

# Wendell's

STEAK & SEAFOOD

## APPETIZERS

### BONE MARROW 32

Orange marmalade, grilled bread with lemon crowns

### SHRIMP & CRAB MARTINI 27

Poached shrimp, lump crab meat on top of a baja cabbage slaw with charred serrano dressing, fresh lime, avocado and a mini tobasco bottle

### CRAB CAKES 32

Old bay aioli, sea weed salad and charred lemons

### GRILLED ELK SKEWERS 29

3 elk tenderloin skewers with chimichurri and a tomato jam

### LOBSTER ARINCHINOS 32

Hominy and roasted corn fritters with lump lobster meat, garlic aioli, pickled red onions and roasted red peppers

### SEA FOOD OF THE GODS TOWER 190

Jumbo tiger prawns, fried soft shell crab oysters on the half shell, lobster claws comes with lemon crown and assorted condiment for the sea food

**ADD CLASSIC OSETRA CAVIAR 160**

### OYSTERS ON THE HALF SHELL

**HALF 55 | FULL DOZEN 78**

## SOUP AND SALADS

### AUTUMN GREENS, ARUGULA, FRISEE 14 & RED OAK GREENS

Topped with butternut squash relish with a pomegranate vinaigrette and toasted pumpkin seeds

### CAESAR SALAD 12

Shaved manchego cheese crisp hydroponic romaine, house made croutons and caper berries

### CHOPPED SALAD 13

Chopped baby iceberg lettuce, house cold smoked sharp cheddar, wild boar bacon, heirloom tomatoes and pickled red onions

### MESCALERO CHICKEN TORTILLA SOUP 12

### SOUP DU JOUR 11

## ENTREES

### SCALLOPS & BUTTER POACHED LOBSTER 68

Romanesco, lemon beurre blanc, cranberry caviar and dehydrated butternut squash

### PAN SEARED ROCK FISH 45

Littleneck clams with iberico chorizo, potato pearls, roasted corn, tomato jam, saffron aioli, crispy leeks and red oil

### COLD SMOKED SALMON 45

Sweet potato mash, golden beet curls, beurre rouge and garlic flowers

### SLOW BRAISED BISON SHORT RIB 50

Pappardelle pasta, wild mushrooms, house made ricotta, fried sage and red wine demi

### PAN ROASTED STUFFED QUAIL 46

2 quail with a wild rice pilaf stuffing, parsnip puree, chardonnay plumped cranberries and mirepoix micro greens

### CHARRED KUROBUTA PORK RIBEYE 56

Navy bean, ham hock rag'u, golden currant coulis and tempura fried shishito peppers

### PUMPKIN SEED PESTO SPAGHETTI SQUASH 42

Celery root, buttered Romanesco and white balsamic reduction

**ADD AN AIRLINE CHICKEN BREAST 12**

# Wendell's

STEAK & SEAFOOD

## STEAKS

Hand cut steak selection

WAGYU BEEF FILET 6oz 48 | 8oz 60

PRIME NEW YORK STRIPLOIN 14oz 65

PRIME RIBEYE 16oz 75

ELK TENDERLOIN 7oz 45

PRIME PORTER HOUSE 28oz 100

BISON TOMAHAWK 32oz 120

STEAK PICANHA POMME FRITES 9oz 38

FRIDAY SATURDAY FEATURE PRIME RIB 8oz 39 | 12oz 45 | 16oz 50

Slow roasted prime rib served with horse radish cream, au jus and whipped Yukon gold potatoes

## STEAK COMPLIMENTS

3 PAN SEARED SCALLOPS 44

7oz LOBSTER TAIL 58

BLACK TRUFFLE COMPOUND BUTTER 8

WENDELL'S MASTER DEMI-GLACE 9

CRISPY SOFTSHELL CRAB OSCAR STYLE 26

## SIDES

ASPARAGUS WITH CHIPOTLE HOLLANDAISE 10

SWEET POTATO MASH 9

SAUTÉED WILD MUSHROOMS 12

WHIPPED YUKON GOLD POTATOES 9

BROCOLINI & BACON 10

TRUFFLE MAC & CHEESE 18