



WOLFGANG PUCK

Salads and Starters...

Kobe Steak Sashimi, Spicy Radishes \$22
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$22
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$16
Summer Corn Salad, Arugula, Cherry Tomatoes, French Feta, Goat Yogurt "Tzitziki" \$16
Fresh Burrata, Prosciutto Di Parma, Cavaillon Melon, Micro Arugula, Aged Balsamic \$18
Heirloom Tomato Salad, "Humboldt Fog" Goat Cheese, Cured Spanish White Anchovies \$22
Prime Filet Mignon "Carpaccio", Celery Hearts, First Of The Season White Truffles from Alba, Italy \$55
Dungeness Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$33
Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Cherry Compote \$17
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$19
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$17
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$22
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette \$17

Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...

U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

Porterhouse 34 Oz (For Two) \$108
Bone In New York Sirloin 20 Oz \$56
Bone In Rib Eye Steak 20 Oz \$59
Bone In Filet Mignon 16 Oz \$65
Petit Cut New York 10 Oz \$52
Petit Cut Filet Mignon 8 Oz \$52

U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days

New York Sirloin 14 Oz \$59
Rib Eye Steak 16 Oz \$66

American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho

New York Sirloin 8 Oz \$75 (\$20 each additional 2 ounces)
Rib Eye Steak 10 Oz \$80 (\$20 each additional 2 ounces)
Filet Mignon 6 Oz \$75 (\$20 each additional 2 ounces)

A Tasting of New York Sirloin \$145

Japanese Wagyu From Saga Prefecture 2 Oz
American "Kobe Style" From Snake River Farms 4 Oz
U.S.D.A. PRIME Corn Fed From Illinois 4 Oz

True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan

New York Steak \$140 6 Oz (\$45 each additional 2 ounces)
Rib Eye Steak \$180 8 Oz (\$45 each additional 2 ounces)

Organic Poussin Cooked On The Rotisserie, Black Truffle Natural Jus \$34
Double Thick Kurobuta Pork Chop, Fuji Apple & Frog Hollow Nectarine "Moustarda" \$38
Sashimi Quality Big Eye Tuna Steak \$42

Slow Simmered and Pan Roasted...

Kobe Beef Short Ribs "Indian Spiced", Slowly Cooked For Eight Hours, Curried Corn Puree, Garam Masala \$39
Whole Roasted French Sea Bass, Micro Basil, Warm Tomato Vinaigrette \$39
Columbia River Wild King Salmon, Moroccan Charmoula \$38
Pan Roasted Maine Lobster, Truffle Sabayon 2lb \$75

The Sauces \$2

Whole Grain Mustard
House Made Steak Sauce
Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri

Add to the Cuts

Chanterelle Mushrooms \$14
Caramelized Onions \$8
Point Reyes Blue Cheese \$9
Fried Organic Egg \$6

On the Side \$12

French Fries with Herbs
Yukon Gold Potato Puree
Tempura Onion Rings
Soft Polenta with Parmesan

Shallot-Red Wine Bordelaise
Creamy Horseradish
Armagnac & Green Peppercorn
Béarnaise

Bone Marrow \$9
Fresh Summer Truffles \$35

Creamed Spinach with Fried Organic Egg
Sautéed Baby Spinach, Garlic
Organic Carrots, Haricot Vert, Shallots
Fingerling Potatoes, Confit Bacon, Pearl Onions
Caramelized Summer Sweet White Corn
Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar \$21
Wild Field Mushrooms & Japanese Shishito Peppers \$19
Potato Tarte Tatin \$16

A gratuity of 18% will be added to parties 8 or more