

# WOLF LAUREL

## Appetizers

Mexican Shrimp Cocktail 9  
6 Jumbo Shrimp with Mexican Cocktail Sauce and Lemon

Ahi Tuna Nachos 9  
Diced and Sesame Marinated Ahi Tuna with Wonton Chips,  
Avocado, Mangos and Wasabi Cream

## Soups

Ham and Chicken Gumbo  
Cup 5 Bowl 8

Soup du jour  
Cup/Bowl Market Price

## Salads

B&B Salad (GF) 9  
Beets and Herb Crusted Burrata with Arugula, Fresh Herb Oil,  
Cherry Tomatoes, Garlic Bread Crumbs and Grilled Crustinis

Summer Bounty Salad 9  
With Romaine Lettuce, Cherry Tomatoes, Corn, Garbanzo Beans,  
Sunflower Seeds, Bacon Bits, Apricots, Avocados, Goat Cheese  
and Lemon Poppyseed Dressing  
Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

Grilled Peach and Bleu Cheese Salad (GF) 9  
Spring Mix Salad with Grilled Peach Slices, Bleu Cheese Crumbles,  
Candied Spiced Pecans with a Blueberry Balsamic Vinaigrette  
Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

# DINNER MENU

## Entrees

**Shrimp and Andouille Mac and Cheese 24**  
Orecchiette pasta with Sautéed Shrimp, Andouille Sausage,  
Red peppers, tossed in a Four-Cheese Sauce

**Seared Red Grouper (GF) 25**  
With an Apricot Jalapeno Jam, Creamy Risotto and Sautéed Broccolini

**Pork Chop 23**  
Fried Pork Chop with Black Eyed Pea Succotash,  
Brown Pepper Gravy and Gabby's Collard Greens

**Pepper Crusted Fillet Mignon (GF) 26**  
6 oz. Pan Seared Fillet Mignon, Boursin Cheese Mashed Potatoes with  
Sautéed Kale and a Blueberry/ Tyme Gastrique

**Lobster Stuffed Ravioli 24**  
With Lump Crab Meat, Creamy Smoked Carrot Puree,  
Sweet Peas and Bacon Arugula Salad

**Vegetable Ratatouille (GF) 17**  
A Medley of Roasted Vegetables Covered in  
House Marinara Sauce and Mozzarella