

DINNER

SERVED FROM 4PM UNTIL CLOSE

STARTERS

Fresh Mozzarella & Prosciutto

basil, balsamic vinegar, olive oil and cracked pepper 12.95

Crab Cakes

with marinated tomatoes and remoulade 15.95

Vegetable Spring Rolls

with Chinese mustard 10.95

Tomato Bruschetta

goat cheese, pesto, basil and shaved parmesan 9.95

Calamari

with remoulade 11.95

SOUPS AND SIDE SALADS

Butternut Squash Soup

roasted peppers and chives 7.95

Tortilla Soup

avocados, tortilla strips and cilantro 7.95

Butter Lettuce Salad

balsamic vinaigrette and gorgonzola cheese 8.95

Endive Salad

mixed greens, blue cheese, apples and sherry vinaigrette 8.95

Traditional Caesar Salad

tomato bruschetta 6.95

ENTRÉE SALADS

Chicken Caesar

parmesan, tomato crostini and caesar dressing 13.95

Beet Salad

roasted beets, butter lettuce, oranges, pecans, goat cheese and balsamic vinaigrette 11.95

Chinois Chicken

crispy wontons, cashews, green onions, ginger & sesame honey dressing 12.95

Shrimp Greek

feta, tomatoes, cucumbers and red wine oregano vinaigrette 14.95

WOLFGANG'S CLASSICS

Oven Roasted Salmon*

tomato, fennel, roasted potatoes and horseradish cream 26.95

Pan Seared Sea Bass

cannellini beans, sautéed spinach and cherry tomato vinaigrette 28.95

Steak Frites*

7 oz flat iron steak with fries, arugula and crispy onions 28.95

Sirloin Burger*

with aged cheddar, bacon, caramelized onions, Puck sauce and French fries 14.95

Bacon Wrapped Meatloaf

mashed potatoes, port wine sauce and crispy onion rings 18.95

Rotisserie Chicken

garlic butter, rosemary and mashed potatoes 26.95

PASTAS

Spaghetti Bolognese

with meat sauce, oregano and parsley 17.95

Cavatappi Chicken Alfredo

bacon, peas and parmesan 19.95

Four Cheese Macaroni 15.95

Pumpkin Ravioli

brown butter and parmesan 16.95

Spaghetti with Tiger Prawns

tomatoes, capers, basil, chili flakes and anchovies 19.95

Spaghetti

tomato, basil, garlic and chili flakes 14.95

WOOD STONE OVEN PIZZAS

Pepperoni

tomato, mozzarella and roasted sweet peppers 14.95

Traditional Margherita

fresh mozzarella, tomato and basil 13.95

Four Cheese Pesto

mozzarella, fontina, parmesan, sun dried tomatoes and goat cheese 13.95

Barbecued Chicken

grilled red onions, cilantro and smoky barbeque sauce 14.95

Spicy Shrimp

garlic, basil, roasted eggplant and olives 14.95

Grilled Vegetable

pesto, sun dried tomatoes and fresh mozzarella 14.95

Smoked Salmon

dill crème and chives 17.95

*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.



DINNER SERVED FROM 4PM UNTIL CLOSE

SPARKLING WINES

	GLASS	BOTTLE
Woodbridge Brut, California	7.95	31.95
Korbel Brut, California	9.95	39.95
Domaine Chandon, Blanc de Noirs, California	11.95	47.95
Prosecco, Zonin, Italy	11.95	47.95
Banfi, Rosa Regale, Italy	14.95	59.95
Schramsberg, Blanc de Noirs, California		89.95
Veuve Clicquot Ponsardin, Brut, France		118.95
Perrier Jouet, "Les Fleurs de Champagne"		249.95
Môet & Chandon, Dom Perignon, France		284.95

INTERESTING WHITES

	GLASS	BOTTLE
White Zinfandel, Woodbridge, California	7.95	31.95
White Zinfandel, Beringer, California	7.95	31.95
Riesling, Hogue 'Genesis', Washington	9.95	39.95
Riesling Thomas Schmitt, , Germany		51.95
Vouvray Domaine Pichot, France		47.95
Vinho Verde, Twin Vines, Portugal		37.95
Gruner Veltliner, Wolfangs, Austria		55.95
White Blend, Conundrum, California		51.95

SAUVIGNON BLANC

	GLASS	BOTTLE
Sterling, Napa Valley, California	7.95	31.95
Seaglass, California	7.95	31.95
Decoy by Duckhorn, Napa Valley, California	11.95	47.95
Santa Ema, Amplus, Chile	12.95	51.95
Brancott Reserve, New Zealand		55.95
Provenance Vineyards, Napa Valley,		63.95
Pascal Jolivet, Sancerre, France		69.95

PINOT GRIGIO

	GLASS	BOTTLE
Woodbridge, California	7.95	31.95
Santa Cristina, Antinori, Italy	9.95	39.95
Little Black Dress, California	9.95	39.95
Le Rime, Banfi, Italy	10.95	47.95
"J" Jordan, Pinot Gris, California		63.95

CHARDONNAY

	GLASS	BOTTLE
Woodbridge, California	7.95	31.95
Kendall Jackson, Vintners Reserve, California	10.95	43.95
Irony, California	11.95	47.95
Folie a Deux, Napa Valley, California		47.95
Mer Soleil, Silver, California		51.95
Sonoma Cutrer, Russian River Valley		59.95
Cuvaison, Carneros, California		69.95
Catena Alta, Mendoza, Argentina		55.95
Beringer, Private Reserve, Napa Valley		79.95
Sanford, Santa Barbara County, California	19.95	94.95
Cakebread Cellars, Napa Valley, California		94.95

INTERESTING REDS

	GLASS	BOTTLE
Chianti Classico, Carpineto, Italy		51.95
Tempranillo, Ramon Bilbao Reserve, Spain		63.95
Grenache, Santa Duc, Cotes du Rhone		63.95
Petit Sirah Zinfandel, Phantom, California		59.95
Malbec, Gascon, Argentina	7.95	39.95
Malbec, Classic, Bodega Catena, Argentina		59.95
Zinfandel, Rosenblum, California	10.95	43.95
Amarone, Luigi Righetti, Murano, Italy		94.95

PINOT NOIR

	GLASS	BOTTLE
Mark West, California	9.95	39.95
Estancia, California	11.95	47.95
Belle Glos, Meoimi, Sonoma, California		55.95
Daedelus, Labyrinth, Oregon		94.95
"J" Jordan, Russian River Valley, California		94.95
Beaux Freres, Oregon		169.95

SYRAH/SHIRAZ

	GLASS	BOTTLE
Jacobs Creek, Shiraz, Australia	10.95	43.95
Stags Leap, Petit Syrah, Napa Valley		89.95
Perrin & Fils, Chateaufeuf du Pape, France		79.95

MERLOT

	GLASS	BOTTLE
Woodbridge, California	7.95	31.95
Red Rock, California	9.95	39.95
Santa Ema, Maipo Valley, Chile	11.95	47.95

CABERNET SAUVIGNON

	GLASS	BOTTLE
Woodbridge, California	7.95	31.95
Uppercut, Napa Valley, California	9.95	43.95
Paso Creek, Paso Robles, California	11.95	47.95
Louis Martini, Sonoma County, California		51.95
Avalon, Napa Valley, California		55.95
Simi, Alexander Valley, California		59.95
Mettler, Lodi, California		55.95
Kaiken Ultra, Mendoza, Argentina		59.95
Chateau St Jean, Cinq Cepages, California		94.95
Silverado Vineyards, Napa California		94.95
Mount Veeder Winery, Napa, California		94.95
Caymus, Napa Valley, California		129.95
Silver Oak, Alexander Valley, California		149.95

NON-SPIRITED CREATIONS

Fruit Blast

cool refreshing blends of strawberry and mango puree topped with whipped cream 6.95

Perfect Punch

a delicious blend of orange, cranberry and pineapple juices that are shaken and topped with grenadine 4.95

GIFT CARDS

Wolfgang Puck Grand Cafe gift cards are available for purchase year-round.

DIETARY NEEDS

For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary request.

An 18% gratuity will be automatically added to the check for parties of six or more.

