



FIRST

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

Bruschetta (V) 14.00
- toasted garlic baguette - herbed tomatoes - onions -
- garlic - balsamic reduction - feta cheese -

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:
cider vinaigrette / 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

CHARRED LAMB CHOPS (GF by request) 30.00
- fried gnocchi - garlic scented olive oil - parmigiano -
- sundried tomatoes - red onions - chef's daily vegetables -
- mint rita -

CLASSIC CHICKEN PARMESAN 26.00
- hand breaded chicken breast - herbed tomato sauce -
- mozzarella - fettucine pasta - grated parmigiano - fresh herbs -

PAN SEARED FILLET OF SALMON (GF) 24.00
- hasselback potatoes - chef's daily vegetables -
- rosemary honey glaze -

MUSHROOM RIOTTO (GF by request) 21.00
- medley of mushrooms - shallots - garlic - parmesan cheese -
- reduced red wine vinegar - fresh herbs - crispy onions -
- crumbled feta cheese -

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

THIRD

Tiramisu Cup 10.00

Raspberry-Chocolate Flourless Cake (GF) 10.00
- served a la mode -

Classic Caramel OR Chocolate Sundae 10.00
(GF by request)

Salad Of Fresh Fruit (GF) 10.00