

Wellington's Classic American Dining

SOUPS & SALADS

French Onion Soup Gratinee - 6.95

*French Gruyère, Caramelized Onions,
Toasted Baguette, Sherry Wine*

Lobster Bisque - 10.95

Rich, Smooth and Creamy with a touch of Brandy



Wedge Salad - 14.95

*Candied Bacon, Grilled Tomatoes, Charred Red Onions,
and Crumbled Gorgonzola, Tossed in Your Choice of
Dressing or Served Deconstructed*

Buffalo Caprese - 13.95

*Fresh Buffalo Mozzarella,
Garden Tomatoes and Fried Basil, White and Black
Balsamico Pearls, Extra Virgin Olive Oil*

Wellington's Caesar Salad - 9.95

(per person)

*Classic ingredients, expertly prepared by
your server in the dining room for Parties of Two or More*

COLD BAR

Jumbo Shrimp Cocktail - 19.95

*Poached and Chilled Prawns,
Housemade Cocktail Sauce and Wasabi powder*

Lobster and Avocado Martini - 21.95

*Lobster Tail, Fresh Avocado, Tomato and Fried Basil,
Caviar, Truffle Aioli*



STARTERS

Baked Escargot en Crouete - 13.95

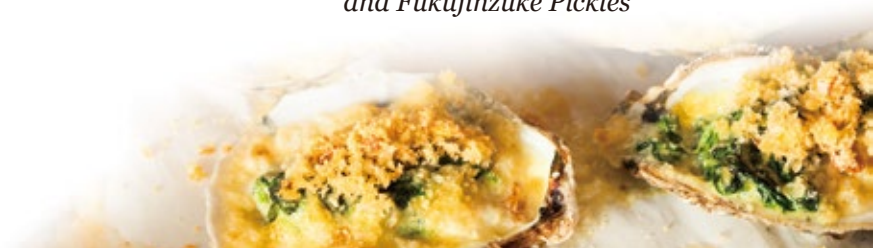
Garlic Herb Butter, Golden Pastry Dome

Oysters Rockefeller - 19.95

*Baked 1/2 Dz Oysters, Hollandaise,
Spinach, Bacon, Garlic*

Braised Beef Brisket Canapes - 12.95

*Slow Cooked in Coconut Curry Broth, Open-faced
Toasted Baguette, Crispy Onion Strings,
and Fukujinzuke Pickles*



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NS PREMIUM STEAKS

WELLINGTON's Signature Dish

*Please allow 45 minutes
Served medium rare*

Beef Wellington - 48.95

*6 oz Tenderloin
Coated with Mushroom Duxelles and
Wrapped in Puff Pastry*



40 Oz Bone-In Tomahawk Ribeye - 89.95

*Char-Grilled USDA Choice
Ribeye Steak, French-trimmed*



12 Oz New York Steak - 62.95

Char-Grilled Certified Angus Beef® Striploin



Filet Mignon

Pan Seared and Oven Roasted Certified Angus Beef®, Tenderloin

• Petite (6 Ounce) - 49.95 • Standard (8 Ounce) - 55.95

Dry Aged New York Steak - 49.95

*30 - Days Aged 16 oz New York Steak
(Please Ask For Availability)*

Dry Aged Prime Rib - 81.50

*60 - Days Aged 30 oz Rib Eye Steak
(Please Ask For Availability)*

Butter Aged Filet Mignon - 55.95

*45 - Days Butter Aged 8 oz Tenderloin
(Please Ask For Availability)*

ENHANCEMENTS

6oz Maine Lobster Tail - 26.95

Sautéed Maitake & Eryngii Mushrooms - 8.75

Grilled Jumbo Shrimp 4pcs. - 16.95

Dollop of Garlic Herb Butter - 3.50

Foie Gras - 12.00

Premium Sea Salt Trio - 2.50

Himalayan Pink, Iranian Blue, and Maldon Sea Salt

*All Steaks Served with Wellington's House Salad, Seasonal Fresh Vegetables, Choice of Sauce and Potato
Sauces include Housemade Worcestershire, Béarnaise, Roasted Garlic Demi, Chimichurri
Potatoes include Baked, Creamy Mashed, Truffle Mashed or Fried*

SEA & LAND

Served with Wellington's House Salad

Pan Seared Atlantic Salmon - 29.95

*Tomato Dill Vinaigrette, Rocket Lettuce, Mashed Sweet
Potatoes, Fresh Seasonal Vegetables*

Fruits de Mer - 45.95

*Maine Lobster, King Crab Claw, Japanese Scallops, Jumbo
Shrimp, over Fresh Linguine with a Beurre Blanc Caper Sauce*

Bourbon Street Ahi - 29.95

*Grilled Tuna Steak, Asian Peanut Sauce,
Cilantro Lime Rice, Fresh Seasonal Vegetables*

Sous Vide Chicken - 29.95

*Lemon and Thyme infused, Truffle Parmesan Hasselback
Potatoes, Fresh Seasonal Vegetables, Natural Jus*

Pork Tenderloin - 24.95

*Premier Iowa Pork Tenderloin,
Slow Cooked and Balsamic Marinated,
Natural Jus, Bean Ragout, Onion Bacon Jam,
Fresh Seasonal Vegetables*



THE PROPER BURGER - 32.95

*One pound of Certified Angus Beef Ground in-house,
Housemade Soft Brioche with Gold Leaf, Melted Gouda,
Caramelized Onions, Rocket, Shredded Pickled Watermelon
Daikon, Sweet Chili and Garlic Aioli spread, served with
House-cut Truffle Fries*

*Additions: Over-easy Egg - 1.95, Avocado - 2.95,
Applewood Smoked Bacon - 2.95, Foie Gras - 12.00*



*** CONSUMER ADVISORY**
*Consuming raw or undercooked meat may
increase your risk of contracting foodborne illness*