

Wildflower Cafe Dinner Specials

October 8th & 9th, 2021

Dinner Specials available for ordering

4pm - 6:30 Friday & Saturday

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Tomato Pie Salad

*Large Tomato Pie, Organic Mixed Green Salad, Crumbled Feta, Diced Tomato,
Shaved Parmesan, Diced Green onion, Choice of Dressing \$16*

**Homemade Dressings:: Strawberry Balsamic, Herb Balsamic, Ranch or
Honey Mustard, Greek Feta, Thousand Island**

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Seaside Special \$24

*Shrimp Grits, Grilled Gulf Shrimp Skewer (or Grilled Or Blackened 8 oz Chicken Breast),
Roasted Okra, Mashed Potatoes or Sauteed Vegetables
Side of Herb or Garlic SriRacha Aioli
Yeast Roll and an Organic Mixed Green Salad*

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Salmon Wellington \$33

*Wild Caught Salmon wrapped in a Puff Pastry with Fresh Dill & Seasonings.
Baked Perfectly Golden, served on Fresh Spinach and
topped with Garlic Parmesan Cream Sauce.
Served with Garlic Smashed Potatoes & Sauteed Vegetables.
Comes with Organic Mixed Green Salad & Yeast Roll*

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Appetizer Local Roasted Okra

With House Garlic SriRacha Aioli \$9

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Soup & Special Sides of the Day:

Add Grilled Shrimp \$8

Local Roasted Okra \$5

Roasted Butternut Squash *topped with crumbled blue cheese & pecans* \$6.50

Northern Beans Bean of the Day \$4

Creamy Chicken & Wild Rice Soup of the Day \$6