

WOLFGANG PUCK CAFÉ

~ Sushi ~

Rainbow Roll

California inside out roll with tuna, whitefish, salmon, shrimp and avocado 14.95

California Roll

Cucumber, avocado and kanikama inside out 12.95

Daily Sushi Special

Our Sushi Chef's innovative creations. Ask your server for details Mkt Price

~ Starters ~

Crispy Calamari

Buttermilk marinated Point Judith calamari, marinated English cucumbers with sweet curry aioli 12.95

Crab Cake

Sauteed Maryland style crab cake with marinated tomatoes, basil aioli, garnished with micro greens 15.95

Asian Style Vegetable Spring Rolls

Plum and Japanese mustard dipping sauces 10.95

Artichoke and Five Cheese Dip

California artichokes with mascarpone, fontina, with crispy flatbread 12.95

Tortilla Soup

With goat cheese and crispy tortillas 6.95

Butternut Squash Soup

One of our signatures... Oven roasted butternut squash with roasted red pepper sauce and chives 6.95

~ Sandwiches ~

All Sandwiches served with Kettle Chips, Fries can be substituted for \$3.95

Soup and Sandwich Combo

Choose one of our soups and a half portion of one of our pockets. 12.95

Beef and Gorgonzola Pocket

Sliced beef with gorgonzola blue cheese, diced tomatoes, sliced red onion and romaine lettuce with horseradish caesar dressing. 12.95

Chicken Aioli Pocket

Sliced chicken breast with mozzarella, chopped romaine, diced tomatoes and sliced red onion with cilantro aioli. 12.95

Blackened Mahi Mahi

Served on a toasted brioche bun with red pepper remoulade 14.95

Burger

Served with white cheddar cheese and smoked onion marmalade 11.95

~ Lunch Favorites ~

Macadamia Nut Crusted Breast of Chicken

Panko and macadamia nut crusted boneless breast of chicken,
sho-yu cream sauce and garlic mashed potatoes 18.95

Meatloaf

Bacon wrapped with ground pork and beef, garlic mashed potatoes
and crispy onion rings 18.95

Fresh Local Fish of the Day

Warm couscous salad, lemon caper butter 18.95

Chilean Salmon

Garlic whipped potatoes, asparagus and basil butter sauce 18.95

Asian Hoisin BBQ Ribs

Crisp Asian slaw, spicy honey mustard dressing 16.95

Grilled Flat Iron Steak with Maytag Bleu Cheese Butter

A 10oz flat iron steak with fries,
Maytag blue cheese butter and crisp onion straws 24.95

~ Pastas ~

Chicken Fettuccine

One of our favorites...Pan roasted chicken in a parmesan
cream sauce 18.95

Rigatoni with Tuscan Vegetables

Rigatoni pasta in a spicy tomato sauce with rapini,
cherry tomatoes, wild mushrooms and spring peas 16.95

Rigatoni with Beef Bolognese

Artisan pasta with braised beef, tomatoes and fresh basil 16.95

Pumpkin Ravioli

Brown butter sauce with fried sage, port wine glaze, toasted
pine nuts and aged parmesan 16.95
add chicken 5.95

Three Cheese Ravioli

Shaved garlic with a smooth tomato sauce 16.95
add meatballs 5.95

~ Wood Fired Pizzas ~

BBQ Chicken Pizza

Roma tomatoes, grilled chicken and red onions 13.95

Pepperoni Pizza

Roasted garlic and sautéed mushrooms 13.95

Margherita Pizza

Roma tomatoes with fresh basil 12.95

Four Cheese Pizza

Pesto sauce, tomatoes, mozzarella, fontina, parmesan and creamy goat cheese 12.95

Italian Sausage and Roasted Red Pepper Pizza

Pesto sauce, mozzarella, fontina and parmesan cheeses with rapini and fresh herbs 13.95

Smoked Salmon Pizza

Dill cream, red onion, chili oil and chives 17.95

~ Lighter Fare ~

Chicken Caesar Salad

“A Classic” hearts of romaine, croutons and freshly grated parmesan 13.95

Chinois Chicken Salad

Spicy honey mustard dressing, shaved chicken with crispy wontons 12.95

Cobb Salad

Bacon, green beans, egg, avocado, blue cheese, tomatoes with citrus shallot vinaigrette 13.95

Spinach Salad

Spinach, radicchio, blue cheese, apples and Caramelized pecans 11.95 add Salmon 5.95

Soup and Salad Combo

Choose one of our soups and your choice of Caesar Salad, Spinach Salad or a Mixed Greens Salad 10.95

~ Wines by the Glass ~

Chardonnay

Clos du Bois, CA 11
Bonterra Chardonnay, CA 10
Chalone Vineyards, CA 9
Kendall-Jackson, CA 13

Interesting Whites

Santa Christina, Pinot Grigio, IT 12
Mezza Corona, Pinot Grigio, IT 7

Thomas Schmitt, Riesling, GR 12
Covey Run, Riesling, WA 10
Plum Wine, Hakutsuru, JA 10
Ferrari-Carano, Fume Blanc, CA 11
Kim Crawford, Sauvignon Blanc, NZ 13
Spy Valley Sauvignon Blanc, N.Z. 12
Hogue Cellars, Sauvignon Blanc, WA 8
Pine Ridge, Chenin-Viognier, CA 10
Kenwood Rose, CA. 10

Sparkling Wine

Louis Perdrier, Blanc di Blancs, FR 12
Banfi, Rosa Regale, IT 13
Moscato di Asti, IT 15

Cabernet Sauvignon

Columbia Crest, "Grand Estate", WA 8
Silver Palm, CA 13
J. Lohr, "Seven Oaks", CA 10
Chalone Vineyards, CA 9

Interesting Red

Astica, Malbec, AR 8
Jacob's Creek, Shiraz, AU 9
Alexander Valley "Sin Zin", CA 13
Echelon, Pinot Noir, CA 11
Rodney Strong, Pinot Noir, CA 14
MacMurray Ranch, Pinot Noir, CA 12
Guenoc, Petite Syrah, CA 13
Ravenswood "Vintner's", Zinfandel, CA 8
Banfi, Chianti Classico Riserva, IT 15
Rancho Zabaco, Zinfandel, CA. 9
Tapestry, Shiraz, AU 14

Merlot

Chalone Vineyards, CA. 10
Coppola "Diamond Series", CA 12
Blackstone, CA 9

Reserve Wine List Available Upon Request

~ Non-Spirited Creations ~

Chocolate Peanut Butter Explosion: A cool delicious blend of chocolate, peanut butter and ice cream. Fantastic! 6.95

Fruite Smoothie: Cool refreshing blend of strawberries, mangos and bananas topped with whipped cream 7.95

Perfect Punch: A delicious blend of orange, cranberry and pineapple juices, shaken and topped with grenadine 5.95

It is our pleasure to attempt to accommodate any special dietary needs that our guests have. Please tell us how we can help you and we would be happy to discuss possible solutions with you.
An 18% Gratuity will be added to all parties of 6 or more.
All foods are cooked to the recommended 2001 Food Code requirements unless otherwise requested.
Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness