



FIRST

"Soup of The Moment" 8.00
- we'll let you know about Chef's creation of the day!

NAAN FLATBREAD (V) 14.00
- sweet & salty honey butter spread - spinach -
- shaved cantaloupe - prosciutto - goat cheese -
- balsamic glaze -

WILDWOOD SPINACH SALAD (V) 12.00
- baby spinach - blueberries - toasted almonds -
- red onions - feta cheese - poppy seeds -
- white balsamic vinaigrette -

CHEF'S GARDEN GREENS SALAD (VEGAN, GF) 12.00
- crisp field greens - cherry tomatoes - red onion -
- candied walnuts - sundried cranberries -
Choice Of Dressing:
house cedar / house maple-balsamic vinaigrette / italian
french / greek / raspberry / ranch

CLASSIC CAESAR SALAD (V & GF by request) 12.00
- romaine hearts - garlic croutons - crumbled bacon -
- creamy garlic dressing - parmigiano - lemon -

SECOND

BLACKENED SALMON (GF by request) 30.00
- charred salmon fillet - steamed creamy red potatoes -
- asparagus, cucumber, carrot & dill salad -
- cider vinaigrette -

GRILLED BONE IN PORK LOIN CHOP 26.00
- sweet chipotle marinade - steamed rice and peas -
- black bean & corn relish - chive cream -
- crispy jalapenos - chef's daily vegetable selection -

GRILLED FLANK STEAK AND FRITES (GF) 24.00
- flank cut steak - house chimichurri - hand cut fries -
- prepared to medium - chef's daily vegetables -

EGGPLANT PARMESAN (GF by request) 21.00
- battered eggplant - rich house tomato sauce - mozzarella -
- parmesan - fettuccine - green oil - crispy onions - garlic knot -

SALAD 21.00
- all appetizer salads available as an entree size -
- add grilled chicken breast or salmon or tofu -

THIRD

Pineapple Upside Down Puff 10.00
- vanilla ice cream - pineapple sauce -

White Chocolate Blondie (GF) 10.00
- served a la mode -

Classic Caramel OR Chocolate Sundae 10.00
(GF by request)

Salad Of Fresh Fruit (GF) 10.00