

THE WELLINGTON

STEAK & MARTINI LOUNGE

APPETIZERS & STARTERS

ARTISAN CHEESE PLATE

chef's daily selections 16

THE WELLINGTON SALAD

mixed greens, crumbled Danish blue cheese, candied pecans, balsamic vinaigrette 9

HOUSE WEDGE SALAD

iceberg lettuce, crispy pancetta, sun dried tomatoes, house made croutons, crumbled blue cheese, maytag blue cheese dressing 9

CAESAR SALAD

whole leaf romaine, parmesan cheese, croutons, house made caesar dressing 8

CRAB CAKES

lump crab, roasted bell peppers, kalamata olives, sun dried tomato, sweet basil dressing 14

SPINACH & ARTICHOKE DIP

rich spinach & artichoke dip topped with goat cheese and served with pita chips & crostinis 12

SOUP OF THE DAY 7

FILET MIGNON STEAK TARTARE

hand minced filet mignon mixed with shallots, capers, dijon mustard & herbs topped with quail egg 11

CREOLE SHRIMP

onion, celery, green bell pepper & garlic; finished with cajun spices, white wine & cream served with a crispy three-cheese polenta cake 11

BRAISED PORK CHEEK

pork cheek braised in white wine & veal stock wrapped & baked in puff pastry; with onion marmalade, natural braising jus, snipped chives 10

ENTREES

BEEF WELLINGTON 36

organic filet mignon with cremini mushroom duxelle wrapped in puff pastry; madeira-shitake mushroom sauce, Red Door Garden's vegetables

TENDERLOIN TIPS BOURGOGNE 18

sauteéd filet mignon, assorted wild mushrooms, oven roasted pearl onions, fusilli pasta, red wine sauce

GRILLED ATLANTIC SALMON 26

atlantic salmon filet, sweet corn relish, roasted dijon yukon potatoes, champagne sauce & sauteéd vegetable medley

PROSCIUTTO WRAPPED SCALLOPS 26

oven roasted jumbo sea scallops wrapped in rich prosciutto, cauliflower puree, haricot vertes, micro greens

MAPLE LEAF FARMS DUCK BREAST 25

mascarpone parmesan wild mushroom-white truffle risotto, port wine sauce, sauteéd seasonal vegetables

CHOICE CUTS

CHOOSE ANY SAUCE AND TWO SIDES WITH YOUR STEAK SELECTION

6 OZ. FILET MIGNON 28

8 OZ. CERTIFIED ORGANIC FILET MIGNON 35

8 OZ. MEYER ALL-NATURAL FLAT IRON 22

10 OZ. PRIME HEREFORD TOP SIRLOIN 28

10 OZ. CHAROLAIS NEW YORK STEAK 30

12 OZ. HARRIS RANCH RIBEYE STEAK 37

"SURF & TURF"

ADD TWO PROSCIUTTO-WRAPPED JUMBO SCALLOPS TO ANY STEAK FOR 11

SAUCES

AU POIVRE • CHIMICHURRI • MAÎTRE' D BUTTER • MADEIRA- MUSHROOM • RED WINE

SIDES

MAC-N-CHEESE • CHEF'S SEASONAL VEGETABLES • SWEET POTATO FRIES
YUKON GOLD MASHED POTATOES • DIJON ROASTED YUKON POTATOES • SAUTÉED MUSHROOMS

18% service charge will be added to all parties of 6 or more

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