

# WOLF LAUREL

## Appetizers

Lobster Cakes 13

2 Lobster lump cakes with piccata angel hair pasta

Pimento Cheese Deviled Eggs (GF) 9

With bacon bits and pickled red onions

## Soups

3 Meat Chili (GF)

Cup 5 Bowl 8

Soup du jour

Cup/Bowl Market Price

## Salads

Grilled Radicchio Salad (GF) 9

Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

With gorgonzola blue cheese, shaved prosciutto, diced tomatoes and a honey cherry vinaigrette

Rainbow Kale Salad (GF) 9

Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

Fresh summer berries and mango over garden fresh kale dressed with  
A creamy citrus avocado dressing

Watermelon Salad (GF) 9

Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

With a spinach, red onion and pickled watermelon rind salad, shaved radishes  
Blackberry yogurt Vinaigrette

July 18-August 18,2018

# DINNER MENU

## Entrees

### **Shrimp and Grits 24 (GF)**

Shrimp and andouille sausage tossed with fire roasted tomatoes, basil, and white wine.

Over pepper jack cheese grits

### **Fresh Catch      Market Price**

Seafood catch of the day with chef's choice of sides

### **Pistachio Crusted Lamb Chops    30**

Served with ginger glazed carrots, roasted fingerling potatoes

and a black cherry reduction

### **Steak Bavette (GF) 23**

Grilled Flank steak, with wild rice, coriander roasted cauliflower and a garlic chimi churri

### **Seared Mahi Mahi    24**

With a lemon and garlic orzo pasta, summer squash noodles and a roasted red pepper coulis

### **Vegetable Tofu Stir Fry (GF) 17**

With a toasted sesame teriyaki sauce, onions, peppers and mushrooms  
over Jasmine rice