

# WANDA

## DINNER MENU

### BEGINNINGS

**Tuna Tower 20 \*GF**

sushi grade tuna, wasabi tobiko, avocado, crème fraîche, wonton chips

**Hudson Valley Foie Gras 22 \*GF**

anjou pear, brioche, lemon thyme, poire william, glace de canard

**Crispy Brussels Sprouts 13 \*GF**

bacon, roasted pepitas, sun dried cranberries, apple cider vinaigrette

**Goat Cheese Croquettes 15**

panko crust, lavender honey, walnut

**Soupe à l'Oignon 13**

crusty bread, gruyère cheese

**Puree of Parsnip 13 \*GF**

smoked trout, green apple, chive

**Copper Pot Escargot 18 \*GF**

chartreuse, hazelnuts, garlic, rich demi-glace, toast points

**Cape May Salt Oysters 20 \*GF**

mignonette, cocktail sauce, lemon

**Thai Red Curry Mussels 15**

kaffir lime, ginger, red curry paste, coconut milk, thai basil, grilled bread

### GREENS

**Chopped Salad "Wanda" 13**

romaine hearts, radicchio, crispy chick peas, cucumber, 12 hour tomatoes, avocado, manchego cheese, champagne molasses vinaigrette

**"B"s Salad 13**

wild baby arugula, roasted pear, candied walnuts, goat cheese, grape tomato, sherry wine vinaigrette

**Classic Caesar Salad 11**

romaine hearts, focaccia croutons, parmigiano-reggiano

**Baby Iceberg Wedge Salad 15**

russian dressing, roquefort cheese, crispy bacon, grape tomatoes, chives

**+ Grilled Chicken Breast 8**

**+ Grilled Shimp (5) 10**

**+ Seared Scottish Salmon 5oz. 10**

**+ Grilled Filet Mignon 5oz. 15**

**+ Togarashi Spiced Tofu 8**

**GF:** *Gluten-Free*

**\*GF:** *Can be prepared Gluten-Free*

**V:** *Vegetarian Dish*

\*Consumer Advisory: Consuming raw or under cooked animal derived foods, such as beef, poultry, and eggs, may have the potential to cause food borne illness especially in children or the elderly.



## MAINS

**Chilean Sea Bass 42 GF**  
crispy purple potato, choy sum,  
miso ginger emulsion

**Seared Rohan Duck Breast 34 GF**  
essence of oranges, lemon thyme,  
banyuls vinegar, blackberry, glace de canard

**Scottish Salmon 32 GF**  
beech mushroom, crispy parsnip, shanghai tip  
brown jasmine rice, roasted lobster broth

**Housemade Potato Gnocchi 28**  
duck confit, dinosaur kale, zante currants,  
toasted pine nuts, roasted parmesan broth

**Frenched Chicken Breast Denoix 28**  
caramelized parsnips & carrots, violet  
mustard, pomme purée, sauce diable

**Grilled 8oz Filet Mignon 40**  
asparagus, roasted beets, parmesan potato,  
marco polo sauce

**Roasted Cauliflower "Steak" 23**  
wild mushrooms, black garlic au jus,  
beet purée, edamame leek stoemp

**Braised Short Rib of Beef 32**  
kings road english porter, roasted root  
vegetables, dinosaur kale

## BEVERAGES

**Coffee 3**

**Iced Coffee 5**

**Hot Tea 3**

**Fresh Brewed Iced Tea 3**

**Soda 3**  
coke, diet coke, sprite, ginger ale

**San Pellegrino Sparkling Water 1L 7**

**Panna Still Water 1L 7**

WANDA



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- Private Dinner Parties
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*Inquire For More Details & Booking Options.*  
[wandabyob@gmail.com](mailto:wandabyob@gmail.com)

#### HOURS:

DINNER: WEDNESDAY - SUNDAY 5:00 PM-10:00 PM  
BRUNCH: SATURDAY & SUNDAY 10:30 AM-2:30 PM