

WOLF LAUREL

Appetizers

Fried Calamari 10

With Marinara Sauce and a Roasted Peanut Sweet Chili Dipping Sauces

Blueberry Bourbon BBQ Meatballs 10

Crock Pot Meatballs Cooked Low and Slow Covered in
Blueberry Barbeque Sauce

Soups

Tomato Gouda

Cup 5 Bowl 8

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Soup Du Jour

Cup/Bowl Market Price

Salads

Bourbon Roasted Pear Salad (GF) 9

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

Wedge Salad 9

Add Shrimp 7 - Add Salmon 6 - Add Chicken 5

Quarter Wedge of Iceberg Lettuce, Cherry Tomatoes, Bacon Bits,
Blue Cheese Crumbles served with Blue Cheese Dressing

Arugula Salad (GF) 9

Bed of Arugula, Blood Orange Segments, Pickled Red Onions , Bacon Lardons,
Smoked Paprika Goat Cheese Balls, and Potato Ribbons,
served with a warm bacon dressing

Add Shrimp 7 - Add Salmon 6 - Add Chicken 5

DINNER MENU

Entrees

Seared Flounder (GF) 22

Served over Jambalaya Rice with Andouille Sausage,
Shrimp, Peppers and Onions

Salomon En Papillote (GF) 24

Baked Salmon in Parchment with Compound Butter,
Roasted Carrots and Wild Rice

Duck A l'Orange 26

Over Pan Seared Gnocchi, served with Citrus Grilled Broccolini
and a Traditional Orange Glaze Sauce

Grilled Hanger Steak Salad 23

Over Baby Spring Mix, Gorgonzola Blue Cheese,
Fried Onion Rings, Sliced Avocado and Egg
served with a Drizzle of House Made Ranch

Pan Seared Fillet Mignon (GF) 28

With Truffle Mashed Potatoes, Sautéed Green Beans,
and a Bacon Gastrique

Roasted Veggie and Gouda Mac N Cheese (V) 18

Fresh Baked and served with Grilled Bread