

## ***Wildflower Cafe Dinner Specials***

*Dinner Specials available 4pm - 8pm*

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### **Tomato Pie Salad** \$17

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

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

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### **Roasted Butternut Squash Fall Salad** \$17

*Roasted Local Butternut Squash, Fresh Spinach Salad, Crumbled Blue Cheese, Crumbled Pecans,  
Dried Cranberries, Shaved Parmesan, Diced Green Onion & House Blue Cheese Dressing*

### **Salmon Cakes** \$27

*House Wild Caught Salmon Cakes (2) baked & topped with Garlic SriRacha Aioli served with Garlic  
Smashed Potatoes & Sauteed Vegetables. Comes with Organic Mixed Green Salad & Yeast roll*

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### **SeaSide Special** \$24

*^ Grilled Shrimp Skewer (or 8 oz Grilled or Blackened Chicken Breast)*

*Served with House Polenta Shrimp Grits, Your Choice of Garlic Smashed Potatoes or Sauteed  
Vegetables & a side of Garlic Sriracha Aioli. Served with a Side Salad Add: Cream Sauce \$3*

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### **Ratatouille Pasta** \$25

*Savory Blend of Local Eggplant, Zucchini, Squash, Onion, Red Bell Pepper & Italian Seasonings  
Sauteed in Extra Virgin Oil. Served on a bed of Fettuccine with Shaved Parmesan & drizzled with  
House Alfredo Sauce. Entree includes a side of Sauteed Vegetables,  
Organic Mixed Green Salad & Yeast Roll*

*Add Grilled Chicken 8oz \$8 or 4oz \$4 AL Conecuh Sausage 4oz \$4*

*Grilled Filet Mignon 8oz Market Price*

### ***Soup, Extras & Special Sides of the Day:***

*Grilled Shrimp Skewer (6 shrimp) \$8*

*Ratatouille \$6 Local Eggplant, Zucchini, Squash, Onion, Red Bell Pepper Italian Seasoning*

*Roasted Butternut Squash topped with Crumbled Blue Cheese \$6.50*

*Northern Beans Bean of the Day \$4*

*Creamy Potato or Tomato Basil Soup of the Day \$6*