

# Wolfgang Puck L.A. Bistro

*We are proud to bring you fresh, all-natural food; organic and locally grown products.*

## *Soups, Salads & Appetizers*

- Clam Chowder 5.95 \* Butternut Squash Soup 4.95  
Tortilla Soup 4.95 Chicken Vegetable Soup 4.95  
Butter Lettuce Salad Avocado, candied pecans, bacon, bleu cheese 5.95  
\* Chopped Garden Vegetable Salad Balsamic Vinaigrette 5.95  
\* Organic Mixed Baby Green Salad Citrus Vinaigrette 4.95  
Stir-Fried Chicken Lettuce cups, sesame seeds, green onion 6.95  
\* Warm Spinach and Artichoke Dip Mozzarella and Parmesan cheeses 6.95  
Grilled Beef Satay Roasted tomato, onion and cucumber salad 7.95  
Beef Quesadilla Poblano chili, guacamole, tomato-jalapeño salsa 7.95  
\* Wild Mushroom Bruschetta Sautéed mushrooms, Parmesan and mozzarella on toasted baguette slices 5.95  
Tuna Tartare Seared sushi-grade tuna, avocado and sweet citrus-soy sauce with crispy sesame wontons 7.95

## *Large Salads*

- Chinois Chicken™ Asian vegetables, wontons, sweet Mustard-Ginger Vinaigrette 10.95  
\* Greek Romaine, red peppers, olives, red onion, cucumber, feta cheese, Lemon-Herb Vinaigrette 9.95  
Chicken Caesar Chicken breast, romaine, garlic croutons 10.95  
\* Roasted Ruby Beet and Goat Cheese Spinach, candied pecans, Citrus Vinaigrette 10.95  
Chopped Rotisserie Turkey Romaine, green beans, corn, tomatoes, Citrus Vinaigrette 10.95  
Grilled Chimichurri Steak Romaine, roasted potatoes, tomatoes, crispy onion strings 13.95  
Barbecued Chicken Romaine, sweet corn, black beans, tomatoes, crispy tortilla strips, Ranch Dressing 11.95

## *Main Courses*

- Half Rotisserie Chicken Garlic butter, rosemary, mashed potatoes 14.95  
Half Tandoori-Style Chicken Griddled flatbread, cucumber-mint raita 14.95  
Half Barbeque-Glazed Chicken Herb-seasoned french fries, cole slaw 14.95  
Steak "Au Poivre" Herb-seasoned french fries 18.95  
Boneless Braised Short Rib Pot Roast Mashed potatoes, carrots, red wine sauce 16.95  
Bacon-Wrapped Meatloaf Mashed potatoes, port wine sauce, crispy onion strings 14.95  
Bistro Burger Niman Ranch beef, Cheddar, grilled onions, mushrooms, french fries 10.95  
Teriyaki-Glazed Salmon Green beans, mashed potatoes 15.95  
Seared Tuna Olive and green bean tapenade, pesto mashed potatoes 15.95  
Crab Cakes Sautéed vegetables, roasted potatoes, rémoulade 15.95

## *Pastas*

- \* Oliver's Four Cheese Macaroni 9.95  
Spaghetti Bolognese Meat sauce with Parmesan 10.95  
Cannelloni Chicken Mozzarella, spinach, tomato-cream sauce 12.95  
Spaghetti and Meatballs Tomato-basil-garlic sauce, fresh herbs 12.95  
Penne Chicken Alfredo Chicken, peas, bacon, Parmesan cream 12.95

## *Wolfgang's Dinner Duo*

*Chef's daily selection of Half Pasta or Half Pizza with Salad and your choice of any glass of wine 15*

## *Pizzas*

- \* Margherita Tomatoes, mozzarella, Parmesan, fresh basil 9.50  
\* Four Cheese Pesto Mozzarella, fontina, Parmesan, goat cheese, sun-dried tomatoes, fresh basil 10.50  
Pepperoni and Mushroom Marinara sauce, Parmesan, fresh oregano 10.50  
Barbequed Chicken Red onion, plum tomatoes, fresh cilantro 10.95  
\* Wild Mushroom and Caramelized Pearl Onions Gruyère, baby arugula, shaved Parmesan 11.95  
\* Roasted Vegetable Tomatoes, eggplant, sweet peppers, spinach, mushrooms, goat cheese, fresh oregano 10.95  
White Clam Red potatoes, Niman Ranch bacon, fresh thyme 11.95  
\* Spinach, Mushroom and Goat Cheese 10.95  
Spicy Chicken Sweet peppers, leeks, tomatoes, fresh cilantro 11.95  
House-Made Meatball and Parmesan Tomato-basil-garlic sauce 12.95

## *Sandwiches*

- Rotisserie Turkey Club Avocado, bacon, red onion, plum tomatoes, romaine, rémoulade, chips 10.95  
\* Warm Mediterranean Vegetable Melt Zucchini, mushrooms, eggplant, sweet red and yellow peppers, sun-dried tomatoes, goat cheese, mozzarella, Parmesan, organic mixed baby greens 9.95  
Warm Pastrami Melted Gruyère, coleslaw, french fries 10.95  
Warm Barbecue Beef Short Rib Cheddar, crispy onion strings, baguette, french fries 10.95  
Warm Turkey Melt Cheddar, caramelized onions, Honey-mustard Dressing, french fries 10.95

## *Something Sweet*

- Crème Brûlée with Berries 4.95 Warm Cinnamon Apple Crisp Vanilla ice cream, toasted pecans 5.95  
Ice Cream Sundae Chocolate and vanilla ice cream 4.95  
Banana Split 5.95 Warm Belgian Chocolate Brownie Vanilla ice cream 5.95

\* Vegetarian offerings

## *Wolfgang's Wine Selections*

Live. Love. Eat...and enjoy great wine. Wolfgang's hand-picked,  
value selection of over two dozen wines  
from around the world and around the corner. Cheers.

### *Light and Bright...*

#### **Sparkling:**

Mionetto Il Rosé Prosecco, Italy NV 9 / 35

Bisol Jeio Prosecco, Italy NV 8 / 31

#### **Rosé:**

L'Estandon Rosé de Provence, France 2007 7 / 27

#### **White:**

Domaine du Salvard, Cheverny Sauvignon Blanc, Loire Valley, France 2007 8 / 31

Nora Albariño, Rias Baixas, Spain 2007 9 / 35

Oyster Bay Sauvignon Blanc, New Zealand 2008 8 / 31

Bex Riesling, Germany 2006 6 / 23

Stella Pinot Grigio, Italy 2007 6 / 23

#### **Red:**

Chalone Pinot Noir, Monterey, California 2007 9 / 35

Campion "Marlowe" Pinot Noir, Edna Valley, California 2003 9 / 35

Michele Chiarlo Barbera d'Asti, Piedmont, Italy 2006 8 / 31

### *Soft, Smooth, and Easy...*

#### **White:**

Jean-Pierre Sève Mâcon-Solotr , Burgundy, France 2007 10 / 39

Yalumba "Y" Series, Viognier, Australia 2007 7 / 27

A to Z Pinot Gris, Oregon 2007 9 / 35

Joel Gott "Steel-fermented" Chardonnay, Monterey, California 2006 9 / 35

#### **Red:**

Semler Syrah, Saddle Rock, Malibu 2005 10 / 39

Toso Cabernet Sauvignon, Argentina 2006 7 / 27

Sierra Cantabria Tinto, Tempranillo, Rioja, Spain 2006 7 / 27

Château Couronneau, Cabernet Sauvignon, Bordeaux Supérieure, France 2005 9 / 35

Fonterutoli "Badilola" Sangiovese, Tuscany, Italy 2005 8 / 31

### *Bold, Intense, and Lusty...*

#### **White:**

Ken Forrester Petit Chenin Blanc, Stellenbosch, South Africa 2008 6 / 23

Hess Chardonnay, Monterey, California 2006 7 / 27

#### **Red:**

Two Tone Farm Merlot, Napa, California 2005 6 / 23

Saddle Rock Merlot, Central Coast, California 2005 7 / 27

Wishing Tree Shiraz, Australia 2006 8 / 31

Kaiken Malbec, Argentina 2007 9 / 35

Avalon Cabernet Sauvignon, Napa Valley, California 2006 9 / 35

Ridge Three Valleys Zinfandel, Sonoma, California 2006 10 / 39

## *Beers*

Budweiser, Bud Light 3.95

Corona 4.50

Heineken 4.50

Fat Tire 4.50

Sierra Nevada Pale Ale 4.50

Blue Moon 4.50

Stella Artois 4.50

New Castle Brown 4.50

Widmer Hefe-Weizen 5.95

## *Cold Beverages*

Fountain Drinks 2.25

Lemonade 2.25

Iced Tea 2.25

Iced Coffee 2.25

Pellegrino Sparkling Mineral Water 2.95

Aqua Panna Natural Spring Water, Assorted 2.95

## *Gourmet Coffee & Teas*

Coffee / Herbal Tea 2.25

Espresso 1.75 / 2.25

Cappuccino / Café Latte / Café Mocha with Caramel 3.50