

THE WENTWORTH

1869

APPETIZER

Colossal Shrimp Cocktail

Bloody Mary Cocktail Sauce | Horseradish | Lemon

19

Maple Brook Farms Burrata

House Tomato & Calabrian Chili Jam

Tapenade | Basil Pesto | Olive Oil

Crostini | Pine Nuts

16

Wok Fried Brussels Sprouts

Korean Chili Pepper | Garlic | Sesame Scallions

Pickled Carrots | Cilantro

Roasted Cashews

16

Mama's Meatballs

A Blend of Pork, Veal & Beef | Herbed Ricotta

Aged Parmesan | Crusty Baguette

15

Baby Iceberg Wedge Salad

Egg | Bacon | Cocktail Tomato | Radish

Great Hills Blue Cheese | Buttermilk Vinaigrette

16

Artisan Green Salad

Heirloom Cocktail Tomato | Cucumber | Shaved Radish

Sweet Onion Vinaigrette

15

Baby Romaine Caesar Salad

Organic Romaine | Red Quinoa Croutons | Aged Parmesan

& Black Pepper Vinaigrette | Roasted Hazelnuts

15

Roasted Tomato Parmesan Soup

Olive Oil Crostini | Scallions

12

ENTREE

Grilled Aged Top Sirloin

Montreal Spice | Maple Sweet Potato Puree | Bacon Braised
Brussels Sprouts | Natural Jus | House Tomato Chutney

42

Wester Ross Salmon Filet

Pan Roasted | Turnips | Local Mushroom Hash | Spinach
Leaves | Grilled Lemon | Horseradish Gremolata | Green

Onion Aioli

39

Free Bird Chicken

Crispy Confit Free Bird Chicken Thighs | Whipped Celery
Root Puree | Local Mushroom, Pea & Mushroom Ragout

Veal Jus | Scallions

38

All-Natural Pork Chop

Braised Purple Cabbage | Confit Potato | Dill Pearl Onion &
Mushroom Stroganoff | Golden Raisins | Spiced Apple

Butter

39

Jamaican Black Bean & Chickpea Stew

Plant Based Protein | Fried Rice | Pita Bread | Cilantro

Crème Fraiche | Roasted Cashews

37

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.

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