

Wildflower Café

Sunday Brunch

APPETIZERS

Wildflower's Famous Tomato Pie Med 5/Lg 7
Savory Pie Filled with Roma Tomatoes Marinated
in Balsamic Vinaigrette. Topped with a Blend
of Cheese & Baked to Perfection
/ Add Avocado/Bacon/Feta -3 /

Signature Polenta Shrimp Grits Cup 5 or Bowl 9
Creamy Polenta Grits, Baby Gulf Shrimp, Blended with Herbs & Spices

Tortilla Chips & House Salsa 7

House Soup Cup 4/Bowl 6

Kettle Cooked Potato Chips & Ranch Dressing 7

Piece of Quiche / Half Piece 9 / 6
Crustless Quiche Ham N Cheddar or Spinach

Bread & Butter 3

4pc Sister Schubert Yeast Rolls & Butter, OR 2 Pieces Toasted Sourdough or Wheatberry

FRESH SALADS

*Wildflower Salad Dressings: House Strawberry Balsamic/House Balsamic/House Blue Cheese/House Ranch
Thousand Island/Honey Mustard/Italian/Greek Feta
Side Salads Served with 2 oz dressing, Dinner Salad 4 oz Dressing
*Extra 2 oz. Dressing .75**

Mixed Spring Leaf Salad Side 4/ Lg 9
Fresh Organic Mixed Greens, Tomatoes & Shaved Parmesan

Greek Salad Sm 8/ Lg 12.50
Fresh Organic Mixed Greens, Tomatoes, Kalamata,
Black Olives, Pepperoncini Peppers & Feta
Served with Greek Feta Dressing

Mountain Mex Salad 14
Fresh Organic Mixed Greens, Tomato, Onion,
Black Olives on a Bed of Tortilla Chips,
Topped with Mixed Cheese,
4 oz Side of Salsa & A Dollop of Sour Cream
/ Add Mixed Cheese/ Extra Sour Cream -1/ Ranch -.75 /

Strawberry Balsamic Dinner Salad 14
Fresh Organic Mixed Greens, Tomatoes, Feta Cheese, Chopped Pecans,
Dried Cranberries, Parmesan & Strawberry Balsamic

Sweet & Savory Spinach Quiche Salad 17
Spinach Quiche on a Bed of Fresh Spinach
Topped with Feta, Shaved Parmesan, Chopped Pecans,
Dried Cranberries, Grapes, & a Side of Strawberry Balsamic

Tomato Pie Salad 20
Tomato Pie Served on a Bed of Spinach, Topped with Sautéed Veggies, Feta, Parmesan, Diced Tomatoes,
Green Onion & Your Choice of Dressing We Suggest House Balsamic OR Strawberry Balsamic

*Add to Any Salad:
Grilled or Blackened Hormone-Free Chicken/ Turkey/ Ham/ Raw Veggies -4
Avocado/ Bacon/ Feta -3
Salmon 8oz -20 OR 4oz -12.50 /
Pecans and Dried Cranberries -1/ Extra Dressing .75*

Brunch Extravaganza

18

Choice of Quiche: Ham & Cheddar or Spinach
Also Includes: Sampler of Steak, Sautéed Veggies, Garlic Smashed Potatoes,
Tomato Pie, Fresh Fruit & One Handmade Crepe
(Filled with Sweetened Cream Cheese & Topped w/ Strawberry Purée)

No Substitutions

Ala Carte Extras: Tomato Pie -5 or -7/ Sautéed or Raw Veggies/
Garlic Smashed Potatoes -4 / Extra Steak Strips -7
Extra Sampler Cup of Taters, Veg, & Steak -7/
Quiche -5 OR -8/ Crepe 1 for -3 OR 2 for -5

Extravaganza for Two

23

Brunch Plate for Two Includes:
Brunch Extravaganza for One with Extra Plate
Plus the Choice of Two Side Salads OR
2 Cups of Soup OR
1 Salad and 1 Cup of Soup

No Substitutions

Ala Carte Extras: Tomato Pie -5 or -7/ Sautéed or Raw Veggies/
Garlic Smashed Potatoes -4 / Extra Steak Strips 4oz -7
Extra Sampler Cup of Taters, Veg, & Steak -7/
Quiche -5 OR -8/ Crepe 1 for -3 OR 2 for -5

NO AGE LIMITS! **KID AT HEART** NO AGE LIMITS!

Gourmet Cheese Pizza 10

12" Pizza (8 Slices) Topped with House Marinara & a Blend of Shredded Cheddar and Mozzarella

Substitute Garlic Parmesan Cream Sauce for Marinara -3

/ Toppings: Turkey/ Ham/ Chicken -4 Each/ Extra Cheese/

Avocado/ Bacon/ Feta/ Pineapple/Pepperoni -3 Each

Garlic/ Onion/ Mushroom/ Red Bell Pepper/ Black Olives/

Tomato / Spinach/ Marinara Sauce -1 Each /

Grilled PB&J OR Peanut Butter & Chocolate 7

Blended Peanut Butter & Jelly OR

Peanut Butter & Chocolate

Grilled Cheese 7

Stacked with Cheddar Cheese & Grilled to Perfection

Chicken Fingers 8

GF Crispy Chicken Breast Strips & Your Choice of 2 oz Dressing

Served with Kettle Chips & a Kosher Pickle Spear

Herbed Butter Angel Hair Pasta / Zucchini Noodle Pasta 7 / 10

Angel Hair or Zucchini Noodles (Raw Spirals)

Topped with Garlic & Herb Butter Sauce & Shaved Parmesan Cheese

/ Add Grilled Chicken/ Sautéed or Raw Veggies -4 /

Bacon/ Avocado -3/ Shrimp -5

No Sides Included /

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

\$3 Split Plate Fee if the Kitchen Splits the Plates

20% Gratuity May Be Added to Parties of 7 or More

ENTRÉES

Prime Rib 39/ BNB 44

Rib Eye Roasted with Fresh Rosemary, Garlic & Cabernet Sauvignon,
Encrusted with a Blend of Cracked Peppercorns & Spices OR
Blackened & Topped with Blue Cheese

Both Options Served with Au Jus & Horsey Sauce Served with Garlic Smashed Potatoes, Mixed Veg, & a Side Salad

Grilled Filet Mignon 38/ BNB 43

8 oz Hand Cut, Hormone Free, Choice Tenderloin, Grilled to Perfection OR
Blackened & Topped with Blue Cheese
Served with Garlic Smashed Potatoes, Mixed Veg, & a Side Salad

Choice Grilled Hamburger Steak 22/ BNB 25

Fresh Ground Filet and Sirloin Topped with Onion, Red Bell Pepper and Cream Sauce OR
Blackened & Topped with Blue Cheese
Served with Garlic Smashed Potatoes, Mixed Veg, & a Side Salad

Surf N' Turf 5

Add to Any Steak, Grilled or Blackened Shrimp

Smothered Chicken 25/ 20

8oz or 4oz Hormone Free, Grilled Chicken Breast Topped with Sautéed Onion & Bell Pepper,
Honey Mustard Sauce, Cheddar, & Mozzarella Baked to Perfection
Served with Mixed Spring Leaf Salad, Garlic Smashed Potatoes, & Sautéed Veg

Grilled or Blackened Wild Caught Salmon 30

Delivered Fresh, Hand Cut 8oz Wild-Caught Salmon from Scotland
Served with Garlic Smashed Potatoes, Mixed Veg, & a Side Salad

Shrimp Scampi 22

Angel Hair Pasta Topped w/ Sautéed Gulf Shrimp, Signature Scampi Herb Butter & Shaved Parmesan,
Served with Mixed Spring Leaf Salad and Sautéed Vegetables
/ Substitute Zucchini Noodles (Raw Spirals) For Pasta -2 /

Savory Strawberry Balsamic 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
*/ GFO Substitute Zucchini Noodles (Raw Spirals) For Pasta -2/
Add Grilled Chicken -4 - Salmon 8oz -20 OR 4oz -12.50/Avocado -3 /*

Mediterranean Pasta 16 GFO

Chilled Angel Hair Pasta, Sautéed Veggies,
Black & Kalamata Olives, Pepperoncini, Tomatoes,
with Greek Feta Dressing on a Bed of Spinach,
Topped with Feta and Shaved Parmesan
/ GFO Substitute Zucchini Noodles -2 /

Loaded Mashed Potato Bowl 10

Mashed potatoes, Mozzarella, Cheddar, Diced Tomatoes, Green Onion, and Sour Cream
*/ Add Bacon -3/ Grilled Chicken -4 /Hamburger Steak 8oz -8 OR 4oz -5 *No Sides Included* /*

Canyon Burger Sm 8 / Lg 11

Grilled Ground Hormone-Free Sirloin & Filet, Lettuce, Tomato, Onion &
Wildflower Burger Sauce (Delicious Blend of Ketchup, Mustard, Mayo & a Dash of Cayenne)
Served with Kettle Chips and a Pickle Spear (Substitute Baked Fries -2)

Black N Blue Burger Sm 11 / Lg 14

Blackened Ground Hormone-Free Sirloin & Filet,
Lettuce, Tomato, Onion, Blue Cheese Crumbles, &
Wildflower Burger Sauce (Delicious Blend of Ketchup, Mustard, Mayo & a Dash of Cayenne)
Served with Kettle Chips and a Pickle Spear (Substitute Baked Fries -2)

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HOMEMADE DESSERTS

Triple Layer Carrot Cake 7

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

Hummingbird Cake 6

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

Peanut Butter Pie *Moon's Favorite* 7

Chilled Peanut Butter Pie with a Delicious Gluten-Free Shortbread Crust
Topped with Chocolate Sauce & Whipped Cream

Wildflower Crepes 2 for 5 / 1 for 3

Hand-Prepared Thin Crepes Rolled & Filled with Sweet Cream Cheese
Topped with House Fresh Strawberry Purée and/or Chocolate Sauce and Whipped Cream

Old Fashioned Chess Pie 4

Our Traditional Southern Custard Pie with a Hint of Real Vanilla

Derby Pie 5

Warm Homemade Pecan Pie with Chocolate Morsels Drizzled with Chocolate Sauce

Wildflower Ice Cream Sundae 5

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

Ice Cream Scoop 3

A Small Cup of Vanilla Ice Cream with or without Chocolate Sauce or Strawberry Sauce

***Add a Scoop of Ice Cream to any Dessert* 2**

Good Stuff Chocolate 6.50

A Delicious Healthy Organic Dark Chocolate, Organic Raw Cacao, Raw Honey, Himalayan Sea Salt
Gluten Free & Vegan *Note Contains Honey*

BEVERAGES

Premium Organic Arabica Coffee 2.50

Iced Tea (Sweet or Unsweetened) 2

Strawberry Lemonade/ Strawberry Iced Tea 3.50

Made with Real Strawberry Purée *Up to 3 Refills Free*

Arnold Palmer 2.75

Half Tea/Half Lemonade

Soft Drinks 2.50

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

Milk 3

/ Per Glass /

Apple Juice or Orange Juice 2.50

Per Glass

Hot Chocolate 3.50

Optional Whipped Cream Topping with Chocolate Sauce

/ Per Cup /

Hot Tea 2.50

/ Per Bag /

Ice Bucket 3

To-go cups .50 each

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