

STARTERS

CANDIED BURNT ENDS 17

Crisp Pork Belly, Teriyaki Chili Glaze, Arugula, Pickled Red Onions, Toasted Sesame Seeds

CRAB CAKES 23

Lump Crab, Diced Peppers, Seasoned Breadcrumbs, Beurre Blanc, Micro Cilantro

JUMBO PRAWNS 25

Grilled Marinated Prawns, Chives, Sriracha Aioli

JOSIE WYATT'S FAMOUS WINGS

HALF DOZEN 14 DOZEN 22

Dry Rub, Dijon Lemon Pepper Rub, Mango Habanero, Buffalo, or BBQ

SALADS & SOUP

JW SALAD 12

Fresh Field Greens, Heirloom Tomatoes, Shaved Red Onions, House Vinaigrette

THE JOSIE'S WEDGE 14

Crisp Iceberg Lettuce, Roquefort Dressing, Chopped Bacon, Tomatoes, Minced Red Onions, Roquefort Crumbles, Cracked Black Pepper, Chives

STEAKHOUSE CAESAR 13

Artisan Romaine, Creamy Caesar, Capers, Herb & Garlic Crumble, Parmesan Feathers, Cracked Black Pepper

ROASTED RED PEPPER & SWEET POTATO VELOUTÉ 10

Creamy Roasted Red Peppers, Tender Sweet Potatoes, Creme, White Wine, Brown Sugar Balsamic Reduction

HOUSE SPECIALTIES

SHORT RIBS 42

Braised Beef Short Ribs, Yukon Gold Potato Puree, Caramelized Onions, Roasted Garlic, Cognac Demi-Glaze

BONE IN PORK CHOP* 34

Grilled Pork Chop, Roasted Red Pepper Puree, Hot Honey Drizzle

HERB & GARLIC CHICKEN 32

Tender Chicken, Florentine Potatoes, Beurre Blanc, Micro Salad, Balsamic Gastrique

HONEY DIJON SALMON* 35

Grilled Salmon, Honey Dijon Glaze, Micro Cilantro, Charred Asparagus

THE WYATT BURGER* 24

Wagyu Patty, Aged White Cheddar, Onion Jam, Fried Egg, Arugula, Shaved Onions, Truffle Aioli, Seeded Brioche Bun, House Fries (Sub Black Bean Patty +\$2)

WILD MUSHROOM RISOTTO 30

Creamy Arborio Rice, Portobello Mushrooms, Shallots, Shaved Parmesan



PRIME STEAKS

We proudly serve the highest quality USDA Prime rated steaks.

All steaks are served with Yukon Gold Potatoes, Roasted Garlic Cloves, Caramelized Cipollini Onion

8OZ FILET MIGNON* 54

22OZ BONE-IN RIBEYE* 120

14OZ NEW YORK STRIP* 52

16OZ RIBEYE* 60

SIGNATURE PRIME RIB* 56

Yukon Gold Potatoes, Cipollini Onion, Roasted Garlic, Charred Asparagus, Au Jus, Straight Horseradish

STEAK ADD-ONS

Jumbo Prawns **15**

Burgundy Mushrooms **8**

Buttered Crabmeat **15**

Caramelized Onions **8**

Hot Honey Chili Butter **4**

Cognac Demi-glace **4**

SIDES

Charred Asparagus with Parmesan **12**

Yukon Potato Puree with Beurre Blanc **10**

Roasted Brussels Sprouts with Garlic Balsamic **12**

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness. No substitutions on dinner entrees. Parties of 6 or more will have 20% gratuity added. Maximum of 4 split checks per table.

Room Service orders will have a \$5 delivery fee and an automatic 20% gratuity added.