

# W I L D F L O W E R

## SOUPS + SALADS

- Lobster Bisque** cup 7 bowl 10
- Tomato Bisque & Soup Du Jour** cup 6 bowl 9
- Golden Chèvre** organic greens, panko breaded chèvre, walnuts, strawberries, apples, dried cranberries, strawberry poppy seed vinaigrette 14
- Smoked Chop** romaine, blue cheese, boiled egg, bacon, red onion, tomato, smoked tomato dressing 13.50
- Citrus Kale** Feta, orange and grapefruit supremes, citrus vinaigrette 12
- Caesar** romaine, parmesan, garlic croutons S 7 / L 12
- Organic Spinach** organic baby spinach, walnuts, bleu cheese, golden raisins and balsamic & Dijon vinaigrette s 8/ L 13
- Nicoise Salad with Salmon** seared salmon accompanied with organic mixed greens, vine ripened tomatoes, red potatoes, hard boiled eggs, haricot vert, house-cured Kalamata olives, and shaved parmesan tossed in our Nicoise vinaigrette 22

## RISOTTO & PASTA

- Nightly Risotto Feature**
- Capellini Bolognese** traditional Bolognese slow simmered for hours, tossed with angel hair pasta and accompanied by three hearty housemade meatballs 18
- Seafood Capellini** a delicious collection of shrimp, sea scallops and Prince Edward Island mussels, all accented by house pesto and diced Roma tomatoes 24
- Wild Mushroom Fettuccini** housemade mushroom cream sauce tossed with fettuccine and an excess of porcini and portabellas finished with Truffle oil 18
- Lamb Ragù** leg of lamb braised for six hours in California Zinfandel, tossed with fettuccini and confit tomatoes 26

+ protein to any salad or pasta  
Chicken (6), Beef Tenderloin (10), Salmon (8)

### WEEKLY SPECIALS

**Friday Night Prime Rib**  
**Sunday Night Country Club Fried Chicken**

## SMALL PLATES

- Brussel Sprouts** pancetta and balsamic reduction 11
- Wild Thing Pizza** garlic oil, brie, mozzarella, spinach, mushrooms 13
- Goat Buster** goat cheese, vegetable crudités, crostinis 13.50
- Calamari Fritti** flash fried, tossed in a sweet and spicy orange sauce 12
- Cheese Board** Saint Andre, Smoked Rogue, Praire Breeze, honey comb, housemade jam, spiced nuts 24
- Truffled Mac & Cheese** signature four cheese mornay topped with toasted breadcrumbs and a drizzle of white truffle oil 14
- Truffle Fries** herb and parmesan, served with aioli 10
- Mussels** 1lb Prince Edward Island mussels steamed in white wine, thyme, shallots and garlic, served with grilled bread 16
- Petit Lamb Chop** three succulent lamb chops seared to perfection, served atop a bed of carrot puree with wilted kale 19

## LARGE PLATES

- Salmon** specially prepared nightly by our chef with seasonal accompaniment 29.50
- Signature Garlic Chicken** breaded chicken breast stuffed with housemade blend of cheeses, roasted garlic, on a bed of fettuccini, seasonal vegetable 25
- Wild Flower Chicken & Dumplings** 10oz oven roasted airline chicken breast with housemade potato Gnocchi and root vegetable in a light leek cream sauce 25
- Pork Chop** 10oz bone-in oven roasted pork chop with mushroom bordelaise and seasonal accompaniment 23
- Best Filet** 8oz beef tenderloin, accompanied with Russian fingerling potatoes and seasonal vegetable 38
- Bistro Burger** 1/2 lb. beef burger on brioche with sautéed mushrooms, Gruyere and topped with a fried egg, served with pomme frites 16
- Short Rib** slow roasted in a Cabernet Reduction for hours, served on a bed of creamy Italian polenta with a seasonal vegetable 25

We are able to split one check up to a maximum of 6 ways  
20% gratuity on parties of six or more

Consuming raw or undercooked meats, shellfish, seafood, poultry or eggs may increase your risk of food-borne illness

# L I B A T I O N S

## CLASSICS

**Wild Orchid Margarita** tequila, raspberry liquor, lime, splash of beer

**Manhattan** bourbon, vermouth, bitters

**French 75** gin, champagne, lemon, lemon juice

**Boulevardier** rye bourbon, Campari, sweet vermouth

## SEASONAL COCKTAILS

**Original Spots** Snow Leopard Vodka , vermouth, olive juice and rosemary

**Ship Wreck** bourbon, dark rum, brown sugar simple, orange juice

**Aunt Pepper's Mary** Five Pepper Infused Smirnoff vodka, house made bloody mary mix with celery salt and black pepper rim

**The Monroe** rose vermouth, lemon and champagne

**CC Daiquiri** cantaloupe infused Captain Morgan White Rum, cinnamon simple syrup and fresh lime juice

**Good Morning Night Cap** Vespertino and Coffee

## \$2 TUESDAY

*Select can beer for \$2*

## WINE WEDNESDAY

*1/2 off all bottles of wine*

## HAPPY HOUR

MONDAY-FRIDAY  
3PM-6PM

**\$6**  
EATS  
WINE  
CRAFT COCKTAILS

**\$3** DOMESTIC BOTTLES & CRAFT  
CANS  
**\$3.50** DRAUGHT BEER

## PITCHER OR GLASS

The Wild Orchid

Cadillac Margarita

Original Margarita

## NA BEVERAGES

Coke Products  
Red Bull  
Lemonade

Pineapple Juice  
Cranberry Juice  
Apple Juice

Grapefruit Juice  
Orange Juice  
San Pellegrino

\* Fresh refills available for tea and coffee

## MICROS & IMPORT

Stella Artois

Angry Orchard

Modelo Especial

Deschutes Fresh Squeezed IPA

## DRAFT BEERS

seasonal and local rotating taps

## DOMESTIC BEERS

Bud Light, Budweiser, Bud Select, Michelob Ultra,  
Stag, PBR, Miller Lite

Host your next event with us at the  
*Wild Flower Loft!*

*charming and unique  
private venue  
located above our restaurant*

314.361.8282 to speak with our  
Event Specialist

## ESPRESSO

Espresso, Double shot, Cappuccino, Latte