

THE WENTWORTH

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

Caramelized Broccolini

Bistecca Spice | Romesco | Aged Feta | Marcona Almonds

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 Gem Caesar Salad

Organic Gem Lettuce | Red Quinoa Crotons
Aged Parmesan | Black Pepper Vinaigrette
Roasted Hazelnuts

15

Roasted Tomato Parmesan Soup

Scallions | Olive Oil Crostini

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

Crispy Freebird Confit Chicken Thigh

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

Crispy Italian Eggplant

Garlic Spinach Leaves | Creole Sauce
Whipped Ricotta Coulis | Aged Parmesan | Pine Nuts

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

THE WENTWORTH

Welcomes The Boston Commandery.

APPETIZER

Classic Waldorf Wedge Salad

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



ENTREE

12 oz Grilled Aged Sirloin of Beef

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

Pan Roasted Wester Ross Salmon

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

Chicken Breast

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

Jamaican Black Bean & Chickpea Stew

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



Dessert Selections

Dark Chocolate Brownie

Hot Fudge | Candied Pecans
Espresso Ice Cream

Vanilla Bean Creme Brulee

Fresh Seasonal Berries