

WOLF LAUREL

Appetizers

Smoked Salmon Dip 9

Smoked Salmon and Cream Cheese Dip with Pickled Red Onions,
Cucumber and a Buttery Cracker Topping

Cheddar and Jalapeno Cornbread 9

Mini Bundt Pan with Jalapeno and Cheddar Cornbread,
with a Bacon Goat Cheese Spread

Soups

Beef Taco Soup
Cup 5 Bowl 8

Soup du jour
Cup/Bowl Market Price

Salads

Apple and Beet Salad (GF) 9

Spinach and Arugula Greens tossed with Diced Roasted Beets,
Granny Smith Apples, Grapefruit Fillets and Goat Cheese Drizzled
with a Acai Berry and Mango Watercress Vinaigrette

Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

Santa Fe Salad 9

With Romaine Lettuce, Cherry Tomatoes, Corn, Black Beans,
Cilantro, Red Onions, Tortilla Strips, Avocados, Cheddar Cheese
and Chipotle Ranch Dressing

Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

Berry and Avocado Salad (GF) 9

Spring Mix Salad with Fresh Berries, Mandarin Oranges, Slivered Almonds,
Avocados and a Honey Yogurt Vinaigrette

Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

DINNER MENU

Entrees

Mussels and Angel Hair 20

Prince Edward Mussels, Spanish Chorizo Sausage, Diced Onions,
Chopped Herbs with a Lemon Butter Sauce Over a Bed of Angel Hair Pasta

Blackened Snapper 25

With Coconut and Fennel Pineapple Salsa, Herbed Couscous and Broccolini

Pork Chop (GF) 23

Grilled Pork Chop over Sweet Potato Puree,
Sautéed Brown Sugar Granny Smith Apples,
Broccolini and Maple Bacon Gastrique

Tennessee Grass fed Rib-Eye (GF) 26

10 oz. Pan Seared Ribeye Beef, Golden Brown Herbed Potatoes with
Asparagus and Compound Herb Butter

Seared Sea Scallops (GF) 27

With Creamy Smoked Gouda Grits, Blistered Green Beans and Maque Choux

Roasted Stuffed Pepper (GF) 17

With Mushroom Duxelles Quinoa, Sautéed Spinach
and a Sweet Carrot Ginger Sauce