

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, White Anchovy	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, RedWine Vinaigrette	28

Buffalo Chicken "Lollipops" Ranch Dressing 16

Roasted Beet Salad Goat Cheese, Hazelnuts, Citrus Sallot Vinaigrette 16

SOUPS

Tortilla Chicken, Jalapeno, 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, Brocollini, Blistered Cherry Tomatoes, Crispy Onions 32

Miso Cod Orange Noodles, Miso Aioli, Pea Shoots 29