

# WOLF

## STARTERS

TRUFFLE PARMESAN FRITES (GF) <i>Pickled Cabbage, House Aioli, Fresh Herbs</i>	7
SHRIMP COCKTAIL (GF)	9
KALE ARTICHOKE DIP <i>Baby Kale, Mascarpone Cheese, Pecorino Cheese, Chips</i>	9

## SOUPS

BUTTERNUT SQUASH BISQUE (GF)	cup 4 bowl 6
CHEF'S SOUP <i>Changes Daily</i>	cup 4 bowl 6

## SALADS

HOUSE SALAD <i>Local Green, Tomato, Carrot, Cucumber, Feta, White Balsamic</i>	6
ICEBERG WEDGE (GF) <i>Bacon, Tomato, Bleu Cheese Dressing</i>	6
CLASSIC CAESAR <i>Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon</i> <i>Add Chicken +4 Add Shrimp +6 Add Salmon +6</i>	6 Entree Size 10

October 4-15th, 2016

# Laurel

## ENTREES

BAVETTE STEAK (GF) <i>Yukon Gold Potato Puree, Asparagus, Carmelized Shallot Butter</i> SUBSTITUTE PRIME FILET MIGNON + 14	23
BERKSHIRE PORK OSSO BUCCO <i>Sweet Potato Puree, Fried Brussels Sprouts, Mustard Creme Fraiche</i>	22
SPANISH STYLE BRAISED CHICKEN <i>Orzo Pasta, Spinach, Tomato, Marcona Almonds</i>	19
LAMB-TOMATO RAGU <i>Linguine, Pecorino Cheese, Olive Oil</i>	21
FISH AND CHIPS <i>French Fries, Chow Chow Tartar Sauce, Coleslaw, Lemon</i>	14
SEARED ATLANTIC SALMON (GF) <i>Risotto, Asparagus, Saffron Butter</i>	19
FRESH CATCH <i>Changes Daily</i>	MARKET PRICE
VEGETABLE RISOTTO (GF-V) <i>Asparagus, Mushroom, Spinach, Pecorino Cheese, Olive Oil</i>	16

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

### WINE PAIRINGS

Below each entree is a suggested wine pairing. Each wine is especially chosen to compliment that particular dish. Feel free to ask your server for a small taste to see if it's to your liking. All wines are available by the glass or by the bottle. Ask your server as to the cost.