The Dining Room

~ Appetizers ~

Smoked Salmon Pizza
Scottish smoked salmon, dill cream spread, and shaved chives 12.95

Hand Rolled Gnocchi
potato gnocchi with slow simmered lamb ragout 13.95

Pan Seared Sea Scallops*
charred eggplant, Thai red curry 17.95

Duck Springroll
pulled duck, Asian vegetables, Chinese mustard 13.95

Ahi Tuna Tartare*
spicy tuna, Sriracha aioli, pickled ginger, scallions, masago roe
in a sesame cone 14.95

~ Soups and Salads ~

Butternut Squash Soup
oven roasted butternut squash, cinnamon crème fraiche and
toasted pumpkin seeds 8.95

Oyster Chowder
potatoes, bacon, Pernod, fresh herbs 10.95

Classic Caesar Salad
romaine hearts with Spago's Caesar dressing and shaved parmesan 9.95

Endive Salad
mixed bitter greens, apples, Maytag blue cheese, candied pecans 9.95

Roasted Organic Baby Beet Salad
Humboldt fog goat cheese, toasted pistachios, arugula
with citrus vinaigrette 11.95

Mixed Greens
assorted baby lettuce, carrots, shallot, cucumber, radish,
house dressing and goat cheese crostini 7.95

~ Aged Beef Classics ~

Filet Mignon*
fire roasted salsa, grilled mushrooms, fingerling potatoes, and asparagus 44.95

Prime NY Strip Steak*
horseradish whipped potatoes, roasted asparagus, and bordelaise sauce 46.95

~ Signature Entrées ~

Wiener Schnitzel von Schwein
breaded pork cutlet, warm potato salad, fresh arugula
and mustard-caper sauce 31.95

Steamed Seasonal Fish "Hong Kong Style"
bok choy, shiitake mushrooms, snap peas, Hong Kong sauce
and chili oil with jasmine rice 34.95

Seared Salmon *
sunchoke puree, lobster butter sauce, and butter poached vegetables 32.95

Wild Mushroom Risotto
mixed mushrooms, Grana Padana, truffle oil 31.95

"Chinois Style" Lamb Rack*
Hunan eggplant stir fry, wasabi mashed potatoes and cilantro-mint
vinaigrette 45.95

Duck Papardelle
slow simmered duck, hand cut pasta 32.95

Organic Chicken
wild mushrooms ragout, dressed watercress, and natural rosemary jus 28.95

Spicy Beef Goulash
braised beef short rib with sautéed spaetzle and parsley 28.95

~ Multiple Course Chef Tours ~

California 4 Course Tour

First Course

Duck Springroll
pulled duck, Asian vegetables, Chinese mustard

Second Course

Endive Salad
mixed bitter greens, apples, Maytag blue cheese, candied pecans

Entrée

please select one

Organic Chicken
wild mushrooms ragout, dressed watercress, and natural rosemary jus

Seared Salmon *
sunchoke puree, lobster butter sauce, and butter poached vegetables

Patisserie

Baked Alaska
torched meringue covered gelato with fresh berries

52.95 per guest

Austrian 3 Course Tour

First Course

Butternut Squash Soup
oven roasted butternut squash, cinnamon crème fraiche and toasted pumpkin seeds

Entrée

Wiener Schnitzel von Schwein
breaded pork cutlet, warm potato salad, fresh arugula and mustard-caper sauce

Patisserie

Apple Strudel

49.95 per guest

~Children's Selections~

Petite Filet Mignon*
four ounce filet mignon served with whipped potatoes and baby vegetables 17.95

Grilled Chicken Breast
boneless grilled chicken served with whipped potatoes and baby vegetables 14.95

Chicken Tenders
breaded and fried served with whipped potatoes or smiley fries 9.95

Pennette Pasta
pennette pasta, served with choice of traditional tomato sauce or parmesan cream sauce 9.95

~Sushi~

Maine Lobster Maki*
a tempura roll with fresh lobster, Hass avocado, sweet soy glaze, and spicy masago aioli 42.95

Filet Mignon Tataki*
seared filet, daikon sprouts and a sauce trio 32.95

Hamachi Sashimi Skewer*
Japanese yellowtail with a sesame ponzu 15.95

Sashimi Platter*
16 pieces of the chef's selection sashimi 34.95

Nigiri Sushi Platter*
8 pieces of the chef's selection nigiri sushi 28.95

Gift Cards
Wolfgang Puck Grand Cafe gift cards are available for purchase year-round. Please ask your server for more information.

An 18% gratuity will be automatically added to the check for parties of six or more. We appreciate our guests' understanding.

**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.