
Lobby Bar

FOOD MENU

Food served by the
Wolfgang Puck Kitchen + Bar

SHARE PLATES

JUMBO SHRIMP COCKTAIL | 14

horseradish cocktail sauce, dijonnaise

CRAB CAKES | 16

marinated tomatoes, basil aioli

CRISPY CALAMARI | 16

fried lemon, yuzu kosho aioli

MEZZE | 13

hummus, olive tapenade, avocado,
pickled vegetables, feta, zaatar spiced pita

ARTISANAL SALUMI & CHEESE | 18

marinated olives, pickled vegetables,
fig jam, grilled crostini

SPICY CHICKEN LETTUCE WRAPS | 12

toasted peanuts, crispy wonton

SALAD

ADD | CHICKEN | GROUPER | SHRIMP | NY STRIP

ASIAN CHICKEN | 16

wontons, cashews, ginger-sesame dressing

COBB | 16

smoked turkey, gorgonzola, egg,
bacon, avocado, balsamic vinaigrette

GORGONZOLA CHOP | 16

applewood bacon, roasted tomatoes,
red onions, cracked pepper

CAESAR | 12

cherry tomatoes, parmesan, garlic-herb croutons

PIZZA

MARGHERITA | 14

fresh mozzarella, basil, san marzano tomatoes

WILD MUSHROOM | 15

garlic cream, fontina, applewood bacon,
onion marmalade

FENNEL SAUSAGE & PEPPERS | 15

cherry tomatoes, pepperoncini,
red onions, goat cheese, basil

SANDWICHES

SMOKED TURKEY & AVOCADO | 15

applewood bacon, tomato, bibb lettuce,
garlic aioli, house chips

WP BURGER | 16

white cheddar, tomato, bibb lettuce,
pickled onions, french fries

AVOCADO TOAST | 12

cherry tomatoes, pickled onions, feta
Add prosciutto | 3 Add poached egg | 3

GRILLED CHICKEN SANDWICH | 15

applewood bacon, tomato, bibb lettuce,
garlic aioli, french fries

SWEETS

NY STYLE CHEESECAKE

raspberry, white chocolate

SEASONAL ICE CREAMS & SORBET

HOUSE-MADE COOKIES
