

WILDWOOD SATURDAY & SUNDAY BRUNCH

BREAKFAST SPECIALTIES*

OMELETS

All with three farm fresh eggs cooked until fluffy, served with roasted red skins and a toasted English muffin (unless otherwise specified).

BACON & SPINACH 12⁰⁰

Delicious apple-wood smoked bacon, tender baby spinach, diced tomato and Swiss cheese.

COUNTRY HAM & AGED CHEDDAR 12⁰⁰

Diced country ham and aged cheddar cheese.

SMOKED SALMON 13⁰⁰

Delicious cold smoked, French goat cheese and fresh herbs.

HEART SMART 12⁰⁰

Asparagus, artichoke hearts, roasted red peppers, green onion and ricotta cheese [made with egg whites and whole wheat toast in place of English muffin].

BENEDICTS

All with two toasted English muffins topped with poached farm fresh eggs and hollandaise, served with roasted red skins.

CLASSIC EGGS BENEDICT 13⁰⁰

Country ham steak.

GREEN EGGS & HAM 14⁰⁰

Creamed spinach, fresh crabmeat and country ham steak.

THE DELI BENEDICT 13⁰⁰

Thin sliced peppered pastrami from Manny's Deli in Chicago and light sauerkraut.

MORE EGGS

STEAK & EGGS 16⁵⁰

Top sirloin of beef, grilled to order, with toasted English muffin topped with two poached farm fresh eggs, served with roasted red skins, vegetable du jour and béarnaise.

CHORIZO & EGGS 13⁰⁰

Spanish chorizo sautéed with onions, peppers, combined with whipped farm fresh eggs, topped with queso fresco, served with grilled avocado, pico de gallo, and warm corn tortillas

FARMER'S BREAKFAST 10⁵⁰

Two farm fresh eggs prepared to order, with choice of apple-wood smoked bacon, breakfast sausage patty or country ham steak, roasted red skin potatoes and whole wheat toast.

GARDEN OF EATEN FRITTATA 12⁰⁰

A seasonal blend of roasted vegetables with whipped farm fresh eggs, topped with goat cheese, baked in a skillet, served with marinara sauce, roasted red skins and English muffin.

QUICHE DU JOUR 12⁰⁰

Delicate, buttery pastry filled with fresh eggs, cream and seasonal ingredients, served with roasted red skins and field green salad.

FROM THE GRIDDLE

BLUEBERRY BUTTERMILK PANCAKES 8⁰⁰

A tall stack of three light and fluffy flapjacks, loaded with plump blueberries, served with whipped butter, warm maple syrup and apple-wood smoked bacon.

GRAND MARNIER FRENCH TOAST 10⁰⁰

Three slices of Texas toast soaked in Grand Marnier and cinnamon laced batter, served with whipped butter, lingonberry jam, maple syrup, apple-wood smoked bacon and roasted red skins.

EXTRA PORTIONS (WITH ENTRÉES ONLY)

APPLE-WOOD SMOKED BACON, COUNTRY HAM STEAK 3⁰⁰

OR BREAKFAST SAUSAGE PATTY

BEIGNETS* (EACH) 1⁰⁰

*All breakfast specialties are accompanied by freshly made beignets and seasonal fruit. Beignets (ben-YAYS) are a New Orleans specialty of puffy deep-fried dough dusted with powdered sugar.

We take great pride in the use of fresh ingredients, as well as the quality and consistency of our brunch offerings. Please inform your server if you have a food allergy. All ingredients cannot be listed! Consuming raw or undercooked foods may increase your risk of food borne illness.

A suggested gratuity of 18% will be added for parties of six or more. It is, however, Wildwood policy that our guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.

LUNCHEON SPECIALTIES

SEAFOOD

CATCH OF THE DAY 14⁰⁰

Please ask your server about today's fresh fish selection and special preparation.

NEW ENGLAND LOBSTER ROLL 18⁰⁰

Toasted garlic roll filled with plump, fresh lobster, blended with celery tarragon mayonnaise, served with hard boiled egg, grilled lemon, and housemade chips.

GRILLED SALMON 14⁰⁰

Fresh Faroe Island salmon grilled to order with wild rice vegetable du jour, topped with choice of ginger soy, champagne dill or herb butter.

TWIN CRAB CAKES 14⁵⁰

Delicate lump crabmeat and sweet shrimp, blended with red peppers, scallions and seasoned breadcrumbs, served with crispy shoestring potatoes over mixed greens and a Dijon mustard sauce.

BEEF

STEAK FRITES 18⁵⁰

8 oz sirloin trotter steak, grilled to perfection, served with Wildwood herb butter and seasoned fries.

BEEF BAGUETTE 12⁰⁰

Shaved prime rib of beef, simmered in au jus and served in a freshly baked baguette, topped with hot giardiniera and melted provolone, served with housemade potato chips.

PETITE PRIME RIB OF BEEF 16⁰⁰

12 oz. roasted prime rib served with natural au jus, horseradish cream sauce, roasted red skins and vegetable du jour.

STEAKHOUSE BURGER 9⁰⁰

Half pound, freshly ground burger, served on a toasted pretzel bun with house cut seasoned fries [choice of American, Swiss, horseradish cheddar, pepperjack or cheddar cheese - add \$1⁵⁰ and choice of bacon, fried egg, onion straws, sautéed mushrooms or sautéed onions - add \$2⁰⁰].

CHICKEN

CHICKEN SALAD CROISSANT 12⁵⁰

All white meat chicken, blended with granny smith apples, sun-dried cherries and toasted almonds, on an all butter croissant, served with fresh fruit and crispy shoestring potatoes.

LEMON CHARDONNAY CHICKEN 13⁰⁰

Medallions of chicken sautéed with lemon, garlic, capers baby spinach and artichoke hearts, deglazed with Chardonnay, simmered with cream and butter and served over linguini.

SOUP & SALADS

HOUSEMADE SOUP & SALAD 10⁰⁰

A bowl of either or soup du jour or French onion soup and with your choice of baby field greens or Caesar salad.

SANTA FE SALAD 12⁰⁰

Grilled southwestern chicken breast, pico de gallo, tortilla straws, corn and black bean salsa, with mix greens, avocado and buttermilk dressing.

CAESAR SALAD 12⁰⁰

Crisp hearts of romaine lettuce tossed with parmesan, croutons and Caesar dressing [add chicken breast - \$3 or salmon - \$4]

FOR OUR YOUNGER GUESTS

CHILD'S BUTTERMILK PANCAKES 5⁰⁰

CHILD'S FRENCH TOAST 5⁰⁰

CHILD'S HAMBURGER OR CHEESEBURGER 6⁵⁰

CHILD'S PENNA PASTA (BUTTER OR MARINARA) 6⁵⁰

CHICKEN TENDERS 6⁵⁰

BEVERAGES

FRUIT JUICES (APPLE, CRANBERRY, ORANGE & RUBY RED GRAPEFRUIT) LARGE 3⁵⁰ SMALL 2⁵⁰

DOUWE EGBERTS EUROPEAN DARK ROAST COFFEE 2⁵⁰

NOVUS HOT TEAS 3⁰⁰

CAPPUCCINO OR LATTE 3⁵⁰

COKE, DIET COKE, SPRITE, LEMONADE OR ICED TEA 2⁵⁰

IBC ROOT BEER 3⁵⁰

REPUBLIC OF TEA FLAVORED TEAS 4⁰⁰

BLOODY MARY, MIMOSA OR SCREWDRIVER 6⁰⁰

ASK YOUR SERVER TO SEE OUR SPECIALTY BLOODY MARY OFFERINGS!

