

LUNCH SPECIALS

SALADS & SOUP

SOUP OF THE DAY	13
BEVERLY HILLS CHOPPED SALAD <i>ROMAINE LETTUCE, FRESH BABY SPINACH, GREEN PEAS, CARROTS, CORN, CUCUMBER, RED SWEET PEPPER, RED CABBAGE, HEARTS OF PALM, AVOCADO, FETA CHEESE, WITH HOUSE VINAIGRETTE (ADD CHICKEN \$8) (ADD SHRIMP \$14) (ADD CAJUN SALMON \$14) (ADD STEAK \$22)</i>	17
LOBSTER SALAD <i>MAINE LOBSTER MEAT SERVED WITH MIXED GREENS, TOMATOES, CELERY, GREEN ONIONS AND EGG WITH LIME VINAIGRETTE DRESSING</i>	32
SALAD NICOISE <i>SEARED FRESH YELLOWFIN TUNA OVER MIXED GREENS, GREEN BEANS, WHITE POTATOES, HARD-BOILED EGG, TOMATOES, ONIONS, NICOISE OLIVES AND ANCHOVIES WITH HOUSE DRESSING</i>	29
STEAK SALAD <i>NY STEAK SLICES OVER GREENS, ONION, RED PEPPERS, WHITE MUSHROOMS AND TOMATOES WITH HOUSE DRESSING</i>	29
CHICKEN PAILLARD <i>MARINATED CHICKEN CUTLET POUNDED THIN, SERVED WITH MIXED GREENS</i>	24

SEAFOOD & PASTA

CATCH OF THE DAY	35
SHRIMP SCAMPI <i>SAUTÉED WITH LEMON BUTTER, GARLIC SAUCE AND JUMBO SHRIMP, SERVED OVER RICE OR LINGUINE</i>	33
SALMON LIVORNESE <i>TOMATOES, ONIONS, BLACK OLIVES AND CAPERS ON A LIGHT RED SAUCE OR GRILLED WITH STEAMED JUMBO ASPARAGUS</i>	28
CHILEAN SEA BASS <i>SAUTÉED WITH WHITE WINE, LEMON-CAPER SAUCE AND SAUTÉED SPINACH</i>	32
SEARED YELLOWFIN TUNA <i>SERVED WITH JUMBO ASPARAGUS AND WASABI</i>	32
RIGATONI BOLOGNESE <i>MEAT SAUCE</i>	22
LINGUINE WITH SEAFOOD <i>SHRIMP, SEA BASS, CLAMS, CALAMARI AND LOBSTER IN A SPICY MARINARA SAUCE OR WHITE WINE SAUCE</i>	35

STEAKS & CHOPS

CLASSIC BURGER <i>SERVED WITH LETTUCE, TOMATO, ONION, PICKLES, STEAK FRIES AND ONION RINGS (ADD BACON \$5) (ADD CHEESE \$3) (ADD FRIED EGG \$3)</i>	23
WOLFGANG'S STEAK SANDWICH <i>SERVED WITH TOMATO, ONION, PICKLES, LETTUCE, STEAK FRIES AND SAUTÉED ONIONS</i>	32
PETITE FILET MIGNON (MUSHROOM SAUCE) <i>DEMI-GLACE, MUSHROOMS AND SHERRY WINE, SERVED WITH MASHED POTATOES AND BROCCOLI</i>	38
PETITE FILET MIGNON (AU POIVRE) <i>BLACK PEPPER ENCRUSTED FILET MIGNON WITH PEPPERCORN SAUCE, SERVED WITH MASHED POTATOES AND BROCCOLI</i>	35
CAJUN RIBEYE STEAK <i>RIBEYE STEAK WITH CAJUN SPICES, SERVED WITH MASHED POTATOES AND CREAMED SPINACH</i>	39
VEAL CHOP PAILLARD, BREADED MILANESE OR VEAL PARMESAN <i>VEAL LOIN PAILLARD PAN-SEARED AND SERVED WITH MIXED GREEN SALAD OR MILANESE WITH MIXED GREENS AND TOMATO CHOPPED SALAD, VEAL PARMESAN WITH A LIGHT TOMATO SAUCE AND MOZZARELLA WITH A SIDE OF RIGATONI MARINARA</i>	36
LAMB CHOPS <i>RIB LAMB CHOPS BROILED, SERVED WITH MASHED POTATOES AND CREAMY SPINACH</i>	38