

WILDWOODS RESTAURANT week



Appetizer Choice Of:

Roasted Beet & Goat Cheese Salad: arugula tossed with roasted red & golden beets, candied walnuts, crumbled goat cheese and pomegranate seeds, finished with a bright citrus vinaigrette

Creamy Buffalo Chicken Soup: rich & flavorful buffalo-style chicken soup with tender pulled chicken, celery, touch of heat, topped with crumbled bleu cheese

Shrimp Balls: (2) golden shrimp balls served with a side of sweet chili sauce

Entree Choice Of:

Short Rib Ravioli: slow-braised beef short rib with onion, garlic, & thyme wrapped in fresh pasta and finished with rich beef jus

Pan-Seared Salmon: fresh Atlantic salmon with lemon-herb butter, served alongside asparagus & garlic mashed potatoes

Wild Mushroom Risotto: creamy arborio rice with a medley of wild mushrooms, spinach, & parmesan cheese and finished with truffle oil & crispy shallots

Dessert Choice of:

Caramel Brownie: with hazelnut crunch gelato

Molten Chocolate Cake: rich chocolate cake enrobed in chocolate & filled with dark chocolate truffle