

Wildflower Café Dinner

If you are vegan or have food allergies please let us know and we will gladly accommodate

Famous Tomato Pie Medium \$5 or Large \$7 **Bread & Butter** \$3 - 6 Yeast Rolls & Butter

Heavenly Garlic Parmesan Dipping Sauce \$9 w/ 9 Yeast Rolls - Extra Rolls \$.50 each

Soup of the Day \$6

Shrimp N Grits \$9 **Loaded Shrimp N Grits** \$12.50 w/ Bacon, Cream Sauce & Mixed Cheese

Shrimp N Grits are creamy and flavorful with diced shrimp mixed with savory delicious polenta

Greek Salad \$12.50 (w/ shaved parmesan, tomato, feta, black olives, kalamata olives, diced green onion, pepperoncini)

organic Mixed Green - Side Salad \$4 **Dinner Salad** \$9

(Honey Mustard, Greek Feta or (Homemade: Strawberry Balsamic, Herb Balsamic or Ranch)

Add **grilled or Blackened Chicken** \$4 - **grilled Portobello** \$4 - **Avocado** \$3

grilled or Blackened wild Caught Salmon ¼ pound \$12 or ½ pound \$20

Entrees

Entrees served with an organic Mixed Green Side Salad & a Yeast Roll

All Entrees have fixed side dishes & side salad. A fee is applied for any substitutions

Mediterranean Angel Hair Pasta with Sauteed vegetables \$16 chilled angel hair pasta served on a

bed of spinach w/ shaved parmesan, tomato, feta, black & kalamata olives, sauteed vegetables, mediterranean sauce, diced green onion, pepperoncini and a side of Sauteed vegetables

Zucchini Noodles instead of Pasta \$3

Add **grilled or Blackened chicken** \$4 **grilled or Blackened wild Caught Salmon** 4oz \$12 or 8oz \$20

Loaded Tomato Pie Entree \$27 Angel Hair Pasta served on a Bed of Spinach topped with Garlic Parmesan

Dipping Sauce, Tomato Pie & Grilled Chicken Served w/ Shaved Parmesan, Crumbled Feta, Diced Fresh Tomato & Green onion, Side of Sauteed vegetables - vegetarian version \$23 without Chicken

Ground Steak \$22 **BNB Ground Steak** \$27 Grilled Fresh Ground Hormone Free Filet Mignon and Sirloin

topped with Sauteed Peppers and Onions & Garlic Parmesan Cream Sauce - "Black N Blue" Grilled with Blackened Seasoning & topped with Blue Cheese Crumbles & Cream Sauce.

Served with Garlic Smashed Potatoes and Sauteed vegetables

Grilled Choice Filet Mignon \$40 **Black N Blue Choice Filet Mignon** \$45 1/2 pound Fresh House Cut

Grilled Choice Beef Tenderloin or "Black N Blue" Grilled with Blackened Seasoning and topped with Blue Cheese Crumbles & Garlic Parmesan Cream Sauce. Served Garlic Smashed Potatoes and Sauteed vegetables

Smothered Chicken \$25 8 oz or 4oz \$21 Grilled Chicken Breast topped w/ Sauteed onion and Bell Pepper, Honey

Mustard, Shredded Mozzarella and Cheddar, Baked to blend the flavors. Garlic Smashed Potatoes & Sauteed vegetables - Add Bacon \$3

BBQ Smothered Chicken \$27 8 oz or 4oz \$22 Grilled Chicken Breast topped w/ Sauteed onion and Bell Pepper,

BBQ Sauce, Bacon Crumbles, Shredded Mozzarella and Cheddar, Baked to blend the flavors. Garlic Smashed Potatoes & Sauteed vegetables - Add Extra Bacon \$3

wild Caught Salmon \$30 Grilled or Blackened Fresh House cut wild Caught Salmon served with Garlic Smashed

Potatoes & Sauteed vegetables.

Vegetable Dinner Entree \$16 Choose 3 of the House Sides

Add **Ground Steak** ¼ pound \$5 ½ pound \$9 - **grilled or Blackened chicken** \$4 **grilled Portobello** \$4

grilled or Blackened wild Caught Salmon ¼ pound \$12 or ½ pound \$20

A La Carte House Sides

All of our Sides are gluten Free. \$2 fee for entree side substitutions

Garlic Smashed Potatoes \$5 **Pea or Bean of the Day** \$4

Sauteed Asparagus \$7 **Savory Cilantro Slaw** \$4

Sautéed vegetables \$4 Zucchini, Yellow Squash, Onions & Red Bell Pepper

