

Wildflower Café: Curbside Dinner

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

Famous Tomato Pie \$7

Shrimp N Grits \$9 Loaded Shrimp N Grits \$12.50 w/ Bacon, Cream Sauce & Mixed Cheese
Garlic Parmesan Dipping Sauce \$9 w/ sister schubert yeast rolls

Strawberry Balsamic Salad \$12 organic Spring Mix, Shaved parmesan, Crumbled Feta, Grapes, Chopped Pecans
and Dried Cranberries with 4 oz of our House Strawberry Balsamic on the side

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 Sautéed vegetables \$4
Fresh Ground Hamburger Steak \$9

Entrees, Pizza & Sandwiches:

Pastas & Entrees served with an organic Mixed Green Side Salad and Yeast Roll.

Zucchini Noodles instead of Pasta \$3

Mediterranean Angel Hair Pasta with Sautéed vegetables \$16 chilled angel hair pasta served
on a bed of spinach w/ shaved parmesan, tomato, feta, black & kalamata olives, sautéed vegetables, mediterranean sauce,
diced green onion, pepperoncini and a side of Sautéed vegetables - Add Grilled chicken for \$4 or wild Caught Salmon =

Ground Steak \$22 BNB Ground Steak \$27 Grilled Fresh Ground Hormone Free Filet Mignon and Sirloin
topped with Sautéed Peppers and onions & Garlic Parmesan Cream Sauce Served Garlic Smashed Potatoes and Sautéed
vegetables - Black N Blue is Blackened and includes Blue Cheese Crumbles - Add Sautéed Portobello \$4

Smothered Chicken \$20 8 oz Grilled Chicken Breast topped w/ Sautéed onion and Bell Pepper, Honey Mustard,
Shredded Mozzarella and Cheddar, Baked to blend the flavors, Garlic Smashed Potatoes & Sautéed vegetables

Salmon wellington \$30 wild Caught Salmon wrapped in a Puff Pastry topped with Garlic Parmesan
Dipping Sauce Served with Garlic Smashed Potato & Sautéed vegetables

Vegetable Dinner \$15 Garlic Smashed Potato, Marinated Sesame Kale & Sautéed vegetables

Canyon Burger \$12 Grilled House Ground 8 oz Filet Mignon and Sirloin served on a Kaiser Bun with
wildflower House Burger Sauce, Lettuce, Tomato and onion Add Bacon \$3 Cheese \$1

Provolone Portobello veggie Burger \$11 House Herb Aioli, Grilled Regional Portobello, Smoked Provolone,
Sautéed onion & Red Bell Pepper organic Spring Mix, Tomato, onion on toasted Kaiser Bun Sautéed vegetables \$4

Grilled Cheese \$7 Grilled Sourdough with Melted Cheddar Cheese Add Bacon \$3

Kid's Buttered Noodles & Parmesan \$7 angel hair pasta w/ melted butter & shaved parmesan,
Grilled Chicken \$4 Sautéed vegetables \$4 Ground Steak 8oz \$9 Substitute for Zucchini Noodles \$3

Cheese Pizza \$10 12 inch pizza with House Marinara and Shredded Cheese Gluten Free Crust Toppings:
onions \$1, Pepperoni \$3, Spinach \$1, Portobello \$2, Feta \$3, Black Olives \$1. Sautéed vegetables \$4

A La Carte House Sides All of our Sides are Gluten Free

Garlic Smashed Potatoes \$5

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

Local Marinated Sesame Kale Salad \$5