



Wildflower restaurant

Appetizers

- Cornmeal Crusted Fried Calamari*** 11.00
*Breaded in a cornmeal-flour mix and fried until golden brown.
Served with a spicy chipotle pomodoro sauce.*
- Wildflower Bruschetta** 10.00
*Diced tomatoes and buffalo mozzarella tossed in basil, lemon and
garlic essential oils with rice wine vinegar. Served with grilled baguettes,
balsamic syrup and basil chiffonade.*
- Steamed Black Mussels*** 12.00
In a garlic, white wine, saffron butter sauce with tomatoes.
- Soup of the Day** 6.00

Salads

- Wildflower Salad** 8.00
*Baby greens dressed with ginger-honey vinaigrette, topped with
feta cheese, candied pine nuts, carrots, tomatoes, cucumbers.*
- Caesar Salad** 8.00
*Crisp romaine lettuce tossed with a classic Caesar dressing,
served with garlic croûtons and a Parmesan crisp.*
- Garden Salad** 6.00
*Baby greens tossed in a red wine Dijon vinaigrette,
served with carrots, cucumbers, tomatoes.*
- Baby Spinach Salad** 7.00
*Baby spinach tossed with a beet vinaigrette, served with pickled red onions,
beets, Shepherds Dairy goat cheese.*

Pizza

All pizzas are baked on a 9-inch crust.

- Cheese** 10.00
*A blend of mozzarella, provolone and Romano with our house-made
pomodoro sauce.*
- Pepperoni*** 11.00
House cheeses with loads of pepperoni slices.
- Pesto Chicken*** 14.00
*House cheeses, pesto sauce, grilled chicken, red and yellow bell peppers,
red onions.*
- Hawaiian*** 13.50
House cheeses, Canadian bacon, pineapple chunks.
- Margherita** 12.50
Topped with three cheese blend, basil, tomato slices.
- The Works*** 14.50
Loaded with pepperoni, sausage, mushrooms, onions, sweet peppers.
- Vegetarian** 13.00
Onions, red and yellow bell peppers, feta cheese.



Pasta

Spaghetti and Meatballs*	13.00
<i>Served with marinara sauce and our savory house-made meatballs.</i>	
Five-Cheese Meat Lasagna*	14.50
<i>Layers of pasta, house-made red sauce, our blend of five cheeses and ground beef.</i>	
Shrimp Scampi*	22.00
<i>Sautéed shrimp and broccoli florets tossed in garlic and white wine butter sauce, served over fettuccine.</i>	
Greek Chicken Radiatore*	19.00
<i>Slices of sautéed chicken, tomatoes, kalamata olives and feta cheese in a white wine garlic butter sauce, served over radiator-shaped pasta.</i>	
Radiatore with Asparagus	17.00
<i>Asparagus, smoked tomatoes and garlic in a wild mushroom broth, served over radiator-shaped pasta.</i>	
Pesto Penne	19.00
<i>Spinach walnut pesto in a light cream sauce, served over penne pasta. Add chicken* for \$6</i>	
Seafood Fettuccine	28.00
<i>Salmon, mussels, scallops and shrimp in a garlic-saffron Mediterranean broth, served over fettuccine.</i>	
Arrabbiata	14.00
<i>Fresh chopped roma tomatoes, garlic, white wine, marinara and crushed red pepper flakes, served over angel hair pasta. Topped with feta cheese.</i>	

Entrées

Grilled Ruby Red Trout*	24.00
<i>A fillet of fresh trout, wild scallion rice pilaf and Chef's selection of vegetables, served with a roasted pine nut-rosemary compound butter.</i>	
Seared Pork Tenderloin*	25.00
<i>Cumin-rubbed seared pork tenderloin, honey-Dijon demi-glace, roasted polenta, sautéed asparagus.</i>	
Grilled CAB New York Strip Steak*	32.00
<i>Certified Angus Beef 8 oz. New York strip grilled to order, served with mashed potatoes, braised garlic spinach, wild mushroom demi-glace.</i>	
Chicken Saltimbocca*	23.00
<i>Tender chicken breast stuffed with prosciutto and fresh sage, served with a Marsala cream sauce, mashed potatoes, Chef's vegetables.</i>	
Sea Bass*	26.00
<i>Ginger-miso vinaigrette, couscous, sautéed asparagus.</i>	
Sautéed Sea Scallops*	31.00
<i>Red bell pepper purée, couscous, Chef's vegetables.</i>	



Mangi bene!

An 18% gratuity will be added to parties of eight or more.

**Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Consult your physician or health care professional for further information.*