

WENDY'S MARTINI LOUNGE

# Tapatizers

*ARTISAN CHEESE PLATE* 10

CHEF SELECTED ASSORTED CHEESES, CANDIED WALNUTS, FRUIT & CRACKERS

*BELGIAN ENDIVE & PEAR SALAD †* 7

WITH GORGONZOLA CREAM DRESSING AND CANDIED WALNUTS

*FRESH TOMATO BRUSCHETTA* 8

BASIL, GARLIC, TOMATOES, CRISP CROSTINI, PARMESAN CHEESE, BALSAMIC SYRUP, EVOO

*CAPRESE SALAD †* 11

SLICED TOMATOES, FRESH MOZZARELLA CHEESE, BASIL, COURSE GROUND SEA SALT, AND CRACKED PEPPER. BALSAMIC SYRUP, EXTRA VIRGIN OLIVE OIL

*SPINACH & ARTICHOKE FONDUE* 8

ARTICHOKE HEARTS, SPINACH, BOURSIN CHEESE FONDUE, CRISPY PITA

CONSUMING RAW OR UNDER COOKED MEATS, SHELLFISH, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
† INDICATES GLUTEN FREE

WENDY'S MARTINI LOUNGE

# Tapatizers

*ASIAN TRIO †* 20

SEASAME CRUSTED TUNA WITH CHILI CARAMEL SAUCE, SALTED EDAMAME & TEMPURA SHRIMP WITH SEASAME BBQ SAUCE

*SEAFOOD MARTINI †* 14

LOBSTER, CRABMEAT AND SHRIMP COCKTAIL SERVED WITH SAFFRON BUTTER

*AHI TUNA SLIDER* 9

AHI TUNA SEARED WITH CAJUN SPICES AND SERVED WITH AN ASIAN SNOW PEA SLAW

*SALMON ROULADE* 10

CITRUS-VODKA CURED SALMON ROLLED WITH GOAT CHEESE ON CROSTINI

*LAMB LOLI CHOPS †* 10

EMBER CHAR CRUSTED LAMB CHOPS, FIELD GREENS, HERB SOUR CREAM

CONSUMING RAW OR UNDER COOKED MEATS, SHELLFISH, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
† INDICATES GLUTEN FREE