

WILDWOODS RESTAURANT week

August 25 to August 29, 2024

\$40 per person*

3 Course - Fixed Menu

Tax and Gratuity Additional

Appetizer, Entree & Dessert

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Appetizer Choice Of:

U-Peel Shrimp

Shrimp simmered in Beer & Old Bay, served with homemade cocktail sauce

Anglesea Seafood Chowder

Shrimp, Scallops, Fish and baby clams, Vegetables in a rich cream broth

Homemade Reuben Egg Rolls (2)

Fresh sliced Corned Beef, Sauerkraut and Swiss cheese served with Thousand Island dressing

Crabby Mac and Cheese

Homemade Mac and Cheese topped with Lump Crab Meat

Caesar Salad

Romaine lettuce, parmesan cheese and croutons tossed in a creamy Caesar dressing

Entrees Choice Of:

Broiled Seafood Combo

Broiled shrimp, Scallops & Crab Cake served with a Baked Potato, Vegetable

Creamy Pesto Penne

With your choice of Chicken or Shrimp tossed in a creamy pesto and cheese sauce

Slow Roasted Prime Rib

Slow Roasted Prime Rib, served with a Baked Potato, Vegetable

Stuffed Salmon

Crab Meat Stuffed Salmon served over Mashed Potato, Green Beans, in a Lemon Caper Beurre Blanc Sauce

Desserts Choice Of:

Irish Bread Pudding

Homemade Bread Pudding Topped with Irish Whiskey Caramel Sauce Served with Vanilla Ice Cream

Creamy Cheesecake

Homemade Creamy Cheesecake Squares on a Gram Cracker Crust Drizzled with Raspberry Sauce

Carrot Cake

Carrot Cake with roasted Walnuts & Sweet Cream Cheese icing.

Brownie & Vanilla Ice Cream

Double Fudge Chocolate Brownie Topped with Vanilla Ice Cream