



WOLFGANG PUCK

### Small Bites

- General Tso's Crispy Chicken Wings, Chilies, Garlic, Micro Cilantro 20
- 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
- Alaskan King Crab, Thai Red Curry Sauce 85
- 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
- Butternut Squash Soup, Maple Cream, Candied Pumpkin Seeds, Pumpkin Seed Oil 18
- Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne Herb Vinaigrette 21
  - Roasted Baby Beets, Whipped Goat Cheese, Blackberry Gel, Watercress 21
- Japanese Hamachi, Yuzu, Winter Citrus, Olive Oil, Espelette Pepper, Chives\* 29
- Hawaiian Big Eye Tuna Sashimi, Citrus Ponzu, Wasabi, Pickled Ginger, Cilantro\* 31
- Keluga Caviar, Smoked Salmon, Toasted Pan de Mie, Traditional Accompaniments\* 125
- Roasted Bone Marrow, Oxtail Marmalade, Parsley Salad, Toasted Sourdough Bread 28
  - Maple Glazed Pork Belly, Apple Puree, Roasted Apples, Watercress 25

### More than Steak

- Crispy Whole Fried Tai Snapper, Jasmine Rice, Toasted Garlic Chili Soy, Cilantro 45
- Half Jidori Chicken, Roasted Brussels Sprouts, Smoked Bacon, Natural Jus 38
  - Double Cut Colorado Lamb Chops, Argentinean Chimichurri\* 58

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

### USDA PRIME, Illinois Corn Fed, Aged 21 Days

- Bone In Rib Eye Steak 78 | 20 oz\*
- Porterhouse ( For Two) 155 | 32 oz\*
- Bone In Rib Eye Steak ( For Two) 225 | 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 69 | 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)

- Private Reserve, Hokkaido, New York Sirloin 130 | 2 oz\*

### 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
- Sautéed Broccolini, Pickled Chili Peppers Lemon, Garlic 15
- Jumbo Asparagus, Brioche Breadcrumbs, Brown Butter 18
- "Loaded" Pee Wee Potatoes, Sour Cream, Bacon, Chives 16
- 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\*



Executive Chef Matthew Hurley

\*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