

GREATER WILDWOOD CHAMBER OF COMMERCE WILDWOODS RESTAURANT WEEK



Eat. Love. Repeat

Drinks

Homemade Sweet Tea
Blueberry Lemonade

Appetizers

Wild Mushroom & Ricotta Seeded Crustini: Herb whipped ricotta garlic butter, roasted wild mushrooms with blended fresh herbs

Personal Italian Sushi: Rolled prosciutto, mortadella, hot capicola, soppressata and stracciatella cheese and pesto served bite-sized with a balsamic drizzle.

Personal Salad (Arugula, Caesar, or House)

House Salad: Mixed greens with tomatoes, cucumbers, and red onions, served with your choice of dressing.

Caesar Salad: Crisp romaine hearts tossed in classic Caesar dressing, finished with shaved parmesan and croutons.

Arugula Salad: Fresh arugula tossed in a light lemon vinaigrette, finished with shaved parmesan, onions and blistered tomatoes.

Entrees

Crown Jewel Filet with Truffle Fries :A pan-seared 12-oz filet with crispy fries tossed with truffle salt, shaved parmesan and fresh herbs.

Pork Chop Parm or Milanese Style: Crispy breaded pork chop: parmesan, marinara, mozzarella or finished Milanese style

Crab Cake Dinner: Two Jumbo, colossal lump crab cake, lightly seasoned, pan-seared, served with house crafted remoulade with French fries

Chicken Florentine: Seasoned chicken breast topped with creamy spinach parmesan dip and baked with melted provolone cheese, served with pasta.

Desserts

Cannoli : Crisp pastry shell filled with sweet ricotta cream

Personal Brookie: House made rich brownie and chocolate chip cookie baked together, served warm.