

APPETIZERS

Butternut Squash Soup, *roasted peppers, chives* 4

Tortilla Soup, *avocado, tortillas, cilantro* 4

Tuscan Bean Minestrone, *white beans, tomatoes, pesto* 4

Butter Lettuce Salad, *goat cheese, parmesan, balsamic vinaigrette, tomato bruschetta* 6

Caesar Salad, *parmesan, tomato crostini, caesar dressing* 6

Roasted Beet Salad, *goat cheese, oranges, pecans, fresh greens, balsamic vinaigrette* 7

Greek Salad, *feta, tomatoes, cucumbers, red wine oregano vinaigrette* 9

Crab Cakes *with marinated tomatoes, herb remoulade sauce* 10

Thai Chicken Satay *with spicy chili sauce* 8

Tomato Bruschetta, *goat cheese, pesto, basil, shaved parmesan* 6

WOOD STONE OVEN PIZZAS

Wolfgang's Smoked Salmon *with dill crème, chives* 16

Traditional Margherita *with torn basil* 9

Wild Mushroom, *roasted pearl onions, gruyère, baby arugula, shaved parmesan, pesto* 12

Grilled Seasonal Vegetables, *pesto, fresh mozzarella* 11

Four Cheese Pesto, *mozzarella, fontina, parmesan, goat cheese* 10

Bianco, *bacon, caramelized onions, potatoes, sage* 9

Fennel Sausage, *fresh mozzarella, pesto, sweet peppers* 11

Prosciutto, *arugula, alfredo sauce, shaved parmesan* 13

Pepperoni, *tomato, mozzarella, chilies* 11

Barbecued Chicken, *grilled red onion, cilantro, smoky barbeque sauce* 11

WOLFGANG'S CLASSIC ENTREES

Half Rotisserie Chicken, *garlic butter, rosemary, mashed potatoes* 15

Oven Roasted Salmon, *fennel, tomatoes, arugula, roasted potatoes, horseradish cream* 18

Bacon Wrapped Meatloaf, *mashed potatoes, port wine sauce, crispy onion rings* 14

Sirloin Burger, *aged cheddar, caramelized onions, bacon, lettuce, tomato, remoulade* 12

Slow Braised Short Ribs, *mustard, caramelized onions, cabernet glaze* 17

Pepper Crusted Filet of Beef, *roasted potatoes, spinach, red wine-shallot sauce* 28

Pan Seared Filet of Sole, *lemon, capers, almonds, raisins, parsley* 17

Spaghetti, *tomato, basil, garlic, fresh mozzarella* 10

Cavatappi Chicken Alfredo, *bacon, peas, parmesan* 12

Pumpkin Ravioli, *brown butter, parmesan* 15

Spaghetti & Meatballs, *tomato-basil-garlic sauce, fresh herbs* 14

Four Cheese Macaroni 9

Spaghetti Bolognese, *meat sauce, peas, parmesan* 11

Chinois Chicken Salad, *wontons, cashews, green onions, ginger & sesame honey dressing* 12

Rotisserie Turkey Cobb Salad, *eggs, bacon, green beans, tomatoes, gorgonzola, avocado, balsamic vinaigrette* 14

Curried Chicken Salad, *apples, mixed greens, avocado, toasted pecans, grilled nut bread* 12



For your convenience, an 18% gratuity will be added to parties of eight or more

Fresh, all-natural, organic and locally grown products whenever possible

There's nothing better than a glass of fabulous wine. Experience Wolfgang's hand-picked selection of over two dozen boutique wines from around the world and around the corner.

LIGHT AND BRIGHT...

Sparkling:

Cavit Lunetta Prosecco, Tretino, Italy

Split 7 / Bottle 24

White:

Salvard, "Cuvée Unique" Sauvignon Blanc, Loire Valley, France 2009	7 / 27
Nora Albariño, Rias Baixas, Spain 2009	9 / 35
Wolfgang Puck Private Label Sauvignon Blanc, California 2009	7 / 28
Rudi Wiest, Mosel River Riesling, Germany 2008	8 / 31
Benvolio Pinot Grigio, Friuli, Italy 2008	6 / 23

Red:

Praxis Pinot Noir, Monterey, CA 2008	8 / 31
Michele Chiarlo Barbera D'asti, Piedmont, Italy 2007	8 / 31

SOFT, SMOOTH, AND EASY...

White:

Cadette Bourgogne Blanc, Burgundy, France 2008	9 / 35
Yalumba "Y" Series, Viognier, Australia 2007	7 / 27
Trapiche Torrontes, Mendoza, Argentina 2009	6 / 23

Red:

Substance Syrah, Columbia Valley, Washington 2009	10 / 39
Château Couronneau, Cabernet Sauvignon, Bordeaux Supérieure, France 2008	9 / 35
Fonterutoli "Badiola" Sangiovese, Tuscany, Italy 2007	8 / 31

BOLD, INTENSE, AND LUSTY...

White:

Ken Forrester Petit Chenin Blanc, Stellenbosch, South Africa 2009	6 / 23
Wolfgang Puck Private Label Chardonnay, California 2009	7 / 28

Red:

Wolfgang Puck Private Label Merlot, California 2009	7 / 28
Wishing Tree Shiraz, Australia 2007	6 / 23
Kaiken Malbec, Mendoza, Argentina 2009	6 / 23
Wolfgang Puck Private Label Cabernet, California 2009	7 / 28
Four Sisters Ranch Cabernet Sauvignon, Paso Robles, CA 2005	9 / 35
Clos de Cal Zinfandel, California 2008	9 / 35

Beers

Budweiser, Bud Light	4
Corona	4.50
Heineken	4.50
Fat Tire	4.50
Sierra Nevada Pale Ale	4.50
Blue Moon	4.50
Stella Artois	4.50
Newcastle Brown	4.50
Widmer Hefeweizen	6

Cold Beverages

Fountain Drinks	2.25
Iced Tea	2.25
Lemonade	2.25
Iced Cappuccino	2.75
Iced Café Latte	2.75
Pellegrino Sparkling Mineral H ₂ O	
small bottle 3	large bottle 5
Acqua Panna Natural Spring H ₂ O	
small bottle 3	large bottle 5

Gourmet Coffee & Teas

Cappuccino	2.75
Espresso	2 / 2.50
Coffee	2.50
Hot Tea	2.75