

If you have Vegan, Vegetarian or have food allergies we are glad to accommodate!

## ***Appetizers***

**Tortilla Chips & House Salsa** \$6 Add Cream Sauce \$3

**Loaded Nachos** \$14 Tortilla Chips topped with house cream sauce, shredded cheese, black olives, black beans, diced tomato, diced green onion & house salsa

## ***Entrees***

**Strawberry Balsamic Local Dinner Salad** \$16 Organic Local Greens from Mentone's Mildred Meadow's topped with Local Strawberries from Windy Hill, Crumbled Feta, Chopped Pecans, Shaved Parmesan, Dried Cranberries, Diced Strawberries & Blueberries.

**Strawberry Balsamic Savory Pasta** \$20 Served as a Chilled Pasta Dish. Angel Hair Pasta Served on a bed of Organic Fresh Spinach then topped with Sauteed Vegetables, House Strawberry Balsamic, Local Strawberries from Windy Hill, Crumbled Feta, Chopped Pecans, Shaved Parmesan, Dried Cranberries, Diced Strawberries & Blueberries. Comes with an Organic Side Salad.

**House "Feta" ccine Alfredo** \$20

House Alfredo served on Fettuccine Noodles & a small Bed of Spinach.

Garnished with Feta Crumbles, Diced Tomato, Shaved Parmesan & Diced Green Onions.

Comes with Organic Mixed Green Side Salad, Sauteed Vegetables & Yeast Roll - Add Pesto \$1

## ***Delicious Additions***

**Choice Prime Rib** 14 -16 oz cut \$44 - **Salmon Wellington** \$15 - **Wild Caught Salmon** 4oz \$13 8oz \$24

**Sauteed Shrimp** (10 medium tail off) \$8 **Grilled Shrimp Skewer** (6 large tail on) \$8 - **Grilled Chicken** 4oz \$4 8oz \$8

**Choice Prime Rib** \$55 Ribeye Roasted with Fresh, Garlic & Rosemary. Marinated in Cabernet Sauvignon and Encrusted in Montreal Steak Seasoning. 14 -16 oz cut. Served with House Horsey Sauce & Au Jus. Comes with Organic Mixed Green Side Salad Garlic Smashed Potatoes, Sauteed Vegetables & Yeast Roll **Add Grilled Gulf Shrimp Skewer** \$8

**Shrimp Scampi** \$24 Shrimp Sauteed in House Scampi Butter served with Angel Hair & topped with Shaved Parmesan & Diced Green Onions. Comes with Organic Mixed Green Side Salad, Sauteed Vegetables & Yeast Roll.

**Seaside Special with Gulf Shrimp or Prime Rib Wild Caught Salmon** Choose:

Grilled Gulf Shrimp \$24 -or- Choice Certified Angus Prime Rib \$65 Wild Caught Salmon 4oz \$26 8oz \$37

Served with Polenta Shrimp Grits & House Slaw & Black Beans, Comes with an Organic Mixed Green Side Salad & Yeast Roll. Side Garlic Sriracha Aioli available with Salmon - \*Add Grilled Gulf Shrimp Skewer \$8

**Wild Rice Stuffed Grilled Portobello** Grilled Portobello stuffed with Portobello Wild Rice Pilaf then Baked Served on a Bed of Fresh Spinach and topped with 4 oz Grilled or Blackened Chicken \$20 or 8 oz \$24 & Sauteed Onions & Red Bell Peppers then drizzled with Garlic Parmesan Cream Sauce. Garnished with Shaved Parmesan, Diced Tomato and Diced Green Onion. Served with Sauteed Vegetables. Comes with Organic Mixed Green Side Salad and Yeast Roll. Vegetarian version comes without Protein & an A la Carte Side of your choice \$20 (Bean of the day or Side of the day).

**Soup & Special Sides of the Day:** Soup of the Day \$6 - Ask your Wildflower Server

Sides of the Day: Portobello Wild Rice \$5 Mango Slaw \$5 Bean of the Day: Black Beans \$4 Garlic Smashed Potatoes \$5 - Sauteed Vegetables \$4 - Kettle Cooked Potato Chips \$3