



WOLFGANG PUCK

Small Bites

- General Tso's Crispy Chicken Wings, Chilies, Garlic, Micro Cilantro 22
Soy Glazed Beef Skewers, Pickled Cucumber Salad, Scallions* 23
Wagyu Beef Sliders, Caramelized Onions, Swiss Cheese, Truffle Aioli* 22

Chilled Shellfish

- Iced Oysters, Champagne Mignonette, Cocktail Sauce*
6 pc 24 | 12 pc 48
Poached Gulf Shrimp, Cocktail Sauce 36
Maine Diver Scallop Tartare, Celery, Apple, Black Truffle* 32
Chilled One Pound Maine Lobster, Herb Remoulade 75
Maine Lobster, Gulf Shrimp, Oysters on the Half Shell, Alaskan King Crab Legs
Half 125* / Full 250*

Salads & Appetizers

- Artisanal Hand Made Bread, Vermont Butter, Rosemary Salt 12
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne Herb Vinaigrette 21
Alaskan King Crab "Louis", Gem Lettuce, Hard Boiled Egg, Cherry Tomatoes, Avocado* 31
Japanese Hamachi, Sugar Snap Peas, Pickled Hijiki Seaweed, Spicy Radish, Tangerine Ponzu* 29
Keluga Caviar, Smoked Salmon, Toasted Pan de Mie, Traditional Accompaniments* 135
Hawaiian Big Eye Tuna "Tartare", Seaweed Salad, Avocado-Wasabi Mousse, Rice Crisps* 31
Roasted Bone Marrow, Oxtail Marmalade, Mushroom Duxelle, Parsley Salad, Sourdough Bread 28
Maple Glazed Pork Belly, Apple Puree, Roasted Apples, Watercress 26

From The Sea

- Sauteed Maine Diver Scallops, Toasted Garlic Chili Soy, Cilantro* 48
Broiled Alaskan King Crab, Sambal Chili Lime Butter 85
Pan Roasted Ora King Salmon Steak, Eggplant Paprikash* 45
Whole Baked Stuffed Maine Lobster, Drawn Butter, Lemon 75

Cooked Over Burning Coals & Glowing Embers of Hard White Oak & Mesquite Wood

USDA PRIME, Illinois Corn Fed, Aged 21 Days

- Rib Eye Steak 85 | 12 oz*
Porterhouse (For Two) 155 | 32 oz*
Bone In Rib Eye Steak (For Two) 215 | 40 oz*

USDA Certified Angus Beef, Illinois Corn Fed, Aged 21 Days

- Petit Cut Filet Mignon 75 | 8 oz*

USDA PRIME, Nebraska, Corn Fed, Dry Aged 35 Days

- New York Sirloin 71 | 14 oz*

American Wagyu, Snake River Farms Idaho

- Filet Mignon 89 | 6 oz* 30 each additional 2 oz*
Rib Eye Steak 85 | 9 oz* 30 each additional 2 oz*

Japanese Pure Breed Wagyu Beef (6 Oz. Minimum)

- Sanuki Olive Fed, Kagawa Prefecture, Rib Eye Steak 150 | 2 oz*

More Than Steak

- Half Jidori Chicken, Roasted Brussels Sprouts, Smoked Bacon, Natural Jus 39
Double Cut Colorado Lamb Chops, Argentinean Chimichurri* 62

From the Market

- Hand Cut French Fries with Herbs* 10
Yukon Gold Potato Puree, Parsley 10
Sautéed Baby Spinach, Garlic, Olive Oil 12
Creamed Spinach with Fried Organic Egg* 12
Cavatappi Pasta "Mac & Cheese", Aged Cheddar 16
Roasted Carrots, Cucumber Tzatziki, Aleppo Pepper Honey 16
Kung Pao Cauliflower, Chilies, Garlic, Scallions, Peanuts 18
Warm Jumbo Green Asparagus, Hollandaise Sauce* 18
Wild Field Mushrooms, Shishito Peppers, Mirin, Yuzu 18

Sauces 4

- House Made Steak Sauce Argentinean Chimichurri
Creamy Horseradish Spicy Red Chimichurri
Armagnac & Peppercorn Red Wine Bordelaise
Bearnaise*

Add to The Cuts 10

- Wild Field Mushrooms Caramelized Onions
Point Reyes Blue Cheese Fried Organic Egg*

*Consuming raw or undercooked foods may increase risk of food borne illness. Especially if you have certain medical conditions

This is a single use menu



Executive Chef Matthew Hurley