

RAW BAR

Oysters on the Half Shell*	(6) 12 (12) 24
<i>Cocktail Sauce, Horseradish, Mignonette</i>	
Jumbo Shrimp Cocktail	12
<i>Spicy Cocktail Sauce</i>	

SOUPS

Baked Onion Soup Au Gratin	6
<i>Baked with White Wine & Provolone Cheese</i>	
Lobster Bisque	Cup 5 Bowl 8
<i>Sberry, Lobster Claw Meat, Cream</i>	

SALADS

DRESSING SELECTIONS

House Italian, Homemade Ranch, Bleu Cheese, French, Thousand Island, Honey Mustard, Sweet & Sour, Fat Free Raspberry Vinaigrette

House Salad	5
<i>Tomato, Pepperoncini, Shredded Cheese, Croutons, Red Onion</i>	
Caesar Salad	5
<i>Romaine tossed in our zesty Caesar dressing, shaved Asiago, Croutons</i>	
Tomato, Red Onion & Cucumber	5
<i>Marinated in EVOO & Red Wine Vinegar, Fresh Herbs & Spices</i>	
Spinach Salad	6
<i>Hot Bacon Dressing, Diced Egg, Candied Walnuts, Sliced Mushrooms, Red Onion, Chopped Bacon</i>	
The "Mickster"	6
<i>Tomato, Onion, Pepperoncini, Garbanzo Beans, Bleu Cheese, Mickster Dressing</i>	

The Wonder Bar Wedge Salad	8
<i>Bleu Cheese Dressing, Bleu Cheese Crumbles, Cucumber, Tomato, Diced Egg, Chopped Bacon</i>	

Grilled Chicken Salad	11
<i>Grilled 6oz chicken breast served over our House Salad with fries and choice of salad dressing</i>	

Grilled Steak Salad	13
<i>Grilled Steak Tips served over our House Salad with fries and choice of salad dressing</i>	

APPETIZERS

Cheese Roll Italiano	6
<i>Four Hand Breaded Cheese Rolls with Pasta Sauce</i>	
Meatballs & Ricotta	6
<i>Three Meatballs topped with our homemade pasta sauce and grated parmesan with a dollop of fresh Ricotta and fresh basil</i>	
Mini Shrimp	7
<i>Baby Gulf Shrimp Hand Battered and Fried Golden Brown</i>	
Roasted Red Pepper Dip	8
<i>Garlic Toast Points</i>	
Crispy Calamari	9
<i>Spicy Cocktail Sauce & Lemon</i>	
Bruschetta	9
<i>Tomato, Basil, Charred Shallots, Roasted Red Pepper on Crostini drizzled with Balsamic Glaze and Grated Asiago</i>	
Escargot	10
<i>Seasoned Garlic Butter & Blue Cheese</i>	
Chicken Liver Pâté	10
<i>Chopped Onion & Tomato</i>	
Tips 'N' Bleu	12
<i>Steak Tips Broiled in Bleu Cheese</i>	
Jumbo Lump Crab Cake	12
<i>Remoulade Sauce</i>	
Crab Dip Au Gratin	13
<i>Crab Claw Meat in a cheese cream sauce with roasted red pepper & spinach</i>	
Seared Tuna	16
<i>Wasabi and Hoisin Sauce</i>	

SIDES & EXTRAS

Sautéed Asparagus	5
Sautéed Brussels & Bacon	4
Steamed Broccoli Florets	4
Hand Battered Onion Rings	5
Six Cheese Mac 'N' Cheese	5
Scalloped Potatoes	5
Shoestring Fries	3
Baked Idaho Potato	4
Angel Hair Pasta	4
Old Fashion Pan Fried Potatoes	5
Grilled Onions	3
Sautéed Hot Peppers	3
Sautéed Mushrooms	4
Fettuccini	4
Spicy Zucchini & Squash	4

FOR PARTIES OF 8 OR MORE, A 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO THE GUEST CHECK

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

STEAKS & CHOPS

THE WONDER BAR STEAKHOUSE proudly features only **USDA Choice or higher Grade Aged Certified Angus Beef** aged a minimum of 21 days providing maximum flavor and tenderness

The "Delmonico" 12oz	28	Center Cut New York Strip 16oz	36
<i>Choice, Marbled Grain Fed Aged Rib Eye</i>		<i>Choice, Marbled Grain Fed Aged Beef</i>	
Bone-In Rib Eye 18-20oz cut	39	Veal Chop 12oz	36
<i>Choice Grain Fed Aged Beef</i>		<i>French Cut & Grilled to Perfection</i>	
Center Cut Petite Filet Mignon 6oz	30	Lamb Chops	35
<i>Choice Grain Fed Aged Beef</i>		<i>9-10 oz's Grilled & served Demi Glaze</i>	
Served with Béarnaise Sauce		Pork Chop 16oz	26
Center Cut Filet Mignon 9oz	38	<i>French Cut & Grilled to Perfection</i>	
<i>Choice Grain Fed Aged Beef ~Our Most Tender Cut</i>		Slices of Filet	29
Served with Béarnaise Sauce		<i>6oz's of tender filet slices with Crispy Potato Wedges</i>	

~ **The Host Choice** ~
 12oz Delmonico, a glass of House Red, White or Blush & Wine Sauce Parfait
House salad, choice of baked potato, pasta, shoestring fries or rice

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POULTRY & SEAFOOD

Grilled Teriyaki Chicken	23	Sautéed Jumbo Lump Crab Cakes	28
<i>Two 6oz breasts grilled with a teriyaki glaze</i>		<i>Two 3oz Cakes served with Remoulade Sauce</i>	
Broiled Atlantic Salmon	24	Shrimp Bianco	26
<i>Broiled with Dill Sauce and Asparagus</i>		<i>Five jumbo shrimp sautéed in a blend of fresh crushed tomatoes, fresh basil, chardonnay, olive oil and parmesan cheese. Served over linguine</i>	
Jumbo Gulf Shrimp	24	Swordfish Caponata	24
<i>Four Jumbo Shrimp Hand Battered or Broiled</i>		<i>Seared and topped with Artichoke, Olives, Tomatoes, Capers</i>	
Stuffed Shrimp	29	South African Rock Lobster Tail	45
<i>Four Jumbo Shrimp stuffed and broiled with our Crab Cake blend</i>		<i>7 oz South African Cold Water Tail w/ drawn butter</i>	
Grilled Yellow Fin Tuna	25	Stuffed Lobster Tail	50
<i>With Wasabi Paste & Hoisin Sauce. Blackened upon request</i>		<i>7 oz South African Lobster Tail stuffed with 3oz's of Crab Cake blend</i>	
Blackened Mahi	23	Tender Baby Frog Legs	23
<i>Served on a bed of rice pilaf and topped with a Mango Salsa</i>		<i>Hand breaded and fried</i>	
Seafood Trio	69		
<i>7oz South African Lobster Tail, 3oz Crab Cake, 3 Broiled Shrimp</i>			

ITALIAN OFFERINGS

Italian Pasta & Steak Tips	21	Lasagna	19
Pasta & Meatballs	15	Fettuccini & Broiled Shrimp	24
Fettuccini Alfredo	15	Fettuccini & Steak Tips	24
Chicken Alfredo	19	Veal Parmagiano	19
		Chicken Parmagiano	19

EXECUTIVE CHEF ~ TRISTAN KNIGHT