

Starters

Artisanal Bread - House Made Rustic Ciabatta, Whipped Butter	5
Oven Baked Garlic Bread - Herb Butter, Chili, Italian Parsley	9
Truffled Potato Chips, Point Reyes Blue Cheese Sauce, Chives	15
Beer Battered White Cheddar Cheese Curds, Jalapeno Fry Sauce	15
Maryland Blue Crab Cakes, Basil Pesto Aioli, Tomato Relish	22
Crispy Calamari & Shrimp, Summer Vegetables, Marinara Sauce	19
Chilled Gulf Shrimp Cocktail, Herb Remoulade, Horseradish Cocktail Sauce	25
Crispy Chicken Wings, Black & Bleu Seasoning, Blue Cheese Dressing	18
Mesquite Grilled Steak Skewers, Creamy Slaw, House Steak Sauce*	19
Big Eye Tuna Tartare, Soy-Lime Vinaigrette, Sesame Wontons, Chili Mayo*	24

Soup & Salads

Chicken Noodle Soup, Carrots, Celery, Onion, Fresh Herbs	14
White Bean Soup, Smoky Bacon, Tuscan Kale, Peperonata	15
Caesar Salad, Romaine Hearts, Red Endive, Parmesan Croutons*	17
Fuji Apple & Baby Kale Salad, Maple-Cider Vinaigrette , Aged Goat Cheese, Pepitas	18
Italian Chopped Salad, Soppresata, Provolone, Chickpeas, Olives, Oregano Vinaigrette	18
Chinois Chicken Salad, Candied Cashews, Crisp Wontons, Mustard Vinaigrette	19

Pizza

Margherita, Fresh Mozzarella, Plum Tomatoes, Basil	21
Mushroom Pizza, Goat Cheese, Roasted Garlic, Broccolini, Fresh Thyme	22
Pepperoni, Arrabiata Sauce, Red Onion, Fresh Mozzarella, Oregano	22
Taco Pizza, Cheddar Cheese, Spicy Beef, Shredded Lettuce, Hot Sauce	22
Housemade Italian Sausage, Spinach, Onions, Mozzarella, Fresno Peppers	23

Pasta

Four Cheese Agnolotti, Creamy Tomato Sauce, Basil	24
Hand Cut Fettucini, Wild Mushroom Ragu, Pine Nut Gremolata, Parmesan	25
Rigatoni, Fennel Sausage Bolognese, Ricotta, Italian Parsley	25
Spaghetti & Meatballs, Plum Tomatoes, Basil, Pecorino	27
Linguine & Clams, Shishito Peppers, Scallions, Miso-Garlic Butter	29

Main Course

Grilled Prime Burger, Smoked Onion Jam, Cheddar Cheese, French Fries*	22
"Beyond Meat" Vegan Burger, Vegan Bun & Cheese, Lettuce, Tomato, Onion	19
Half Jidori Chicken, Yukon Potato Puree, Rosemary-Garlic Jus*	33
BBQ Smoked Ribs, Spicy Beef Hot Link, Baked Beans, Slaw, Honey Cornbread	36
Seared Salmon, Autumn Squash Puree, Crispy Brussels, Sherry-Bacon Vinaigrette*	38

Mesquite Grilled Steaks

Prime Flat Iron, Red Wine Sauce, Blue Cheese Butter, Crispy Fries*	43
Prime Ribeye, Haricot Verts, Glazed Cipollini Onions, Grainy Mustard Jus*	53
Pan Seared Filet Mignon, Sautéed Garlic Spinach, Peppercorn Sauce*	60

On the Side

Broccolini, Garlic, Chili Flake	13	Yukon Gold Potato Puree	11
Beer Battered Onion Rings	10	Three Cheese "Mac-n-Cheese"	13
Sweet Potato Fries	10	Crisp French Fries, Sea Salt	9

Executive Chef Dustin Lewandowski

Private Dining Rooms and Catering Available at all Wolfgang Puck Fine Dining Restaurants

*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

"To protect our guests and our community, all Wolfgang Puck employees reporting to work are privately screened for symptoms of COVID-19, administered on a weekly basis. In addition, their body temperature is taken daily as a secondary precautionary measure to reduce the spread of COVID-19."