

WOLF LAUREL

Appetizers

Fried Calamari 10

With Marinara Sauce and a Roasted Peanut Sweet Chili Dipping Sauces

Bruschetta 9

On Grilled Garlic Crustinis topped with Shaved Prosciutto and Balsamic Drizzle

Soups

Sweet Potato Bisque

Cup 5 Bowl 8

Soup du jour

Cup/Bowl Market Price

Salads

Add Shrimp 7 - Add Salmon 6 - Add Chicken 5

Bourbon Roasted Pear Salad (GF) 9

With Gorgonzola Blue Cheese and Candied Walnuts over Spinach
served with a Pomegranate Vinaigrette

Autumn Cobb Salad 14 (GF)

Add Shrimp 7 - Add Salmon 6

Avocado, Bacon, Grilled Chicken Breast, Boiled Egg, Cherry Tomatoes, Roasted Squash,
Dried Cherries Red Apple and Feta over Kale with an Apple Honey Vinaigrette

CCP Salad (GF) 9

Add Shrimp 7 - Add Salmon 6 - Add Chicken 5

Shaved Carrots, Dried Cranberries, Toasted Pistachios and Spring Mix Lettuce
Drizzled with a Pumpkin Goddess Dressing

DINNER MENU

Entrees

Seared Salmon 24 (GF)

With Baked Butternut Squash, Snow Peas and
a Saffron Butter Sauce

Fresh Catch Market Price

Seafood Catch of the Day with Chef's Choice of Sides

Pan Seared Duck Breast 26 (GF)

Served with a Pumpkin Risotto, Sautéed Spinach and
a Maple Demi Glace

Grilled Sirloin 27

Grilled Sirloin Steaks served with a Smoked Gouda Potato Au Gratin, Sautéed Spinach
and a Red Wine and Sherry Reduction

Stuffed Quail 26

Brandy Glazed, and Stuffed with Applewood Smoked Bacon, Wild Mushrooms,
Figs and Arugula. Served with Candied Brussel Sprouts,
Brown Butter Sage Gnocchi and a Pomegranate Gastrique

Caprese Stuffed Mushrooms 17 (GF)

Sliced Tomatoes Baked with Garlic and Basil inside
a Portobello Mushroom topped with Mozzarella Cheese