

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
SCARP MEATBALLS (3)
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
FILET OF SOLE - SERVED W/ MASHED POTATOES & VEGGIES
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
RICE PUDDING

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)

MUSSELS IN COGNAC

FRENCH ONION SOUP

PEAR & ARUGULA SALAD

BEET & GOAT CHEESE SALAD

SCARP MEATBALLS (3)

BAKED CLAMS (4)

PASTRAMI BACON

ENTREES (CHOOSE 1)

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

SHORT RIB STROGANOFF - WITH MUSHROOMS OVER PAPERDELLE PASTA, TOPPED W/ HORSERADISH CREAM SAUCE

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

SHRIMP SCAMPI - OVER SEASONED RICE

PORK CHOPS - WITH HOT OR SWEET VINEGAR PEPPERS, MASHED POTATO & VEGETABLES

CHICKEN FRANCESE - SERVED W/ MASHED POTATOES & VEGETABLES

PETIT FILET MIGNON (8OZ) - IN A RED WINE REDUCTION, SERVED W/ MASHED POTATOES & CARROTS **(ADD \$5)**

DESSERT (CHOOSE 1)

TOFFEE PUDDING

BREAD PUDDING

RICE PUDDING

NEW YORK CHEESECAKE

COFFEE OR TEA