

## **APPETIZERS or SMALL BITES**

**Famous Tomato Pie** 4 inch tart \$5 or traditional (1/4 of 10 inch pie) \$8 (Nice size to split as appetizer)  
Fresh Roma Tomatoes sliced and marinated in Balsamic Vinegar and Basil. Romas placed in a Pie Shell and topped with a Blend of Shredded Mozzarella and Cheddar Cheeses. Baked to blend the flavors of our signature dish

### **Make Traditional Tomato Pie a Meal...**

**Add: Fresh Fruit** \$5 **Side Salad** \$4 Organic Spring mix , Shaved Parmesan & Diced Tomato  
**Lunch Entree Salad** \$9 **Extras: Bacon** \$3 - **Grilled Portobello** \$4 - **Conceh Sausage** \$6 \*  
**Grilled Chicken** 4oz \$5 8oz \$9 - **Sautéed Vegetables** \$4 **Soup of the Day** \$6

**Kettle Cooked Potato Chips with House Ranch Dressing** \$7

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

**Heavenly Parmesan Dipping Sauce** \$12 Comes with 9 Yeast Rolls Extra Rolls \$.50 each

**Bread & Butter** \$3 4 Sister Schubert Rolls or 2 Pieces Toasted Sourdough **Fresh Fruit** \$5

**Chicken Salad Scoop & Club Crackers** \$7 Hormone Free Chicken Shredded and blended with House Creamy Dressing, Sliced Almonds and Grapes - Fastest if You are Really Hungry & Need Food Fast

**Wildflower's Mountain Style Shrimp Grits** \$9 12 ounce bowl Finely Diced Baby Gulf Shrimp Sautéed in butter with a blend of fresh minced garlic, diced onion and house seasonings then blended with the Creamy Polenta Grits.

**Loaded Shrimp Grits** Bowl \$12.50 Topped with House Garlic Parmesan Cream Sauce, Shredded Cheddar & Mozzarella Cheese & Crumbled Bacon Loaded Shrimp Grits take a longer to arrive at your table than the Loaded as an appetizer

**Make Shrimp Grits or Loaded Shrimp Grits a Meal ...**

**Add Grilled Conceh, AL Sausage** \$6 **Grilled Chicken** 4oz \$4 8oz \$8 **Grilled Shrimp Skewer** \$8  
**Side Salad** \$4 Organic Spring mix , shaved parmesan & Diced tomato **Sautéed Vegetables** \$4

## **BEVERAGES**

**Unsweet Tea & Sweet Tea** \$2

**Coke, Sprite, Diet Coke, Coke Zero, Dr.Pepper** Canned Drinks \$1.50 each

**Bottled Water** Dasani 16.9 oz \$1.50 Alkaline Smart Water 16.9 oz \$2.50 **Cup of Ice water to go** \$.50

**La Croix** \$1.50 ask server for flavors

**Lemonade** \$2.50 **Strawberry Lemonade** \$3.50 (Limit of 3 refills before charge for another glass)

**Apple Juice** \$2.50. **Orange juice** \$2.50

**Coffee** \$2.50 delicious caffeinated or decaffeinated **Hot Chocolate** \$3.50

**Hot Tea** \$2.50 ask server for selections of caffeinated or decaffeinated

**Desserts** Save room for Pies: Peanut Butter, Blueberry, Buttermilk, Derby  
Cakes: Triple Layer Carrot, Hummingbird & Crepes: Strawberry and/or Chocolate

# Wildflower Cafe Dinner Menu

## Salads

**Dinner Entree Salad** \$9 Organic Spring Mix, Shaved Parmesan & Diced Tomato OR **Side Salad** \$5

**Greek Salad** \$12.50 Organic Spring Mix, Shaved Parmesan, Crumbled Feta, Black Olives, Kalamata Olives, Diced Tomato & Greek Feta Vinaigrette Suggested

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## Add Ons

Salmon Cake Topped With Garlic Sriracha Aioli \$10

**Gluten Free Add Ons:** Grilled Portobello \$6 / Wild Caught Salmon \$13 -4oz, \$24- 8oz /

Grilled Ground Steak \$9-4oz, \$13-8oz / Grilled Gulf Shrimp Skewer \$8 / Grilled Conecuh AL Sausage \$6 /

Grilled Or Blackened Wild Caught Salmon 4oz \$32, 8oz \$40 / Grilled Filet Mignon \$67- 8oz /

Grilled or Blackened Chicken \$6-4oz, \$9-8oz

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/// **Dressings:** House Strawberry Balsamic / Herb Balsamic / House Ranch / House Blue Cheese /  
Greek Feta Vinaigrette / Honey Mustard / Thousand Island ///

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## Entrees

**Mediterranean Pasta With Sauteed Vegetables** \$16 Chilled Angel Hair Pasta W/ Shaved Parmesan, Diced Tomato, Crumbled Feta, Kalamata Olives, Black Olives, Sauteed Vegetables, House Mediterranean Sauce, Diced Green Onion, Pepperoncini, Served With A Yeast Roll. Comes with Side Salad.

**Zucchini Noodles Instead Of Pasta** \$3

**Loaded Tomato Pie** \$28 Angel Hair Pasta Served On A Bed Of Fresh Spinach And Topped With Garlic Parmesan Cream Sauce, Tomato Pie, Grilled Chicken, Shaved Parmesan, Crumbled Feta, Diced Tomato & Green Onion. Comes With Organic Mixed Green Salad & Yeast Roll **Vegetarian Option** \$23

**Smothered Chicken** \$27 -8oz / \$22 -4oz Grilled Chicken Breast Topped W/ Sauteed Onion And Bell Pepper, Honey Mustard, Shredded Mozzarella And Cheddar, Baked To Blend The Flavors  
Comes with Garlic Smashed Potatoes & Sauteed Vegetables & Organic Mixed Green Side Salad & Yeast Roll - Add Bacon \$3

**Bbq Smothered Chicken** \$29-8oz, \$24-4oz Grilled Chicken Breast Topped W/ Sauteed Onion And Bell Pepper, Bbq Sauce, Bacon Crumbles Shredded, Mozzarella And Cheddar, Baked To Blend The Flavors.  
Comes With Garlic Smashed Potatoes & Sauteed Vegetables & Organic Mixed Green Side Salad & Yeast Roll - Add Bacon \$3

**Ground Steak OR Ground Black N Blue Steak** \$27 OR BNB \$32 8oz House Hand Cut/Ground Choice Sirloin & Filet Mignon Grilled OR Blackened Fresh Ground Hamburger Steak, Served With Garlic Smashed Potatoes & Sauteed Vegetables. BNB Seasoned With Blackened Seasoning & Crumbled Blue Cheese. Comes With Organic Mixed Green Salad & Yeast Roll

**Grilled Choice Filet Mignon OR Black N Blue Filet Mignon** \$57 OR BNB \$62 Grilled Or Blackened Fresh House Cut Choice Filet Mignon Served With Garlic Smashed Potatoes & Sauteed Vegetables. Bnb Topped With Crumbled Blue Cheese & Garlic Parmesan Cream Sauce.  
Comes With Organic Mixed Green Salad & Yeast Roll

**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

**Wild Caught Salmon** \$33 Grilled Or Blackened Fresh (Never Frozen) House Cut Wild Caught Faroe Island Salmon Served With Garlic Smashed Potatoes & Sauteed Vegetables. Comes With Organic Mixed Green Salad

**Shrimp Grits Seaside Special** \$20 Served With Polenta Shrimp Grits & House Slaw & Northern Beans, Comes With An Organic Mixed Green Side Salad & Yeast Roll. Comes With House Garlic Sriracha Aioli Upon Request. Comes With An Organic Mixed Green Side Salad

**Make It Loaded** With Cream Sauce, Bacon & Mixed Cheese \$5 GF

**Shrimp Scampi** \$24 Gulf Shrimp Sauteed In House Scampi Butter, Served On Angel Hair Pasta & Topped With Shaved Parmesan & Diced Green Onions.

Comes With Organic Mixed Green Side Salad, Sauteed Vegetables & Yeast Roll

**Gluten Free Option- Substitute Zucchini Pasta** \$3 Extra \* **Add Conecuh AL Sausage** \$6 GF

**House "Feta"ccine Alfredo** \$20 House Alfredo Served On Fettuccine Noodles With A Small Bed Of Spinach, Topped Feta Crumbles. Diced Tomato, Shaved Parmesan & Diced Green Onions.

Served With Sauteed Vegetables, Organic Mixed Green Salad & Yeast Roll

**Special Options Available: House Fettuccine Alfredo Served With Salmon Wellington** \$33 Wild Caught Salmon Wrapped In A Puff Pastry With Fresh Dill & Drizzled With Cream Sauce OR

**House Fettuccine Alfredo Served With Pesto Provolone Chicken** \$27 -40z 80z- \$32 Grilled Chicken Topped With Sliced Roma Tomatoes, House Pesto & Provolone Cheese Then Baked To Blend The Flavors

**Wild Rice Stuffed Grilled Portobello** \$26-40z, \$29-80z Grilled Portobello Stuffed With Portobello Wild Rice Pilaf Baked And Served On A Bed Of Fresh Spinach Including Sauteed Onions & Red Bell Peppers Drizzled With Garlic Parmesan Cream Sauce, Topped With Grilled Or Blackened Chicken, Garnished With Shaved Parmesan, Diced Tomato And Diced Green Onion, Served With Your Choice Of Vegetable,

Comes With Organic Mixed Green Side Salad And Yeast Roll.

**Special Options Available: Wild Rice Stuffed Grilled Portobello and Grilled House Ground Hamburger Steak** 80z \$32 OR

**Vegetarian Version** \$20 Not Gluten Free- Comes Without Protein & An A La Carte Side Of Your Choice

**Vegetable Dinner Entree** \$17 Served With (3) House Sides -See House Selections Below On A La Carte

Comes With Organic Mixed Green Salad & Yeast Roll - Substitutions For Sides Of The Day \$2 Extra

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**A la Carte** House Portobello Wild Rice \$5 Vegetarian NOT GF - **Gluten Free Sides:** House Slaw \$5 Vegetarian / House Sauteed Vegetables \$4 Vegan / House Garlic Smashed Potatoes \$5 Vegetarian / Kettle Cooked Potato Chips \$3 / Side Salad \$5 Organic Spring Mix, Shaved Parmesan & Diced Tomato / Bean of the Day \$4 Soup Of The Day \$6 - Ask Server for Details

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## Add To Any Entree

Salmon Cake Topped With Garlic Sriracha Aioli \$10

**Gluten Free Add Ons:** Grilled Portobello \$6 / Wild Caught Salmon \$13 -40z, \$24- 80z /

Grilled Ground Steak \$9-40z, \$13-80z /Grilled Gulf Shrimp Skewer \$8 /Grilled Conecuh AL Sausage \$6 /

Grilled Or Blackened Wild Caught Salmon 40z \$32, 80z \$40 / Grilled Filet Mignon \$67- 80z /

Grilled or Blackened Chicken \$6-40z, \$9-80z

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