

THE WELLINGTON

STEAK & MARTINI LOUNGE

RESTAURANT WEEK PRIX-FIXE MENU

STARTERS

choice of one

HOUSE WEDGE SALAD

iceberg lettuce, crispy panchetta, raddish, home made croutons,
buttermilk ranch dressing

CRAB CAKES

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

BRAISED PORK CHEEKS

slow braised, wrapped in puff pastry; onion & red door garden cabbage
marmalade, pork jus reduction

MAIN

choice of one

PROSCIUTTO WRAPPED SCALLOPS

oven roasted jumbo sea scallops wrapped in
prosciutto; garden brocolli raab, cauliflower pureé, , micro greens

Recommended: Tooth & Nail 'Impudence' Chardonnay, Santa Barbara '09 \$13

10 OZ. CHAROLAIS NEW YORK STEAK

bacon roasted brussels sprouts, yukon gold & sweet potato gratin

Recommended: Forefront Cabernet Sauvignon, Napa '08 \$13

6 OZ. ORGANIC FILET MIGNON

choose any sauce and two sides below

Recommended: Folkway Vineyards 'Revelator' Blend, Central Coast '07 \$16

SAUCES

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

SIDES

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

SWEETS

choice of one

PEANUT BUTTER CHIFFON TORTE

with warm chocolate fudge sauce & peanut brittle

CARAMEL WHITE CHOCOLATE CRÈME BRULÉE

fresh berries

\$40 per person, excludes tax and gratuity.
Sorry – no splitting or substitutions. Not valid with any other offer