

THE WENTWORTH

1869

APPETIZER

Colossal Shrimp Cocktail

Bloody Mary Cocktail Sauce | Horseradish | Lemon
16

Maple Brook Farms Burrata

Ricotta Coulis | House-Made Tomato & Calabrian Chili Jam
Toasted Macadamia Nuts | Olive Tapenade
14

Wok Fried Brussels Sprouts

Korean Chili Pepper | Garlic | Sesame Scallions
Pickled Carrots | Cilantro
Roasted Cashews
14

Korean BBQ Boneless Pork Ribs

Shaved Cabbage Slaw | Chili Lime Vinaigrette
Cilantro Leaves | Roasted Peanuts
15

Classic Waldorf Wedge Salad

Grapes | Apples | Radishes | Candied Walnuts
Black Pepper Buttermilk Vinaigrette
15

Artisan Green Salad

Heirloom Cocktail Tomato | Cucumber | Shaved Radish
Sweet Onion Vinaigrette
14

Baby Kale Caesar Salad

Organic Kale | Red Quinoa | Croutons
Aged Parmesan & Black Pepper Vinaigrette | Roasted Hazelnuts
15

Maple Butternut Bisque

Crème Fraîche | Pepita Seeds | Scallions
12

ENTREE

12 oz Grilled Aged Sirloin of Beef

Montreal Spice | Crispy Confit Potato | Roasted Asparagus
Frisee Leaves | Veal Jus | Tomato Chutney
48

Pan Roasted Wester Ross Salmon

Grilled Lemon | Sweet Corn & English Pea Succotash
Spinach Leaves | Cocktail Tomatoes
Grainy Mustard Aioli | Aged Feta
36

Chicken Breast

Roasted Chicken Breast
Whipped Maple Acorn Squash Puree
Artisan Bacon | Brussels Sprouts | Natural Jus
36

Slow Cider Braised Pork Shank

Vermont Cheddar Grits | Heirloom Baby Carrots
Spinach Leaves | Braising Jus
39

Jamaican Black Bean & Chickpea Stew

Plant Based Protein | Fried Rice | Pita Bread | Cilantro
Crème Fraîche | Roasted Cashews
35

Chef's Daily Creation

Chef Gazda & His Team
Create an Additional
Delicacy to the Menu

Sides with main dish are not guaranteed and are subject to availability and seasonality of ingredients.

Enjoy a Three Course Option for \$65
~ Ask your Server For Details

Consuming raw or undercooked meat, poultry egg or seafood may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy