

The Wicked Wolf North *Restaurant Week*

3 COURSE LUNCH MENU
\$24.95 PER PERSON
PLUS TAX & GRATUITY

APPETIZERS (CHOOSE 1)

POTATO CROQUETTES (2)
GOAT CHEESE CROSTINI
MUSSELS IN COGNAC SAUCE
WINGS (6) - HOT OR JAMESON WHISKEY
CAESAR SALAD
FRENCH ONION SOUP

ENTREES (CHOOSE 1)

WOLF BURGER - SERVED W/ FRIES OR SALAD
STEAK SANDWICH - SERVED W/ FRIES OR SALAD
FISH N' CHIPS - W/ FRIES
CHICKEN POT PIE
SHEPARD'S PIE
POT ROAST - W/ MASHED POTATOES & RED CABBAGE
ROAST PORK LOIN - W/ MASHED POTATO & SAUERKRAUT
COBB SALAD - W/ CHICKEN
RIGATONI - W/ A CHOICE OF VODKA OR BOLOGNESE SAUCE

DESSERT (CHOOSE 1)

TOFFEE PUDDING
BREAD PUDDING
NEW YORK CHEESECAKE
ICE CREAM SUNDAE
COFFEE OR TEA

The Wicked Wolf North

Restaurant Week

3 COURSE DINNER MENU

\$44.95 PER PERSON

PLUS TAX & GRATUITY

APPETIZERS (CHOOSE 1)

POTATO CROQUETTES (2)	BEET & GOAT CHEESE SALAD
MUSSELS IN COGNAC SAUCE	SCARP MEATBALLS (3)
FRENCH ONION SOUP	FRIED CALAMARI
PEAR & ARUGULA SALAD	BAVARIAN PRETZEL

ENTREES (CHOOSE 1)

BRANZINO - W/ CRISPY SKIN, PEARL COUS COUS & STRING BEANS

HUNGARIAN GOULASH

TUSCAN SALMON - W/ BABY SPINACH, SUN DRIED TOMATOES, CREAM SAUCE & MASHED POTATOES

BROILED FILET OF SOLE OR OREGANATA - (SEASONED BREADCRUMBS) IN A LEMON BUTTER SAUCE, MASHED POTATOES & BABY CARROTS

RIGATONI - W/ A CHOICE OF SPICY VODKA SAUCE OR PESTO

PETIT FILET MIGNON (8OZ) - DEMI GLAZE W/ BAKED POTATO & BABY CARROTS

WEINERSCHNITZEL - W/ LIGHT BROWN GRAVY, MUSHROOMS, SPATZLE & RED CABBAGE

PORK CHOP PIZZAIOLA - IN LIGHT MARINARA SAUCE, SAUTEED W/ ONIONS, PEPPERS & FRESH GARLIC

CHICKEN SALTIMBOCCA - PAN SEARED CHICKEN, PROSUITTO, & MOZZARELLA, SERVED OVER LINGUINI

DESSERT (CHOOSE 1)

TOFFEE PUDDING
BREAD PUDDING

CHOCOLATE CAKE
COFFEE OR TEA

RICE PUDDING
NEW YORK CHEESECAKE