

THE STUDIO GRILL

WOLFGANG PUCK

STARTERS

Blistered Shishito Peppers Bonito & Sea Salt	9
Edamame Smoked Sea Salt	8
Chicken Meatballs Tomato-Basil Sauce, Garlic Crostini	14
Maryland Crab Cakes Garlic Aioli, Tomato Vinaigrette	18
Shrimp Tempura Soy- Dashi	16
Carne Asada Sopes Avocado, Cotija, Cilantro	18

LARGE SALADS

Chino Chopped Vegetable Balsamic Vinaigrette, Parmesan	18
Caesar Croutons, Parmesan	18
Chinois Chicken Wonton, Cashews, Sesame-Mustard Dressing	19
Roast Turkey Cobb Green Beans, Tomato, Egg, Bacon, Bleu Cheese, Avocado, House Dressing	19
Greek Salad with Grilled Shrimp Tomato, Cucumber, Onion, Peppers, Feta, Pine Nuts, Red Wine Vinaigrette	25

Buffalo Chicken "Lollipops" Ranch Dressing	16
Roasted Beet Salad Goat Cheese, Hazelnuts, Citrus Shallot Vinaigrette	16

SOUPS

Tortilla Chicken, Jalapeño, Sour Cream, Avocado	10
Gazpacho Cucumber-Avocado Relish, Olive Oil	10
Minestrone Parmesan	11

Chicken Paillard Arugula, Artichoke, Kalamata Olives, Tomato, Red Wine Vinaigrette	24
Antioxidant-Omega 3 Salmon Kale, Quinoa, Berries, Almonds, Cranberry, Mustard-Flax Crust	27

Additions Chicken	8
Salmon	10

PIZZAS

Margherita Basil, Fresh Mozzarella, Parmesan	17
Pear & Prosciutto Point Reyes Bleu Cheese, Arugula, Balsamic Reduction	22

ENTRÉES

Turkey BLT Sandwich Bacon, Lettuce, Tomato, Garlic Aioli	19
Pastrami, Gruyere, Rye Sauerkraut, Remoulade, French Fries	19
Prime Beef Burger Cheddar, Lettuce, Tomato, Grilled Onion, Remoulade	18
Turkey Mushroom Burger Lettuce, Tomato, Grilled Onion, Remoulade, Multi-Grain Bun	17
Roasted Jidori Chicken Spinach, Potato Puree', Goat Cheese	27
Hong Kong Style Steamed Fish Baby Bok Choy, Brown Rice, Chili, Ginger, Ponzu	28
Grilled Salmon Lentils, Cauliflower, Cucumber Yogurt	29
Mushroom Tortelloni Parmesan Cream	22
Braised Short Ribs Creamy Polenta, Broccolini, Blistered Cherry Tomatoes, Crispy Onions	32
Miso Cod Orange Noodles, Miso Aioli, Pea Shoots	29