

WOLFGANG PUCK'S
postrio
BAR & GRILL

Soup, Salads & Small Bites

Chef's Seasonal Soup of the Day
Home Style Chicken Soup with Carrots, Celery, and Italian Parsley
*Calm Cove Oysters on the Half Shell, Two Sauces – Half Dozen
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Fresh Lemon
Caesar Salad, Romaine Hearts, Caesar Dressing, Croutons, Parmesan Cheese, White Anchovies
Pink Lady Apple Salad, Arugula, Fennel, Medjool Dates, Shropshire Blue Cheese, Aged Sherry Vinaigrette
Chopped Vegetable Salad, Feta Cheese, Garlic Croutons, Creamy Greek Dressing
Crispy Salt & Pepper Calamari and Rock Shrimp, Scallions, Cilantro, Sweet Thai Chili Sauce
*Spicy Tuna Tartare, Avocado, Pickled Ginger, Cucumber, Crisp Sesame Wontons
Sautéed Maryland Crab Cakes, Tomato Relish, Basil Aioli
Garlic-Chili Glazed Chicken Wings, Blue Cheese Dressing
*Mesquite Grilled Steak Skewers, Creamy Celery Salad, House Steak Sauce
Trio of House Made Sausages, Three Mustards, Roasted Peppers, Baby Mache
Artisan Cheese Selection, Grilled Bread, Seasonal Fruits and Garnishes
Truffled Potato Chips, Blue Cheese Sauce

Wood Oven Baked Pizza

“Margarita 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

Pasta

House Made Spaghettini Pasta, Tomatoes, Basil, Garlic
“Spaghetti & Meatballs”, Spicy Tomatoes, Parsley, Garlic, Pecorino Romano
Roasted Pumpkin Agnolotti, Black Truffle Butter, Toasted Hazelnuts, Parmesan Cheese, Sage
Ricotta Gnocchi, Sweet Fennel Sausage Bolognese
Linguini, Manila Clams, Garlic, Pancetta, Chili, Wild Oregano

Main Courses

Kurobuta Pork Schnitzel, Austrian Potatoes, Marinated Cherry Tomatoes, Whole Grain Mustard Sauce
Free Range Chicken, Yukon Gold Potato Puree, Brussels Sprouts, Butternut Squash, Natural Jus
Crispy Chicken Milanese, Arugula & Cherry Tomato Salad, Grain Mustard Sauce
*Calves Liver, Pancetta, Honey-Roasted Pearl Onions, Sage Balsamic Brown Butter
*Atlantic Salmon, Bok Choy, Baby Shiitake Mushrooms, Soba Noodles, Miso Broth
*Fish of the Day, Parsnip Puree, Braised Leeks, Green Asparagus, Mushroom Nage
Pancetta Wrapped Meatloaf, Mushroom Gravy, Yukon Gold Potato Puree, Fried Onions
*Grilled Prime Burger, Vermont Cheddar Cheese, Smoked Onion Marmalade, Garlic Aioli
*Grilled Prime Flat Iron Steak, Broccolini, Blue Cheese Butter, Red Wine Sauce, French Fries
*9 oz SRF “American Kobe” Rib Eye Steak, Crisp Potatoes, Roasted Cauliflower, Argentinean Chimichurri

Sides

Yukon Gold Potato Puree	Roasted Cauliflower
French Fries	Creamed Spinach
Crispy Tuscan Potatoes	Broccolini, Tomato, Pecorino
Roasted Brussels Sprouts	

Executive Chef Michael Tiva

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