Grilled Asparagus, Crispy Potatoes, Argentinean Chimichurri

Prime Beef Tenderloin "Au Poivre", Blue Cheese Potato Gratin, Onion-Armagnac Sauce (Add \$5)

All prices subject to 20% service charge and 8.1% sales tax



Desserts

Pre-select one

Double Decadent Chocolate Bar, Crème Fraiche Cream, Raspberries

Banana Crepe, House Made Nutella, Crème Fraiche Cream, Toasted Hazelnuts

Apple Tart Tatin "A La Mode", Caramel Glaze

Tahitian Vanilla Bean Crème Brulee, House Made Cookies

50/50 Baked Alaska, Vanilla Ice Cream, Orange Gelato, Toasted Meringue

Layered Lemon Mascarpone Cheesecake, Cookie Crumb Crust, Huckleberry Compote

Pumpkin Cheesecake, Pumpkin Seed Brittle, Citrus- Cranberry Compote (October- January)

Coffee and Tea Service Included

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