

  **GREATER WILDWOOD CHAMBER OF COMMERCE**
WILDWOODS RESTAURANT WEEK 



First Course Choice Of

Choice of House Salad or Caesar Salad

Second Course Choice Of:

- Tortellini: served al dente with Short Rib Ragu topped with shaved aged parmesan
Italian Mussels: local mussels served in red or white sauce covered in an Italian bread crust
Calamari: fresh lightly floured & fried golden, served with homemade marinara sauce
Lemon Berry Ravioli: four ricotta stuffed raviolis finished with a lemon blueberry reduction sauce

Third Course Choice Of:

- Chicken Parmesan: boneless breast of chicken, lightly breaded, topped with provolone & homemade marinara sauce & served over linguini
Rack of Ribs: slow roasted, fall off the bone ribs, served smothered in BBQ sauce
NY Strip Steak: 12 oz. center cut strip topped with shoestring onion rings
Sailors Pasta: clams, shrimp, scallops, mussels, & crab, served in red or white sauce over linguini
Herb Encrusted Salmon: Atlantic salmon, encrusted in our special blend of herbs, grilled & topped with a lemon butter sauce pasta

Fourth Course Choice Of:

- Chocolate Lovin Spoon Cake
Individual Basque Cheesecake
Caramel Apple Granny