

Wildflower Café Sunday Brunch & Lunch Menu

Appetizers

Wildflower's Famous Tomato Pie **House Favorite*

3a Medium \$5 Large \$7

Savory Pie filled with Roma Tomatoes marinated in balsamic vinaigrette topped with a blend of cheese then baked to perfection
Add grilled chicken \$4 Add Feta or goat cheese \$3 Add bacon \$3

Signature Polenta Shrimp Grits

\$5 Cup \$9 Bowl

Loaded Polenta Shrimp Grits

Small \$8.50 Large \$13

Topped with garlic parmesan cream sauce, mozzarella-Cheddar, bacon, green onion and parmesan cheese

House Side Salad \$4

Served with Fresh Mixed Greens, Tomatoes & Parmesan
Add Pecans and Dried Cranberries \$1 Add Grilled Chicken \$4

Half Greek Salad \$6

Includes Feta, Pepperoncini, Black & Kalamata Olives
Add Pecans and Dried Cranberries \$1 Add Grilled Chicken \$4

House Soup

Cup \$4 or Bowl \$6

Baby Carrot Flower Plate with 2oz dip \$4

Fruit Plate \$5

Kettle Cooked Potato Chips and Dip \$5

Brunch Extravaganza

Choice of Quiche: Ham & Cheese or Spinach Also includes Sampler of Grilled Steak, Sautéed Veggies, Garlic Smashed Potatoes, Tomato Pie, Fresh Fruit One Handmade Crepe \$14 (filled with sweetened cream cheese & topped w/ Strawberry Puree)

Brunch Extravaganza for Two \$20 Includes the above Extravaganza served on one plate Plus two side salads, or 2 cups of soup, or 1 salad and 1 cup of soup

*Extra portions of tomato pie, quiche, crepe, fruit, steak, veggies or garlic smashed potatoes \$3 each *Substitutions only available for extra veggies in place of steak and/or potatoes, or Tomato Pie in place of Quiche

Salads

Wildflower Salad Dressings House Balsamic Vinaigrette, House Blue Cheese, House Ranch, Italian, Thousand Island, or Honey Mustard *Served with a 4 oz Dressing*

Mixed Spring Leaf Side Salad \$4

Fresh Mixed Greens, Tomatoes & Parmesan

Half Greek Salad \$6 Mixed Greens, Tomatoes, Kalamata & Black Olives, Pepperoncini Peppers, Feta Add Grilled Chicken \$4 Salmon *Market Price* Veggies Sautéed or Fresh \$ 4

Mixed Spring Leaf Lunch Salad \$10 Fresh Mixed Greens, Tomatoes & Parmesan - Add Grilled Chicken \$4 Salmon *Market Price* Veggies Sautéed or Fresh \$ 4

Greek Lunch Salad Mixed Greens tossed in Greek Dressing, Tomatoes, Kalamata & Black Olives, Pepperoncini Peppers, Feta \$12 Add Grilled Chicken \$4 Salmon *Market Price* Veggies Sautéed or Fresh \$ 4

Vegan Salad \$11 Fresh Mixed Greens, Tomatoes, Shredded

Parmesan, and Sauteed or Raw Veggies

Entrees

Shaved Prime Rib

Served with a side of Au jus & Horsey Sauce, Garlic Smashed Potatoes, Sautéed Vegetables & Roll Half portion \$16 or Full portion \$ 25

Grilled or Blackened Salmon Steak

Half portion or Full portion * Market Price * Wild Caught Salmon, Garlic Smashed Potatoes, Sautéed Vegetables & Roll

Loaded Mashed Potato Bowl

Mashed potatoes, Mozzarella, Cheddar, Diced Tomatoes, Onion, and Sour Cream \$8 Add Bacon \$3 Grilled Chicken \$4

Smothered Chicken

\$14.00 Sm \$17 Lg *Hormone Free*, Grilled Chicken Breasts topped with Sautéed Onion & Bell Pepper, Honey Mustard Sauce, Cheddar & Mozzarella Served with Garlic Smashed Potatoes and Sautéed Vegetables Add Apple Wood *Smoked Bacon* \$3

The Canyon Ground Steak Burger

\$11 Small \$7 Ground Hormone Free Sirloin, Lettuce, Tomato, Onion & Wildflower Burger Sauce Add Cheese \$1 Add Bacon \$2 *Note our thick juicy burgers take at least 20 minutes to cook but it is worth it!

The Black N Blue Ground Steak Burger

\$13 Blackened Ground Hormone Free Sirloin, Lettuce, Tomato, Onion & Blue Cheese Crumbles Add Bacon \$3

*Note our thick juicy burgers take at least 20 minutes to cook but it is worth it!

Canyon Hamburger Steak \$12 Small \$8 Ground Hormone Free Sirloin served with Garlic Smashed Potatoes, Sautéed Vegetables & a yeast roll

Savory Strawberry Angel Hair Pasta

\$12 Served on a bed of Fresh Baby Spinach topped with Sautéed Vegetables, Strawberry Balsamic Sauce, Feta, Crumbled Pecans and Dried Cranberries Add Avocado \$ 2 Grilled or Blackened Chicken \$4
Salmon * Market Price *
(Can be made Gluten Free as a Salad)

Chicken Finger Plate

\$8 Gluten Free (but you would never know it) Breaded Chicken Breast strips , BAKED never Fried 2oz dressing /dip of your choice Kettle Cooked Chips and a Kosher Pickle

Grilled Cheese or Peanut Butter and Jelly

\$7 - Add bacon to Grilled Cheese for \$2 - Choice of * Wheat Berry or Sour Dough Bread stacked with Cheddar Cheese and grilled to perfection or our a All Natural Peanut Butter and Jelly Served with Kettle Cooked Chips and a Kosher Pickle \$

Gourmet Cheese Pizza

\$10 A 12 Inch Thin Crust cut into 8 Slices *You can add any topping \$1 each* Pepperoni, Ham, Onion, Feta, Mushroom, Pineapple, Garlic, Bell Pepper, Black Olives, or Tomato, Add Bacon \$ 3.50 Grilled Chicken \$3.50

Lunch Specials most Sundays!