



Wildflower
restaurant

• • • **APPETIZERS** • • •

- Cornmeal Crusted Fried Calamari*** \$9.00
*Breaded in a cornmeal flour mix and fried until golden brown.
Served with a spicy chipotle pomodoro sauce.*
- Wildflower Bruschetta** \$10.00
*Diced red and yellow tomatoes and buffalo mozzarella tossed in basil,
lemon and garlic essential oils with rice wine vinegar. Served with a grilled
baguette, balsamic syrup and basil chiffonade.*
- Five Cheese Ravioli** \$10.00
*A blend of five cheeses wrapped in house made pasta and topped with
a spinach-citrus pesto sauce.*
- Steamed New Zealand Green-Lipped Mussels*** \$11.00
In a savory white wine butter sauce with garlic, leeks, thyme and tomatoes.
- Soup of the Day** \$6.00

• • • **SALADS** • • •

- Wildflower Salad** \$7.75
*Baby greens dressed with ginger-honey vinaigrette, topped with
feta cheese, candied pine nuts, carrots, tomatoes and cucumbers.*
- Caesar Salad*** \$7.75
*Crisp romaine lettuce tossed with a classic Caesar dressing,
served with garlic croutons and a Parmesan crisp.*
- Garden Salad** \$6.00
*Baby greens, carrots, cucumbers and tomatoes
dressed with a red wine-herb vinaigrette.*
- Summer Chop Salad** \$7.75
*Fresh chopped romaine lettuce, plum tomatoes, cucumbers, buffalo mozzarella
and avocado tossed with a red wine-herb vinaigrette.*

• • • **PIZZA** • • •

*All pizzas are baked on a 9-inch crust with
our Chef's delicious house made pomodoro sauce.*

- Cheese Pizza** \$9.25
A blend of mozzarella, provolone and Romano with our pomodoro sauce.
- Pepperoni Pizza*** \$10.25
House cheeses with loads of pepperoni slices.
- Pesto Chicken Pizza*** \$12.50
House cheeses, pesto sauce, red and yellow bell peppers and red onions.
- Hawaiian Pizza*** \$12.25
With Canadian bacon and pineapple chunks.
- Margarita Pizza** \$10.50
Topped with a three cheese blend, basil and tomato slices.
- The Works Pizza** \$12.75
Loaded with pepperoni, sausage, mushrooms, onions and sweet peppers.
- Vegetarian Pizza** \$12.00
Artichokes, mushrooms, black olives, onions, red and yellow bell peppers.



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• • • P A S T A • • •

- Penne Marinara** **\$12.00**
House made pomodoro sauce with fresh Roma tomatoes and fresh Asiago cheese.
- Penne Marinara including Chef's selection of vegetables** **\$16.00**
- Spaghetti and Meatballs*** **\$12.00**
Served with marinara sauce and our savory house made meatballs.
- Five Cheese Meat Lasagna*** **\$14.00**
Layers of pasta, house made red sauce, our blend of five cheeses and ground beef.
- Shrimp Scampi*** **\$22.00**
Sautéed shrimp and broccoli florets tossed in garlic, white wine and extra virgin olive oil. Served over fettuccine.
- Greek Chicken Radiatore*** **\$18.00**
Slices of grilled chicken, tomatoes, kalamata olives and feta cheese in white wine, roasted garlic and extra virgin olive oil.
- Penne alla Carbonara*** **\$18.00**
Bacon and penne noodles served in a garlic cream sauce with caramelized sweet onions and Asiago cheese.
- Vegetarian Radiatore** **\$15.00**
Smoked plum tomatoes, sautéed mushrooms and roasted garlic in a mushroom broth. Served with fresh Asiago cheese.

• • • E N T R É E S • • •

- Cornmeal Crusted Ruby Red Trout*** **\$22.00**
Pan-seared fresh trout, wild scallion rice pilaf and Chef's selection of vegetables, served with a choice of tartar sauce or roasted pine nut and rosemary compound butter.
- Seared Pork Chop*** **\$25.00**
A juicy 10 oz. pork chop, roasted polenta and butternut squash with an orange-cranberry-ginger marmalade.
- Chicken alla Parmigiana*** **\$19.00**
Pan-fried, breaded chicken breast topped with marinara sauce and our three cheese blend. Served with roasted polenta and broccoli florets.
- Cioppino*** **\$23.00**
Salmon, shrimp, calamari, mussels, zucchini and sweet peppers in a Mediterranean tomato broth.
- Baseball Steak*** **\$29.00**
Tender 8 oz. certified Angus beef grilled to order. Served with pommes frites and a port wine demi-glace.
- Chicken Saltimbocca*** **\$21.00**
Tender chicken breast stuffed with prosciutto and fresh sage. Served with a marsala cream sauce, mashed potatoes and Chef's vegetables.
- Seared Salmon*** **\$24.00**
Fresh salmon fillet with a lemon-thyme vinaigrette. Served with wild scallion rice pilaf and broccoli.

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 foodborne illness. Consult your physician or healthcare professional for further information.