

 GREATER WILDWOOD CHAMBER OF COMMERCE
WILDWOODS RESTAURANT WEEK 



Appetizers Choice Of

Buffalo Chicken Soup: creamy buffalo chicken soup topped with bleu cheese crumbles and scallions

Caesar Gem Salad: crisp gem lettuce, parmesan cheese, garlic croutons, and house Caesar dressing

Shrimp & Crab Risotto Balls: creamy risotto blended with shrimp, lump crab meat, smoked mozzarella, parmesan cheese, fresh herbs, lightly fried and served with house marinara

Entrees Choice Of:

Summer Shrimp & Grits: blackened shrimp served over creamy sweet corn grits with Cajun butter sauce and charred scallions

Black & Bleu Steak Frites: Cajun-blackened New York strip steak finished with garlic herb butter and bleu cheese crumbles, served with crispy fries

Stuffed Chicken Florentine: oven-roasted chicken breast stuffed with parmesan, mozzarella, cream cheese, spinach, and garlic, finished with a pan cream sauce. Served with creamy polenta and green beans

Desserts Choice Of:

Warm Caramel Brownie: rich chocolate brownie topped with homemade espresso whipped cream and a pinch of sea salt

Basque Cheesecake: creamy caramelized cheesecake drizzled with house-made raspberry sauce