

THE WELLINGTON

STEAK & MARTINI LOUNGE

APPETIZERS & STARTERS

HOUSE WEDGE SALAD

iceberg lettuce, applewood smoked bacon, tomato, pickled red onion, croutons, buttermilk dressing 8.5

THE WELLINGTON SALAD

mixed greens, crumbled blue cheese, candied pecans, balsamic vinaigrette 7.5

CAESAR SALAD

romaine hearts, shaved reggiano parmesan, croutons, house made Caesar 7.5

CRAB CAKES

jumbo lump crab, roasted bell peppers, kalamata olives, sun dried tomato, sweet basil dressing 14.5

SOUP OF THE DAY 6.5

SPINACH & ARTICHOKE DIP

chef brian's special spinach & artichoke dip topped with goat cheese and served with pita chips & crostinis 10.5

CREOLE SHRIMP

white shrimp sautéed with onion, celery, green bell pepper & garlic; finished with cajun spices, white wine & cream served with a crispy three-cheese polenta cake 9.5

BRAISED PORK CHEEK

pork cheek braised in white wine & veal stock wrapped & baked in puff pastry; with onion marmalade, natural braising jus, fines herbs 9.5

FILET MIGNON STEAK TARTARE

hand minced filet mignon mixed with shallots, capers, dijon mustard & herbs topped with quail egg 10.5

ENTREES

BEEF WELLINGTON

filet mignon with cremini mushroom duxelle wrapped in puff pastry; madeira-shitake mushroom sauce, fresh asparagus spears 33.5

TENDERLOIN TIPS BOURGOGNE

Sautéed Filet Mignon, assorted wild mushrooms, pearl onions, fusilli pasta and red wine sauce 17.5

ATLANTIC SALMON ENCROUTE

Salmon filet, baby spinach, herb butter baked in puff pastry, champagne sauce & asparagus 20.5

MAPLE LEAF FARMS DUCK CONFIT

wild mushroom-white truffle risotto, port wine sauce and fresh asparagus 23.5

APPLEWOOD BACON WRAPPED SCALLOPS

roasted jumbo sea scallops wrapped in applewood smoked bacon, crispy polenta, pesto 24.5

STEAKS & CHOPS

CHOOSE ANY SAUCE AND TWO SIDES WITH YOUR STEAK OR CHOP SELECTION

6 OZ. FILET MIGNON 23.5

8 OZ. CERTIFIED ORGANIC FILET MIGNON 33.5

8 OZ. MEYER ALL-NATURAL FLAT IRON 21.5

10 OZ. PRIME HEREFORD TOP SIRLOIN 28.5

10 OZ. CHAROLAIS NEW YORK STEAK 30.5

12 OZ. HARRIS RANCH RIBEYE STEAK 36.5

“SURF & TURF”

ADD TWO BACON-WRAPPED JUMBO SCALLOPS TO ANY STEAK OR CHOP FOR 10

SAUCES

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

SIDES

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