

W O L F G A N G ' S

S T E A K H O U S E

— BY WOLFGANG ZWIENER —

BRUNCH SPECIALS

SEAFOOD & COCKTAIL

FRESH OYSTERS ON THE HALF SHELL	MIMOSA
JUMBO SHRIMP COCKTAIL	CHAMPANGE, ORANGE JUICE
JUMBO LUMP CRABMEAT COCKTAIL	BELLINI
LOBSTER COCKTAIL	CHAMPANGE, PEACH PUREE
WOLFGANG'S CRAB CAKE	BREAKFAST MARTINI
	GREY GOOSE, ORANGE MARMALADE, ORANGE JUICE
	BLOODY MARY
	ABSOLUT PEPPAR, TOMATO JUICE AND TRADITIONAL SPICES
	WOLFGANG'S SPICE
	STOLI ORANGE VODKA, SERRANO PEPPER, ORANGE,
	LEMON JUICE

SALADS & APPETIZER

SOUP OF THE DAY
BEVERLY HILLS CHOPPED SALAD
SPINACH, ROMAINE, MIXED GREENS, PEAS, CORN, CARROTS, CUCUMBER, HEARTS OF PALM, AVOCADO, RED AND GREEN BELL PEPPER AND FETA CHEESE (ADD CHICKEN \$4 OR SHRIMP \$6)
FRUIT PLATTER
SEASONAL FRUITS
GRILLED SHRIMP OR STEAK SALAD
GRILLED SHRIMP OR STEAK OVER GREENS WITH HOUSE DRESSING
GRILLED CHICKEN CAESAR SALAD
CLASSIC CAESAR SALAD WITH HOME MADE DRESSING AND GRILLED CHICKEN JULIENNE
TENDERLOIN CARPACCIO
THIN SLICES OF TENDERLOIN WITH BABY ARUGULA, SHAVED PEARS AND PARMESAN CHEESE WITH LEMON CAPERS VINAIGRETTE

ENTRÉES

GRANOLA AND YOGURT
ORGANIC GRANOLA, FRUIT AND YOGURT
WOLFGANG'S EGGS BENEDICT
TWO EGGS SERVED OVER ENGLISH MUFFIN WITH SLICED FILET MIGNON, HASH BROWN AND HOLLANDAISE SAUCE
FRENCH TOAST
SERVED WITH OUR FAMOUS SIZZLING BACON OR BERRIES
OMELETTE
EGGS WHITE OR REGULAR OMELETTE, WITH SPINACH, MUSHROOMS AND TOMATOES
CLASSIC SIRLOIN BURGER
SERVED WITH TOMATO, ONION, LETTUCE, SLICED PICKLES, STEAKFRIES & ONION RINGS
RIGATONI BOLOGNESE
MEAT SAUCE
ANGEL HAIR PASTA WITH PESTO
(ADD CHICKEN \$4 OR SHRIMP \$ 6)
WOLFGANG'S STEAK TARTAR
THIN SLICES OF TENDERLOIN WITH BABY ARUGULA, SHAVED PEARS AND PARMESAN CHEESE WITH LEMON CAPERS VINAIGRETTE
STEAK AND EGGS
8 OZ OF OUR DRY AGED NY SIRLOIN STEAK (SLICED) SERVED WITH TWO EGGS (ANY STYLE) AND HASH BROWNS
PETIT FILET MIGNON (AU POIVRE)
7 OZ BLACK PEPPER CRUSTED FILET MIGNON WITH PEPPERCORN SAUCE AND MASHED POTATOES

PRIVATE PARTY ROOMS AVAILABLE

PARK AVENUE ∞ TRIBECA ∞ MIDTOWN ∞ BEVERLY HILLS ∞ WAIKIKI

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Lunch Menu

SOUP & SALAD

LOBSTER BISQUE - SOUP OF THE DAY - MIXED GREEN SALAD - CAESAR SALAD
CHOICE OF SOUP & SALAD COMBINATION

APPETIZERS

TUNA TARTAR - STEAK TARTAR - WOLFGANG'S CRABCAKE
OYSTERS ON THE HALF SHELL - CANADIAN BACON

ENTRÉE SALADS

- WOLFGANG'S SALAD**
COMBINATION OF CHOPPED TOMATOES, ONIONS, STRING BEANS, RED PEPPER, SHRIMP AND BACON WITH A TOUCH OF HOUSE DRESSING

BEVERLY HILLS CHOPPED SALAD
SPINACH, ROMAINE, MIXED GREENS, PEAS, CORN, CARROTS, CUCUMBER, HEARTS OF PALM, AVOCADO, RED AND GREEN BELL PEPPER, AND FETA CHEESE (ADD CHICKEN \$4)

GRILLED CHICKEN CAESAR SALAD
CLASSIC CAESAR SALAD WITH HOME MADE DRESSING AND GRILLED CHICKEN JULIENNE

SALAD NICOISE
FRESH GRADE TUNA OVER MIXED GREENS, GREEN BEANS, WHITE POTATOES, HARD BOILED EGGS, TOMATOES, ONIONS AND ANCHOVIES WITH HOUSE DRESSING

GRILLED SHRIMP AND AVOCADO SALAD
GRILLED SHRIMP AND AVOCADO OVER MIXED GREENS WITH HOUSE DRESSING

GRILLED FILET MIGNON OR NEW YORK STEAK SALAD
SERVED OVER MIXED GREENS WITH HOUSE DRESSING

ENTRÉES

- CLASSIC SIRLOIN BURGER**
SERVED WITH TOMATO, ONION, LETTUCE, STEAK FRIES AND ONION RINGS

NEW YORK SIRLOIN STEAK SANDWICH
SERVED WITH TOMATO, ONION, LETTUCE, STEAK FRIES AND ONION RINGS

BLT
OUR FAMOUS CANADIAN BACON, LETTUCE AND TOMATO, SERVED WITH HOME MADE CHIPS & ROQUEFORT DRESSING

ANGEL HAIR PASTA WITH PESTO
(ADD CHICKEN \$4)

RIGATONI BOLOGNESE

THE FOLLOWING ENTRÉES ARE SERVED WITH YOUR CHOICE OF ONE SIDE ITEM:

- GRILLED FRESH CATCH OF THE DAY**

GRILLED WILD KING SALMON

GRILLED LEMON CAPER CHICKEN

PETITE FILET MIGNON

VEAL CHOP

CAJUN RIB EYE

SIDES

- GERMAN POTATOES – COTTAGE OR STEAK FRIES – MASHED POTATOES – JUMBO BAKED POTATO – SAUTEED ONIONS – FRIED ONION RINGS

CREAMED, SAUTEED OR STEAMED SPINACH – STEAMED ASPARAGUS – SAUTEED OR STEAMED BROCCOLI – SAUTEED MUSHROOMS

SWEET PEAS AND ONIONS – CREAMED CORN

PRIVATE PARTY ROOMS AVAILABLE

PARK AVENUE ∞ TRIBECA ∞ MIDTOWN ∞ BEVERLY HILLS ∞ WAIKIKI

WOLFGANG'S

STEAKHOUSE

APPETIZERS

JUMBO SHRIMP COCKTAIL
JUMBO LUMP CRABMEAT COCKTAIL
LOBSTER COCKTAIL
LITTLE NECK CLAMS ON THE HALF SHELL
FRESH OYSTERS ON THE HALF SHELL
WOLFGANG'S CRAB CAKE
SIZZLING CANADIAN BACON – EXTRA THICK, BY THE SLICE

SALADS

MIXED GREEN SALAD
CAESAR SALAD, WITH OUR CLASSIC CAESAR DRESSING
WOLFGANG'S SALAD
SLICED BEEFSTEAK TOMATO AND ONIONS, FOR TWO
FRESH MOZZARELLA AND BEEFSTEAK TOMATOES
CHOICE OF DRESSING: HOUSE VINAIGRETTE, RUSSIAN, OR ROQUEFORT

STEAK & CHOPS

U.S.D.A PRIME, DRY AGED - {IN OUR OWN AGING BOX}

STEAK FOR TWO
FOR THREE
FOR FOUR
FILET MIGNON
PRIME NY SIRLOIN STEAK
RIB EYE STEAK
LAMB CHOP

SEAFOOD

FRESH CATCH OF THE DAY
GRILLED WILD SALMON
GRILLED YELLOWFIN TUNA
JUMBO LOBSTER 3 LB – BROILED OR STEAMED

POTATOES

GERMAN POTATOES
COTTAGE FRIES OR STEAK FRIES
MASHED POTATOES
JUMBO BAKED POTATO

VEGETABLES

SPINACH CREAMED (SAUTEED OR STEAMED)
RICE
PEAS & ONION – SWEET PEAS AND MAUI ONIONS
CREAM OF CORN
ASPARAGUS - STEAMED
BROCCOLI – SAUTEED OR STEAMED
SAUTEED ONIONS
FRIED ONION RINGS
SAUTEED MUSHROOMS

PRIVATE PARTY ROOMS AVAILABLE

PARK AVENUE  TRIBECA  MIDTOWN  BEVERLY HILLS  WAIKIKI