

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 Comes with 9 Yeast Rolls

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 small shrimp mixed in the 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 **Grilled Salmon**

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 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

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 Sautéed vegetables Zucchini Noodles instead of Pasta \$3
vegetarian version \$23 without Chicken

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 - "Black N Blue" grilled with Blackened Seasoning & topped with Blue Cheese Crumbles & Cream Sauce.
Served with Garlic Smashed Potatoes and Sautéed vegetables

Grilled Choice Filet Mignon \$40 **Black N Blue Choice Filet Mignon** \$45 Grilled Fresh House Cut 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 Sautéed vegetables

Smothered Chicken \$25 8 oz or 4oz \$21 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 -
Add Bacon \$3

wild Caught Salmon or Salmon wellington \$30 or **Pesto Salmon** \$33 Grilled or Blackened Fresh House cut wild Caught Salmon served with Garlic Smashed Potatoes & Sautéed vegetables. Pesto Salmon is topped with House Pesto and served on a small bed of fresh Spinach and Garlic Parmesan Cream Sauce

Crab Cakes \$33 House Crab Cakes topped with Garlic SriRacha Aioli and Avocado Served Garlic Smashed Potatoes and Savory Cilantro Slaw

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 **Savory Cilantro Slaw** \$4 **Collard Greens** \$4
Sautéed vegetables \$4 Zucchini, Yellow Squash, Onions & Red Bell Pepper **Sautéed Asparagus** \$5

