



## FIRST

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

**Spinach Dipping Pot** (V, GF by request) 14.00  
- savory house spinach/cream cheese/herb dip -  
- crunchy corn chips - soft naan bread -

**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

**SLOW ROAST 8 oz PRIME RIB OF BEEF** 32.00  
(GF by request)  
- house rub - rich pan jus - herb & garlic mash -  
- chef's vegetables - housebaked yorkshire pudding -

**GRILLED SUPREME OF CHICKEN** (GF) 25.00  
- sweet potato puree - warm snap pea, dill & feta salad -  
- lemon butter sauce -

**CHICKPEA TACO'S** (VEGAN) 21.00  
- spiced chickpeas & corn - 3 soft tortilla shells -  
- avocado - tomato salsa - creamy cashew & cilantro pesto -  
- crispy jalapenos - hand cut fries -

**SHRIMP ALFREDO** 28.00  
- pan seared shrimps - creamy alfredo sauce -  
- diced tomatoes - red onion - spinach -  
- tender fettuccini noodles - parmigiano -

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

## THIRD

**Orange Creme Brulee** (GF by request) 10.00  
- housebaked shortbread -

**Cherry Cheesecake** 10.00

**Classic Caramel OR Chocolate Sundae** 10.00  
(GF by request)

**Salad Of Fresh Fruit** (GF) 10.00