

# Wildflower Café Dinner Menu

## APPETIZERS

### Wildflower's Famous Tomato Pie \*House Favorite Medium \$5 Large \$7

Savory Pie filled with Roma Tomatoes marinated in balsamic vinaigrette topped with a blend of cheese then baked to perfection. Add Grilled Chicken \$4 - Feta \$3 - Bacon \$3 - Avocado \$3

### Heavenly Garlic Parmesan Cheese Dipping Sauce

Served with Warm Bread \$5 Cup \$9 Bowl  
1 Cup of Dipping Sauce limited to 9 pieces of Bread. 1 Bowl Limited to 20 pieces. Extra Bread \$1 for 3 pieces.

### Signature Polenta Shrimp Grits \$5 Cup \$9 Bowl

### Loaded Polenta Shrimp Grits Small \$8 Large \$12.50

Topped with Garlic Parmesan cream sauce, mozzarella, cheddar, bacon, green onion & Parmesan

### House Soup Cup \$4 or Bowl \$6

### Chips & Salsa \$7 Kettle Cooked Potato Chips and Ranch Dip \$7

### Wildflower Tortilla Nachos or Kettle Cooked Potato Chip Nachos

Tortilla Chips topped with Cream Sauce, Mixed Cheese, Salsa, Diced Tomato & Green Onion \$12

Kettle Chips served w/ Cream Sauce, Blue Cheese, Diced Tomato & Green Onion \$12

Add Grilled or Blackened Chicken \$4 - Ground Steak 8oz \$8 or 4oz \$5 - Bacon \$3 - Avocado \$3

## SALADS

### Wildflower Salad Dressings

House Strawberry Balsamic, House Balsamic House Blue Cheese, House Ranch, Thousand Island, Honey Mustard, Italian, Greek Feta Vinaigrette, Oil & Vinegar

Side Salads served with 2oz dressing, Dinner Salad 4oz Dressing \*Extra 2 oz. Dressing \$.75

### Mixed Spring Leaf Side Salad

Fresh Organic Mixed Greens, Tomatoes & Parmesan \$4

### Mixed Spring Leaf Dinner Salad

Fresh Organic Mixed Greens, Tomatoes & Parmesan \$9

Add Grilled Chicken \$4 - Salmon \*Market Price\* - Sautéed or Raw Veggies \$4 - Hamburger Steak 4 oz \$8

### Greek Dinner Salad \$12.50 Half Greek Salad \$7.50

Organic Mixed Greens tossed in Greek Dressing, Tomatoes, Kalamata & Black Olives, Pepperoncini Peppers, Feta

Add Grilled Chicken \$4 - Salmon \*Market Price\* - Sautéed or Raw Veggies \$4 - 5 Sautéed Shrimp \$5

### Strawberry Balsamic Dinner Salad

Fresh Organic Mixed Greens, Tomatoes, Feta Cheese, Chopped Pecans, Dried Cranberries, Parmesan and Strawberry Balsamic \$12 -

Add Sautéed or Raw Veggies - \$4 - Grilled Chicken \$4 -

Roasted Butternut Squash \$4 - Grilled Salmon Market Price

Vegan Strawberry Balsamic Dinner Salad - Ask for No Cheese & Add Sautéed Veggies

### Tomato Pie Salad

Tomato Pie Served on a bed of Spinach then topped with Sautéed Veggies, Feta, Parmesan, Diced Tomatoes, Green Onion & House Balsamic or Strawberry Balsamic. \$20 - Grilled Chicken \$4 Avocado \$3

Add Chopped Pecans & Dried Cranberries \$1 Avocado \$3

# DINNER ENTRÉES

All Pasta Entrées come with Organic Mixed Green Salad, choice of 1 Gourmet Side & Warm Bread  
Other Dinner Entrées include choice of 2 Gourmet Sides, Organic Mixed Green Salad & Warm Bread  
All meats are choice and hormone free. Ground Steak is an 85/15 grind.

For Medium-Well or Well-Done Filet Mignon we recommend requesting the Chef to butterfly the Steak.  
Please note: Well Done Steaks are not guaranteed because they are typically more dry and tough.

## **Prime Rib \$34 Black N' Blue Prime Rib \$39**

Rib Eye roasted with Fresh Rosemary, Garlic & Cabernet Sauvignon, encrusted with a blend of cracked peppercorns & spices, cooked to perfection, served with Au Jus & Horsey Sauce.

Black n' Blue is topped with crumbled Blue Cheese and Garlic Parmesan Cream Sauce

\* 14 oz - 16oz - Hormone Free

## **Grilled Filet Mignon \$33 Black N' Blue Filet Mignon \$38**

8 oz Hand Cut, Hormone Free, Choice Tenderloin, Grilled to perfection or Blackened & topped with Blue Cheese and Garlic Parmesan Cream Sauce

## **Choice Grilled Hamburger Steak \$19 or Black N' Blue Hamburger Steak \$24**

Fresh Ground Filet and Sirloin topped with Onion, Red Bell Pepper and Cream Sauce  
Grilled or Black n' Blue \$24

## **Surf N' Turf** Add to any steak, Grilled or Blackened Shrimp \$5

## **Grilled or Blackened Wild Caught Salmon Filet \*Market Price \***

Delivered Fresh, Hand Cut 8oz Wild-Caught Salmon from Scotland. Add Cream Sauce \$3

## **Shrimp Scampi \$22**

Angel Hair Pasta topped w/Sautéed Gulf Shrimp, Signature Scampi Herb Butter, Parmesan

## **Smothered Chicken \$22 or \$17.00 Small (one breast)**

Hormone Free, Grilled Chicken Breasts topped with Sautéed Onion & Bell Pepper, Honey Mustard Sauce, Cheddar & Mozzarella then baked to perfection  
Add Apple Wood Smoked Bacon \$3 Add Avocado \$3

## **Loaded Tomato Pie Entrée \$27**

Wildflower's Famous Tomato Pie, topped with Grilled Chicken Breast, Diced Tomato, Parmesan & Feta on a bed of Angel Hair Pasta topped with a Garlic Parmesan Cream Sauce \*Vegetarian Version \$23  
Add Apple Wood Smoked Bacon \$3 Add Avocado \$3

## **Savory Strawberry Angel Hair Pasta \$16**

Angel Hair Pasta served on a bed of Fresh Baby Spinach topped with Sautéed Vegetables, Strawberry Balsamic Sauce, Feta, Parmesan, Crumbled Pecans and Dried Cranberries  
(Can be made Vegan - Ask to leave off the Cheese and Add Grapes & Extra Pecans)  
Add Grilled Chicken \$4 - Grilled Salmon \* Market Price \* - Add Avocado \$3

## **Wildflower Vegetable Dinner \$16**

Three Fresh Gourmet Sides & Mixed Green Salad (Can be made Vegan most weekends)  
Add Grilled or Blackened Chicken \$4 - Ground Steak 8oz \$8 or 4oz \$5 - Salmon \*Market Price\*

# GOURMET SIDE DISHES

Choose Two Sides with your Entrée, \*All Pasta Dishes come with One side, A La Carte Sides \$4 each

## Garlic Smashed Potatoes

Boiled Red Potatoes blended with Butter, Sour Cream and Fresh Minced Garlic

## Sautéed Vegetables

Most often Squash and Zucchini Seasoned with Fresh Minced Garlic, Spices, Onion and Red Bell Pepper sautéed in Extra Virgin Olive Oil

## Roasted Butternut Squash

Butternut squash roasted & served on a bed fresh spinach then topped with chopped pecans and crumbled blue cheese (or ask to substitute blue cheese for feta cheese)

## Chef's Specialty Side of the Evening

Ask Server for tonight's specialties

## Tomato Pie or Shrimp Grits

May be substituted for one side dish, add \$3 - See Appetizers for A La Carte

\$3 Split Plate Fee if the Kitchen splits the plates.

18% Gratuity may be added to parties of 6 or more or 20% for parties of 15 or more

# KID AT HEART MENU

No age limits at Wildflower to be a kid at heart or order from the menu!

Substitute a Gourmet Side instead of Kettle Cooked Potato Chips \$2 extra

## Grilled Burger or Black N' Blue Burger

Fresh Ground Grilled Steak 8oz \$11 or Small 4oz \$8- Black N Blue \$14 or Small \$11 topped with lettuce, tomato, onion & Wildflower Burger Sauce, served with Kettle Cooked Potato Chips & a Pickle. Add Cheese \$1 Bacon \$3

## Gourmet Cheese Pizza \$10

A 12 Inch Thin Crust Pizza cut into 8 Slices.

Add Onion, Mushroom, Pineapple, Garlic, Bell Pepper, Black Olives, or Tomato \$1 each

Add Pepperoni, Feta, Bacon or Ham \$3 each Grilled Chicken \$4

## Chicken Fingers \$8

Crispy Chicken Breast strips, kettle cooked potato chips, pickle & choice of 2oz dressing

Also available w/ Hormone Free Grilled Chicken Breast cut in Strips

**Grilled Cheese** \$7 Add Bacon \$3 Avocado \$3 Grilled Chicken \$4 Add Salsa to Sandwich \$1

Served with kettle cooked potato chips & a pickle spear

## Herbed Butter Pasta \$7

## Pasta with Garlic Parmesan Cream Sauce \$12

Kid's portion of Angel Hair Pasta topped w/

Garlic & Herb Butter Sauce & Shaved Parmesan Cheese or w/ Cream Sauce & Parmesan

Add Grilled Chicken \$4- Sautéed Veggies \$4 - 8oz Ground Steak \$8 or 4oz \$5 - Bacon \$3 - Avocado \$3

## Wildflower Tortilla Nachos

Tortilla Chips topped with Cream Sauce, Mixed Cheese, Salsa, Diced Tomato & Green Onion \$12

Add Grilled Chicken \$4 - 8oz Hamburger Steak \$8 or 4oz \$4 - Bacon \$3 - Avocado \$3

# HOMEMADE DESSERTS

## Triple Layer Carrot Cake

Homemade Carrot Cake with Wildflower's Homemade Cream Cheese Icing and Pecans \$7

## Hummingbird Cake

Moist Banana Pineapple Cake with Wildflower's Homemade Cream Cheese Icing and Pecans \$6

## Peanut Butter Pie

\*Moon's Favorite\* Chilled Peanut Butter Pie with a delicious Gluten Free Shortbread Crust  
Topped with Chocolate Sauce and Whipped Cream \$7

## Wildflower Crepes

2 Hand prepared thin Crepes rolled and filled with Sweet Cream Cheese \$5 or 1 for \$3  
Topped with House Fresh Strawberry Puree and/or Chocolate Sauce and Whipped Cream

## Old Fashion Chess Pie

Our traditional southern custard pie with a hint of real vanilla \$4

## Derby Pie

Warm homemade pecan pie with chocolate morsels drizzled with chocolate sauce \$4.50

## Ice Cream Sundae

Ice Cream with Fresh Strawberry Sauce &/ or Chocolate Sauce, Pecans & Whipped Cream \$5

## Wildflower Ice Cream Scoop

A small cup of Vanilla Ice Cream with or without chocolate sauce or Strawberry Sauce \$3

**\*Add a scoop of Ice Cream to any Dessert \$2**

## Good Stuff Chocolate \$6

A Delicious Healthy Organic Dark Chocolate Organic Raw Cacao, Raw Honey, Himalayan Sea Salt. We usually carry Original, Trail Mix,  
Coconut, Peppermint and Nib Crunch **Gluten Free & Vegan**

\*note contains honey

## BEVERAGES

**Premium Blend Organic Coffee \$2**

**Iced Tea Sweet or Unsweetened \$2 Hot Teas \$2 per Tea Bag**

**Arnold Palmer (Half Tea/Half Lemonade) \$2.50**

**Strawberry Lemonade or Strawberry Iced Tea \$3.50**

Made with Fresh Strawberry Purée

**Soft Drinks \$2** If you change your beverage, there is a charge for another drink

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade

**Milk \$3.00 per glass Orange Juice or Apple Juice \$2.50 per glass**

**Hot Chocolate-** \$3.50 per cup (We will gladly add Whipped Cream & Chocolate Sauce)