

Wendell's

LOUNGE

SUMMER MENU

~ Greek Shhhhh- \$15

Hushpuppies inspired by traditional Greek salad. Roasted corn, red onion, feta, served with a dill & lime tzatziki sauce

~ Mescalero Tortilla Soup- \$12

Wendell's favorite tender chicken and perfectly cut mire poix vegetables in a spicy broth. Garnished with crispy, tri-color tortilla chips, queso fresco, fresh avocado, lime, cilantro

~Crab Ragoon Dip- \$18

Cream cheese & white cheddar dip with lump crabmeat topped with red onion & a Thai pepper vinaigrette, with housemade wonton chips

~ Steak House Salad - \$16

Iceberg lettuce, chopped bacon, bleu cheese crumbles, cherry tomatoes, kalamata olives, worchestershire vinaigrette

~ Corn Meal Crusted Calamari - \$20

Chipotle salsa, orange aioli, fresh cilantro

~Shrimp & Crab Martini - \$25

Jumbo prawns, colossal crab remoulade, baby spinach, housemade tequila cocktail sauce, paprika chile threads, lime wedge, shallot relish

~Wagyu Beef Lettuce Wraps - \$20

House ground Wagyu beef, green chile pesto, sweet chile glaze

~Bon Fire Shrimp - \$20

Jalapeno injected shrimp, sweet chile dipping sauce

~Dueling Chickens- \$16

Chicken lollipops- Slow roasted drumettes dipped in Chef Josh's own Red-eye BBQ sauce, rolled in chopped bacon vs. Dynamite Thighs - Sous Vide chicken thighs, flash fried & tossed in our own Dynamite Sauce