

 GREATER WILDWOOD CHAMBER OF COMMERCE
WILDWOODS RESTAURANT WEEK



Appetizers Choice Of

Little Gem Caesar Salad: crisp gem lettuce, shaved parmesan cheese, garlic crostini, and classic Caesar dressing

Creamy Buffalo Chicken Soup: creamy chicken soup with Buffalo sauce, crumbled bleu cheese and scallions

Korean BBQ Pork Belly Bao Buns: Steamed bao buns filled with Korean BBQ pork belly, pickled onions and scallions

Entrees Choice Of:

Korean Salmon: Eight ounce blackened salmon with grilled shrimp and rice noodles, served with ginger-orange sauce, kimchi slaw and scallions

Beef Short Rib Ravioli: Tender beef short rib-filled ravioli with caramelized onions and a rich red-wine demi-glace, finished with shaved parmesan

Three- Mushroom Pasta: (vegetarian): Shitake, cremini and portobello mushrooms sauteed with garlic butter and Marsala wine sauce, topped with Parmesan cheese and served over pappardelle pasta

Desserts Choice Of:

Apple Crisp: Gingered apples topped with buttery cinnamon-granola crumbles, served warm with vanilla ice cream, whipped cream and caramel sauce

Molten Chocolate Cake: Rich chocolate cake filled with a dark chocolate truffle center, served with vanilla ice cream, whipped cream and chocolate drizzle