

# WOLF LAUREL

## Appetizers

### **Little Neck Clams 13**

With white wine lemon juice, garlic and mixed herbs over Angel Hair pasta

### **Calamari 12**

Tender fried calamari tossed in a lemon butter sauce with diced veggies and a house made marinara

## Soups

### **Butternut Squash Bisque**

Cup 5 / Bowl 10

### **Soup Du Jour**

Cup/Bowl Market Price

## Salads

### **Cucumber Berry Salad (GF) 10**

Spring Mix, red onions, cucumbers, pistachios, mint, watermelon radish and berries with a raspberry vinaigrette

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken ~ 5

### **Waldorf Salad (GF) 10**

Apples, celery, grapes, candied walnuts and craisins tossed in a blueberry yogurt dressing over baby spinach and sprinkled with goat cheese.

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken ~ 5

### **Spinach & Pancetta Salad (GF) 11**

Spinach, pancetta lardons, candied pecans, yellow & red beets, mandarin oranges and goat cheese with a house made Italian dressing

Add Shrimp 7 ~ Add Salmon 8 ~ Add Chicken ~ 5

# DINNER MENU

## Entrees

### **Pork Osso Bucco (GF) 28**

Served with sweet potato puree, sautéed broccolini,  
Stout gravy garnished with crème fraiche

### **Sockeye Salmon 27**

Served over orzo pasta, pine nuts, red onions, diced tomatoes,  
fresh parmesan, lemons and black garlic butter sauce

### **Seared Grouper 31**

Served with roasted cauliflower, carrot puree with preserved lemon tarragon vinaigrette

### **Seared skin on Duck Breast 26**

Served with roasted brussel sprouts, creamy risotto, and blackberry demi  
GF pasta available

### **Stuffed Roasted Peppers 17**

Served with sautéed spinach, herb brown rice and quinoa blend a  
zhoug yogurt sauce and baby carrots