

Wildflower Cafe Sunday Specials

October 10th, 2021

Loaded Shrimp N Grits \$12.50

*comes with Garlic Parmesan Cream Sauce, Mixed Cheese, Chives & Bacon
Creamy Polenta Grits, Diced Gulf Shrimp blended with sauteed garlic, onion, herbs & spices
to create Wildflower's rendition of southern style shrimp n grits. ***Please note the shrimp is diced and
blended with the grits rather than whole shrimp. Great as an appetizer or addition to your meal.*

Brunch Sampler \$15

*Choose Spinach Parmesan or Ham & Cheddar.
Sampler for one comes with half piece of quiche, medium tomato pie, one crepe and fresh fruit*

Roasted Butternut Squash Fall Salad

*Served on a bed of your choice of Fresh Spinach or Organic Spring Mix. Topped with Roasted Butternut
Squash, Blue Cheese Crumbles, Chopped Pecans, Dried Cranberries, Parmesan Cheese & Blue Cheese Dressing*

Add Grilled or Blackened *Deliciousness* to Salads, Entrees...

*Wild Caught Salmon Grilled or Blackened 4 oz \$13 8oz \$24 -
Grilled Filet Mignon 8 oz 1/2 lb 10% off Market Price - Conecuh Sausage \$6
Grilled or Blackened Chicken 4 oz \$4 8oz \$8 - Grilled Portobello \$4
Bacon \$3 Grilled Ground Steak Market Price 1/4 lb \$9 1/2 lb \$13*

House Fettuccine Alfredo \$20 Add Filet Mignon 10% off market price

*House Alfredo served on Fettuccine Noodles with a small Bed of Spinach. Garnished. Topped with
Feta Crumbles, Diced Tomato, Shaved Parmesan & Diced Green Onions. Served with Sauteed Vegetables,
Organic Mixed Green Salad & yeast roll.*

Wild Caught Salmon Market Price

*Grilled or Blackened Wild Caught Salmon topped with a Lemon Wedge served with Garlic Smashed Potatoes,
Sauteed Vegetables, Organic Mixed Green Salad & Yeast Roll - Spicy Aioli Dip Available*

Grilled Filet Mignon or Black n Blue Filet Mignon Market Price 10% off

*Grilled Filet Mignon or (Black N Blue Filet Mignon topped with Garlic Parmesan Cream Sauce with Crumbled Blue
Cheese). Served with Garlic Smashed Potatoes Sauteed Vegetables & Organic Mixed Green Salad & Yeast Roll*

Sides of the Day:

Northern Beans Bean of the Day \$4 Soup of the Day \$6
Local Roasted Okra \$5 Roasted Butternut Squash topped with crumbled Blue Cheese \$6.50

Homemade Dressings:: Strawberry Balsamic, Herb Balsamic, Ranch or .

Honey Mustard, Greek Feta, Thousand Island