



# Wildwood

Steak • Seafood • Pasta

# WILDWOOD LUNCH MENU

Please enjoy your favorite selections from our menu in the comfort of the Wildwood dining room, lounge or outdoor courtyard!

## WINES BY THE GLASS

ALL DISCOUNTED BY \$2<sup>00</sup> FROM REGULAR PRICE WITH FOOD PURCHASE

## SEASONAL FEATURES

**IOWA PORK TENDERLOIN** 10<sup>00</sup>  
Thick cut, double breaded pork cutlet quickly fried until golden, served with red onion and dill pickles on a toasted bun, with creamy coleslaw and house made apple sauce.

**CHICKEN POT PIE** 10<sup>00</sup>  
All white meat chicken simmered in a rich chicken broth with carrot, onion, celery and mushrooms finished with cream and topped with buttery puff pastry.

**LEMON CHARDONNAY CHICKEN** 13<sup>00</sup>  
Medallions of chicken quickly sautéed with lemon, garlic, capers, baby spinach and artichoke hearts, deglazed with Chardonnay wine and served over linguini.

**WILDWOOD FISH & CHIPS** 13<sup>00</sup>  
Filet of walleye lightly beer battered and fried until golden, served with our crispy shoestring potatoes, Creole tartar sauce, creamy coleslaw and fresh lemon.

### STEAKHOUSE BURGERS ★

Half pound, hand-formed burger, freshly ground, grilled to order, served on a toasted pretzel bun with house cut seasoned French fries. 8<sup>50</sup>

#### CHEESES (\$1<sup>50</sup> EACH)

AMERICAN  
CHEDDAR  
HORSERADISH CHEDDAR  
PEPPER JACK  
PROVOLONE  
SWISS

#### TOPPINGS (\$2<sup>00</sup> EACH)

APPLE-WOOD BACON  
FRIED EGG  
GUACAMOLE  
ONION STRAWS  
SAUTÉED MUSHROOMS  
SAUTÉED ONIONS

#### BURGER SAUCES (\$1<sup>00</sup> EACH)

CHIPOTLE KETCHUP  
GORGONZOLA BUTTER  
HERB BUTTER  
HORSERADISH CREAM

★ Marinated chicken breast or Portobello mushroom may be substituted for burger, if desired.

### OTHER SIGNATURE BURGERS

**ASIAN DUCK BURGER** 10<sup>00</sup>  
Fresh ground, hand formed duck patty served with hoisin BBQ sauce and crispy onion straws on a toasted sesame bun and a field green salad.

**LEAN TURKEY BURGER** 9<sup>00</sup>  
Lean turkey burger served with lingonberry sauce on a toasted multi-grain bun and a field green salad.

### WILDWOOD GRILL

Enjoy your favorite selection from our grill with a Wildwood signature sauce presented either as a plated luncheon entrée or an entrée salad. 12<sup>00</sup>

#### FISH OR MEAT (CHOOSE ONE)

CHICKEN BREAST  
JUMBO SHRIMP (+\$3)  
PORTOBELLO  
SCOTTISH SALMON (+\$2)  
SKIRT STEAK (+\$1)  
TILAPIA

#### SIGNATURE SAUCE (CHOOSE ONE)

CHAMPAGNE DILL  
GINGER SOY SAUCE  
GORGONZOLA BUTTER  
HERB BUTTER  
LEMON BUTTER  
ROASTED RED PEPPER

#### PLATING (CHOOSE ONE)

WITH VEGETABLE DU JOUR & WILD RICE  
OVER BABY FIELD GREENS SALAD  
OVER CLASSIC CAESAR SALAD

### SOUP & SALAD

Enjoy a bowl of your favorite house made soup accompanied by your choice of salad. 10<sup>00</sup>

#### SOUPS

(CHOOSE ONE)  
CLASSIC FRENCH ONION  
BLACK BEAN CHILI BOULE  
SOUP DU JOUR

#### SALADS

(CHOOSE ONE)  
BABY FIELD GREENS  
CLASSIC CAESAR

## GUEST FAVORITES

**TWIN CRAB CAKES** 14<sup>00</sup>  
Delicate lump crabmeat and sweet shrimp, blended with red peppers, scallions and seasoned breadcrumbs, served over mixed greens, crispy shoestring potatoes and a Dijon mustard sauce.

**STEAK FRITES** 16<sup>00</sup>  
A delicious 8 oz. top sirloin grilled to order, topped with Wildwood herb butter, served with seasoned fries.

**OPEN FACED PRIME RIB** 13<sup>00</sup>  
Shaved prime rib sautéed with sliced mushrooms and onions, served on Texas toast with melted provolone cheese, au jus, horseradish cream and small house salad.

**CHICKEN SALAD CROISSANT** 12<sup>00</sup>  
All white meat chicken, with granny smith apples, sun-dried cherries and toasted almonds, on an all butter croissant, served with fresh fruit and our homemade shoestring potatoes.

**QUICHE & SALAD** 12<sup>00</sup>  
Please ask your server about today's quiche selection served with small house salad.

**SANTA FE SALAD** 12<sup>00</sup>  
Grilled southwestern chicken breast, Pico de Gallo, tortilla straws, fresh corn and black bean salsa, served with mix greens, avocado and cool buttermilk dressing.

We take great pride in the use of fresh ingredients, as well as the quality and consistency of our lunch offerings.

To ensure efficient service, prompt preparation and consistent food quality, we ask that modifications be limited to choices provided in menu or allergic and dietary restrictions.

### FOR OUR YOUNGER GUESTS

CHEESE OR CHICKEN QUESADILLA 6<sup>50</sup>  
HAMBURGER OR CHEESEBURGER 6<sup>50</sup>  
PENNE PASTA (BUTTER OR MARINARA) 6<sup>50</sup>  
CHICKEN TENDERS 6<sup>50</sup>

### BEVERAGES

COKE, DIET COKE OR SPRITE 2<sup>50</sup>  
IBC ROOT BEER 3<sup>50</sup>  
LEMONADE OR ICED TEA 2<sup>50</sup>  
REPUBLIC OF TEA FLAVORED TEAS 3<sup>50</sup>  
DARK EUROPEAN ROAST COFFEE 2<sup>50</sup>  
ASSORTED NOVUS HOT TEAS 2<sup>75</sup>

Please inform your server if you have a food allergy. All ingredients cannot be listed!

Consuming raw or undercooked foods may increase risk of food borne illness.

18% gratuity included for parties of six or more.

A service fee of \$3 will be added for all guests sharing a luncheon entrée.