

# THE WELLINGTON

## STEAK & MARTINI LOUNGE

### APPETIZERS & STARTERS

#### ARTISAN CHEESE PLATE

chef's daily selections 16

#### THE WELLINGTON SALAD

mixed greens, crumbled Danish blue cheese, candied pecans, balsamic vinaigrette 9

#### HOUSE WEDGE SALAD

iceberg lettuce, crispy pancetta, sun dried tomatoes, house made croutons, crumbled blue cheese, maytag blue cheese dressing 9

#### CAESAR SALAD

whole leaf romaine, parmesan cheese, croutons, house made caesar dressing 8

#### CRAB CAKES

lump crab, roasted bell peppers, kalamata olives, sun dried tomato, sweet basil dressing 14

#### SPINACH & ARTICHOKE DIP

rich spinach & artichoke dip topped with goat cheese and served with pita chips & crostinis 12

#### SOUP OF THE DAY 7

#### FILET MIGNON STEAK TARTARE

hand minced filet mignon mixed with shallots, capers, dijon mustard & herbs topped with quail egg 11

#### CREOLE SHRIMP

onion, celery, green bell pepper & garlic; finished with cajun spices, white wine & cream served with a crispy three-cheese polenta cake 11

#### BRAISED PORK CHEEK

pork cheek braised in white wine & veal stock wrapped & baked in puff pastry; with onion marmalade, natural braising jus, snipped chives 10

## ENTREES

### BEEF WELLINGTON 36

organic filet mignon with cremini mushroom duxelle wrapped in puff pastry; madeira-shiitake mushroom sauce, Red Door Garden's vegetables

### TENDERLOIN TIPS BOURGOGNE 18

sauteéd filet mignon, assorted wild mushrooms, oven roasted pearl onions, fusilli pasta, red wine sauce

### Local Fresh Catch 26

house made herbed gnocchi, pan roasted brussels sprouts, garlic confit, chimichuri sauce, citrus butter

### PROSCIUTTO WRAPPED SCALLOPS 26

oven roasted jumbo sea scallops wrapped in rich prosciutto, cauliflower puree, snap peas, micro greens

### MAPLE LEAF FARMS DUCK BREAST 25

mascarpone parmesan wild mushroom-white truffle risotto, port wine sauce, sauteéd seasonal vegetables

## CHOICE CUTS

*CHOOSE ANY SAUCE AND TWO SIDES WITH YOUR STEAK SELECTION*

6 OZ. CERTIFIED ORGANIC FILET MIGNON 28

8 OZ. CERTIFIED ORGANIC FILET MIGNON 35

8 OZ. MEYER ALL-NATURAL FLAT IRON 22

10 OZ. PRIME HEREFORD TOP SIRLOIN 28

10 OZ. CHAROLAIS NEW YORK STEAK 30

12 OZ. HARRIS RANCH RIBEYE STEAK 37

## "SURF & TURF"

ADD TWO PROSCIUTTO-WRAPPED JUMBO SCALLOPS TO ANY STEAK FOR 11

## SAUCES

AU POIVRE • CHIMICHURRI • MAÎTRE' D BUTTER • MADEIRA- MUSHROOM • RED WINE

## SIDES

MAC-N-CHEESE • CHEF'S SEASONAL VEGETABLES • SWEET POTATO FRIES  
YUKON GOLD MASHED POTATOES • DIJON ROASTED YUKON POTATOES • SAUTÉED MUSHROOMS

\*18% service charge will be added to all parties of 6 or more\*

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