

 GREATER WILDWOOD CHAMBER OF COMMERCE
WILDWOODS RESTAURANT WEEK

JERSEY *Girl*

Appetizers Choice Of:

Meatballs & Ricotta: marinara and fresh basil

Spinach & Feta Dip: Creamy spinach and feta

Fresh Zucchini Frita: panko fries, served with lemon garlic aioli

Caesar Salad: garlic croutons and shaved parmesan

Gonzo Sticky Shrimp: popcorn shrimp tossed in a spicy honey gochujang sauce served over crispy rice noodles. Topped with scallions & sesame seeds

Entrees Choice Of:

Honey Dijon Salmon: Seared salmon with our house honey Dijon glaze.
Served with asparagus & rice.

Seared Ahi Tuna: Blackened ahi tuna over cilantro lime rice, wasabi crema & sweet soy reduction. Topped with mango & cucumber salsa.

Fire Grilled Marinated Flank Steak: topped with chimichurri, served with smashed baby potatoes & asparagus

Pork Katsu: panko fried pork topped with fresh cabbage salad & drizzled with a sweet & savory katsu sauce. Served with whipped potatoes.

Veggie Tower: fried zucchini, eggplant, peppers, and tomatoes. Served with whipped potatoes & green beans.

Desserts:

Chocolate Lava: iconic treat with a liquid “lava” center

Lemoncello Cheesecake: classic cheesecake with a tart and sweet side

Brownie Sundae: Warm brownie topped with vanilla bean ice cream, chocolate sauce, whipped cream and cherry.

Ice cream: vanilla