

**THE STUDIO**  
**GRILL**  
 WOLFGANG PUCK

**STARTERS**

Edamame	
Smoked sea salt - \$8	
Blistered Shishito Peppers	9
Lemon, Fleur De Sel	
Tortilla Soup	10
Chicken, Avocado, Sour Cream, Jalapeño	
Heirloom Tomato Gazpacho	10
Cucumber Relish, Olive Oil	
Maryland Crab Cakes	16
Garlic Aioli, Arugula, Tomato Vinaigrette	
Smoked Salmon "Carpaccio"	16
Cucumber, Capers, Pumpnickel Toast	
Buffalo Chicken Wing "Lollipops"	16
Buttermilk Ranch	
Tuna Tartar	16
Avocado, Sriracha, Tobiko, Crispy Rice	
Chino Farms Chopped Vegetable	10
House Balsamic Vinaigrette, Parmesan	
Simple Salad	10
Bibb Lettuce, Radish, Fine Herbs, Quinoa, Green Goddess Dressing	
Caesar	11
Romaine, Croutons, Parmesan, White	

**LARGE SALADS**

Chinois Chicken	18
Pickled Ginger, Wontons, Cashews, Chinese Mustard Dressing	
Turkey Cobb	19
Romaine & Watercress, Green Beans, Tomatoes, Egg, Bacon, Blue Cheese, Balsamic	
Chicken Paillard	24
Arugula, Artichoke, Kalamata Olives, Tomato, Red Wine Vinaigrette	
Antioxidant-Omega 3 Salmon Salad	27
Kale, Quinoa, Berry Vinaigrette, Almonds,	

**LAND & SEA**

Prime Beef Burger	18
Aged Cheddar, Lettuce, Tomato, Grilled Onion, Remoulade, Brioche Bun	
Turkey Mushroom Burger	17
Lettuce, Tomato, Grilled Onion, Remoulade, Multi-Grain Bun	
Turkey B.L.T. Sandwich	19
Bacon, Lettuce, Tomato, Garlic Aioli, Telera Roll	
Roasted Jidori Chicken	27
Spinach, Yukon Gold Potato Purée, Goat Cheese, Lemon, Garlic	
Hong Kong Style Steamed Fish	28
Baby Bok Choy, Brown Rice, Chili, Ginger, Ponzu	
Tandoori Scallops	30
Lentils, Fennel, Cucumber Raita, Orange	
Korean-Style Short Ribs	32
Vegetable Stir Fry, Jasmine Rice	
Miso Cod	29
Orange Noodle Salad, Miso Aioli, Pea Shoots,	

**WATER & FLOUR**

Braised Beef Bolognese	23
Penne, Tomato, Parmesan, Ricotta	
Hand Formed Tortellini	20
Butternut Squash, Hazelnuts, Sage	
Margherita Pizza	14
Fresh Mozzarella, San Marzano Tomato Sauce	
Greek Pizza	16
Feta, Cherry Tomatoes, Olives, Arugula, Onion, Za'atar Tzatziki	

Chef de Cuisine - Chris Cristobal  
 Executive Chef - Bernardo Coelho