

# WOLF LAUREL

## Starters

**Forest Mushroom Strudel** 9  
With Lingonberry Demi, with Grilled Apples

**Shrimp Cocktail (GF)** 12  
4 Poached Shrimp, Old Fashion Cocktail Sauce

**Helix Escargot** 11  
Sautéed with Garlic, Beurre Rouge and  
Served in a Crisp Vol-au-vent

## Soup

**3 Onion Soup Gratin** 8  
Served with Rye-Gruyere Gratin  
**Daily Soup** Cup 4 Bowl 6

## Salads

**Southern Caesar** 9  
Romaine, House Made Croutons, Asiago, Citrus-Garlic Dressing, Lemon

**Iceberg Wedge (GF)** 10  
Iceberg, Tommy Toe, Carmelized Onion, Applewood Smoked Bacon,  
Aged Blue Cheese, Blue Cheese Dressing

**Harvest Clubhouse Salad (GF)** 10  
Arugula-Mixed Green Lettuce, with Red Onions,  
Orange Supremes, Smoked Pears and  
Clubhouse Poppyseed Dressing

# DINNER MENU

## Big Plates

### **Brasstown Ribeye** (GF) 29

12 oz. American Heritage Ribeye served with  
Braised Blue Cheese Shallots, Rosemary Potato Wedges and  
Blistered Haricot Verts

By the glass St. Supery – By the bottle Mollydooker “The Boxer” Shiraz

### **Palmetto Poussin** (GF) 22

Pan Simmered Young Poultry with Mushrooms,  
Baby Carrots on Brown Rice Quinoa with Thyme Oil  
By the glass Artesa Chardonnay – By the bottle Chalk Hill Chardonnay

### **Veal Osso Buco** 29

Burgundy Braised Veal Shank with Creamy Risotto, Grilled Citrus Asparagus  
Topped with a Collard Gremolata

By the glass Guenoc Petite Syrah – By the bottle Cline Zinfandel

### **Rustic Red Grouper** (GF) 29

Grilled Red Grouper with Eggplant Ragout,  
Candied Butternut Squash and Fried Brussel Sprouts  
By the glass Pietra Santa Pinot Gris – By the bottle L.Latour Grand Ardeche Chardonnay

### **Hearty Ratatouille** (GF) (V) 19

Autumn Ratatouille with Brussel Sprouts, Sweet Potatoes, Carrots  
Served on Goat Cheese Grits with Grilled Baguette

By the glass Nobilo Sauvignon Blanc – By the bottle Santa Margarita Pinot Grigio

Continuous effort-not strength or intelligence-is the key to unlocking potential.  
Winston Churchill

