



WOLFGANG'S RESTAURANT & WINE BISTRO

STARTERS

CAPRESE

slices of fresh mozzarella, prosciutto, tomato and basil
drizzled with olive oil and garnished with cracked pepper

9

SMOKED SALMON

toasted bagel and traditional garnish

9

STUFFED PORTOBELLO

goat cheese and spinach topped with applewood smoked bacon and provolone on Cabernet sauce

9

ESCARGOTS AU GRATIN

baked in herb garlic butter and topped with a light Chardonnay sauce

9

CRAB CAKE ON LOBSTER CREAM SAUCE

garnished with Sonoma greens

10

PECAN CRUSTED SHRIMP

orange molasses dipping sauce with a hint of scotch bonnet

10

SOUPS

SHRIMP AND LOBSTER BISQUE

Chef Wolfgang's signature soup

6

SOUP DU JOUR

6

ONION SOUP

topped with Grûyère cheese and baked

7

SALADS

CAESAR SALAD

grilled or chilled heart of romaine, surrounded by parmesan crouton, drizzled with traditional
caesar dressing and garnished with parmesan, cracked pepper and anchovies

6

WEDGE

crunchy iceberg lettuce dressed with Wolfgang's renowned
blue cheese dressing, topped with crispy bacon

6

SEASONAL GREENS GORGONZOLA WALNUT SALAD

field greens dressed with balsamic vinaigrette, topped with gorgonzola cheese, walnuts
and garnished with orange and grapefruit segments

7

CHEF WOLFGANG'S SIGNATURE SPECIALTIES

WIENER SCHNITZEL

veal loin breaded and sautéed served with potatoes and vegetable

26

CAJUN BAR-B-QUE SHRIMP

asiago grits and andouille scented collard greens

26

VEAL MEDALLIONS "WOLFGANG"

on cabernet sauce topped with sautéed crawfish and béarnaise sauce served with potato

28

BRAISED BEEF SHORT RIBS

with garlic mashed potatoes and collard greens

One Rib 19 Two Ribs 28

FEATURED ENTREES

APRICOT HONEY CHICKEN

sautéed double chicken breast with a honey balsamic glaze served with rice and vegetable
19

FRESH MOUNTAIN TROUT FILLETS

sautéed topped with toasted almonds served with roasted red potatoes and vegetable
22

BAVARIAN SAMPLER

bratwurst, knockwurst, kassler, and a schnitzel
served with red cabbage, sauerkraut and potato salad
24

ATLANTIC SALMON LAVENDER CRUSTED OR GRILLED

over a syrah reduction with mashed garlic potatoes and vegetable
26

CRAB CAKE ON LOBSTER CREAM SAUCE AND PECAN CRUSTED SHRIMP

with vegetables, orange molasses dipping sauce with a hint of scotch bonnet
28

ROAST LOIN OF LAMB

rosemary dijon crusted served with potato and vegetable
31

FROM THE GRILL

all meats are aged in house

NEW YORK STRIP LOIN 12oz

served over a cabernet sauce with a potato and vegetable
29

FILET MIGNON 8oz

served over a cabernet sauce with a potato and vegetable
34

GRILLED VENISON TENDERLOIN

wrapped in apple wood bacon with a sun-dried cherry demi glace served with red cabbage and wild rice
38

CHATEAUBRIAND FOR TWO 20oz

center cut of tenderloin presented on a platter with an
assortment of fresh vegetables, béarnaise and cabernet sauce
83

ADD TO ANY OF THE ABOVE ENTREES

three grilled gulf shrimp 8

Side Sauce Sampler:

crab meat and béarnaise 9 peppercorn 2 béarnaise 2

ON THE SIDE

sweet potato fries, wild rice blend, asiago grits or mushrooms ragout
5

collard greens or fresh asparagus, steamed or grilled
6

SWEET ENDINGS

For selections of desserts, espresso, cappuccino,
specialty beverages, and aperitifs, please see our Special Menu

TEA FORTÉ

Tea-Over-Ice: Ceylon Gold White Ginger Pear Raspberry Nectar

Hot Tea: Organic Earl Grey Black Currant Organic Jasmine Green Caffeine-Free Hot Tea: Flora Organic Ginger Lemongrass
5

Owners: Chef Wolfgang & Mindy Green
Manager: Laura Gerhart

Wine Director: Annelize Giliomee

If there is anything that we can do to make your dining experience more enjoyable, please ask us or any of our staff.
A gratuity of 20% will be added to parties of five or more. Plate sharing charge 9.00 per person.

VISIT OUR WEB SITES AT: www.wolfgang.net and www.highlandswedding.net