



FIRST

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

SHRIMP COCKTAIL 15.00
- marinated jumbo shrimp - lemon - cucumber -
- clamato infused dipping sauce -

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 cider / 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

BEER BATTERED FISH n' CHIPS 22.00
- hand battered haddock - crispy fries - coleslaw -
- tartar - lemon -

GRILLED NEW YORK STRIPLOIN (GF) 32.00
- garlic mashed potatoes - chef's daily vegetables -
- compound butter - peppercorn jus -

RED LENTIL & VEGETABLE RAGU 21.00
- roasted vegetables - spiced tomato & red lentil sauce -
- penne pasta - parmesan cheese -

BBQ 1/2 CHICKEN (GF) 28.00
- steamed rice & beans - chef's daily vegetables -
- tequila BBQ glaze -

SALAD 21.00
- all appetizer salads available as an entree size -
- add grilled Chicken Breast or Salmon or Tofu

THIRD

Baklava - pistachio bean ice cream - honey drizzle 12.00

Individual Coconut Cream Pie 10.00

Classic Caramel OR Chocolate Sundae 10.00
(GF by request)

Salad Of Fresh Fruit (GF) 10.00