



Wildwood
Steak • Seafood • Pasta

Starters

Duck Liver Mousse

A creamy blend of fresh duck livers, bacon, onions and herbs, finished with brandy and truffle butter, served with lingonberries and crusty French bread.

8

Wildwood Escargot

Tender escargot baked in Wildwood herb butter.

10

Twin Crab Cakes

A blend of lump crabmeat and sweet shrimp served with a Dijon mustard sauce.

14

Artichoke Fritters

Artichoke hearts dipped in a seasoned parmesan batter and fried until golden brown, served with our classic Bearnaise sauce.

10

Jumbo Medjool Dates

Chorizo filled dates wrapped in bacon, simmered in Piquillo pepper sauce, and served with warm Spanish flatbread.

12

Seafood Fondue for Two

Warm bread boule filled with a succulent combination of shrimp, crab meat and scallops simmered in a rich gruyère cheese and white wine sauce.

16

French Goat Cheese

Baked imported goat cheese over spinach and tomato basil sauce, served with olive tapenade.

9

Shrimp Cocktail

Jumbo shrimp simmered in white wine, served with tangy cocktail sauce and fresh lemon.

14

Baby Octopus

Tender baby octopus, lightly marinated and grilled, served with fresh arugula, red onion, tomato, fresh mozzarella and saffron aioli.

10

Soups

French Onion Soup

Infused with dry sherry and baked with gruyère.

6⁵⁰

Classic Tomato Shrimp Bisque

A classic combination of flavors with a velvety finish.

6⁵⁰

Soup du Jour

Please ask your server about today's seasonal soup selection.

5⁵⁰

Entrée Salads

Oak Grilled Steak & Potato

Grilled marinated skirt steak served over crisp field greens, with tomatoes, red onions, grilled portobello and crumbled bleu cheese with crispy red skins and honey mustard dressing.

20

Lobster & Asparagus

Pan roasted split Maine lobster and fresh grilled asparagus served over mixed greens with fresh lemon, extra virgin olive oil, cucumber, tomato and fresh mozzarella.

26

Vegetarian

Asparagus Risotto

Arborio rice cooked in a rich vegetable and asparagus stock, blended with asparagus, tomatoes and artichoke hearts, finished with parmesan cheese, and topped with grilled asparagus and a rich mushroom ragout.

18

Baked Mushroom Crepe

Delicious layers of wild mushrooms with sherry and leeks, herb boursin cheese, spinach, roasted red pepper, and buttery crepes, baked until golden and served with red pepper butter sauce.

18

We take great pride in the use of fresh ingredients, as well as the quality and consistency of our dinner offerings. To ensure efficient services, prompt preparation and consistent food quality, we ask that modifications be limited to allergic and dietary restrictions.

Please inform your server if you have a food allergy, all ingredients are not listed.
Consuming raw or undercooked foods may increase your risk of food borne illness.

Menu by Executive Chef Christopher Corby

Pasta & Risotto

Poached Salmon Penne

Fresh salmon, simmered in a vodka tomato sauce with artichoke hearts, fresh asparagus, tomatoes and garlic, tossed with penne pasta and topped with parmesan. 19

Tuxedo Pasta

Sautéed chicken and tender bowtie pasta, tossed with sundried tomatoes, spinach, garlic and mushrooms topped with creamy gorgonzola. 19

Baked Sausage Fettuccine

Italian fennel sausage simmered with red and green bell peppers and broccoli in a red wine marinara cream sauce, tossed with fettuccine, topped with provolone and baked until golden. 19

Seafood Risotto

Pan seared jumbo shrimp and scallops served with Arborio rice slowly cooked to creamy perfection in a rich seafood broth with fresh crabmeat, asparagus and tomatoes. 32

Poultry

Wildwood Roasted Chicken

Half a chicken, marinated with garlic and fresh herbs, roasted to perfection. 22

Chicken Saltimbocca

Chicken scaloppini rolled and filled with prosciutto, provolone and fresh sage, finished in a sauce of sliced mushrooms, white wine and sherry. 24

Chicken Woodsman

Airline breast of chicken filled with pistachios, shiitake mushrooms and fresh vegetables, finished in the oven and served with a lingonberry sauce. 24

Mahogany Roast Duckling

Slow-roasted Long Island half duckling with seasonal glaze. 28

Fish

Cedar Planked Salmon Dijonnaise

Fresh Scottish salmon filet baked on a cedar plank, topped with a tangy Dijon breadcrumb crust, served with pan seared spinach, grape tomatoes and lemon butter sauce. 28

Horseradish Crusted Grouper

Grouper baked with a tangy crust, served over tomatoes, fennel, orange and sautéed spinach with a citrus butter sauce. 32

Door County Whitefish

Sautéed Great Lakes whitefish served with sundried cherries, leeks, shiitake mushrooms and fresh basil in a white wine butter sauce. 26

Pacific Rim Swordfish

Grilled swordfish steak brushed with soy ginger glaze served over stir fried snow peas, red peppers, shiitake mushroom and crispy wonton with spicy Sriracha mayonnaise. 28

Pan Fried Canadian Walleye

Delicate walleye served on a bed of sautéed spinach topped with a sauce of garlic, artichoke hearts, tomato and black olive. 28

Dover Sole Amandine

Pan roasted and filleted sole from the Straits of Dover topped with toasted almonds, lemon and parsley and grilled asparagus. 32

Lobster

Cold Water Lobster Tail

12 oz. King tail served with warm drawn butter. Market Price

Surf & Turf

12 oz. King tail served with 8 oz. center cut beef tenderloin filet. Market Price

All entrées are served with a choice of salad. All entrées except Vegetarian and Pasta & Risotto selections are also accompanied by your choice of one side dish.

A service fee will be charged for shared or split entrées.
18% gratuity included for all parties of six or more persons.

Beef

All of our beef and veal is premium aged, USDA inspected and cooked to perfection.

Filet Mignon 8 oz. heart of the beef tenderloin, oak grilled to perfection.	34
Ribeye 16 oz. boneless rib cut, oak grilled to perfection.	38
Tomahawk Chop 30 oz. bone-in center cut ribeye, oak grilled to perfection.	48
Porterhouse The best of both worlds, New York Strip and Filet Mignon in one.	44
New York Strip 14 . close trim sirloin strip steak.	36
Skirt Steak Marinated for unique flavor and tenderness and oak grilled.	28
Roast Prime Rib of Beef [Available on Tuesday, Friday & Saturday only.] Beautifully roasted prime rib with natural au jus and horseradish cream sauce.	
Wildwood cut	16 oz. 32
Petite cut	12 oz. 26
Enhance your Wildwood steak ...	
Béarnaise sauce, herb butter, gorgonzola butter or horseradish crust	4
Au poivre style (with brandy, cream and cracked black peppercorns)	8
Oscar style (with fresh asparagus, butter- basted king crab and Béarnaise sauce)	12

Veal

Veal Oscar Scaloppini of veal, lightly floured and sautéed until golden, served over fresh asparagus and topped with butter basted king crab and finished with our classic Béarnaise sauce.	38
Grilled Veal Chop 14 oz. center cut veal rib chop, oak grilled to perfection, natural juices.	42

Lamb & Pork

Center Cut Pork Chop 12 oz. center cut, bone-in pork chop brined for tenderness and flavor, wrapped in smoked bacon and grilled to perfection.	26
Rack of Lamb Roasted whole New Zealand rack of lamb, coated with Dijon mustard, fresh herbs and seasoned bread crumbs.	42

<u>SALADS</u>	<u>SIDE DISHES</u>	<u>À LA CARTE SIDES</u>
Iceberg Wedge – Bacon & Bleu Cheese	Parmesan Au Gratin	Grilled Fresh Asparagus 7
Classic Caesar – Garlic & Parmesan	Smashed Garlic Red Skins	Wildwood Mushrooms 6
Baby Field Greens – Creamy Basil	Sweet Potato Mashed	Beer Battered Onion Rings 7
(also available with Honey Mustard, Raspberry Walnut Vinaigrette or Creamy Buttermilk)	Baked Potato	Three Grilled Jumbo Shrimp 10
	Bistro Red Skins	
	Creamed Spinach	
	Wild Rice Cakes	
	Pasta du Jour	
	Vegetable du Jour	

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