Lighter Fare

Basket of Fries
plain $4, Cajun plain $5, sweet potato $6, Cajun sweet potato $7
All selections served with a sriracha aioli dipping sauce

Buffalo Chicken Tenders
Tender boneless strips of chicken breast, breaded & deep-fried, then tossed in a peachy buffalo sauce. Served with a blue cheese dressing. $9

Garlic Roasted Chicken Wings
Garlic roasted chicken wings deep-fried until crispy. Served plain or with your choice of a peachy buffalo sauce or apple cider BBQ sauce. $10

Appetizer

Grilled Flatbread
Flatbread pizza of your choice:
Three cheese (provolone, mozzarella and fresh shaved parmesan) $13
Caprese (pesto, tomato & fresh mozzarella drizzled with a balsamic reduction) $14
Meat lovers (pepperoni, sausage and meatball) $15

Soup & Salad

Classic Garden Salad
Greens, tomatoes, carrots, onions, cucumbers & homemade croutons. $6

Warm Root Vegetable Salad
Oven-roasted carrots, parsnips, turnip, celery root and red onion tossed in a blend of olive oil, cracked black pepper and rosemary and roasted until tender. Finished with a bourbon and honey glaze, served over fresh arugula. $14

Carrot and Beet Salad with Pepitas and Golden Raisins
Julienne carrots and beets tossed with parsley & citrus vinaigrette. Served over crisp lettuce, garnished with golden raisins and toasted pepitas. $12

French Onion Soup
A Wildcat tradition, topped with croutons, provolone & swiss, baked until golden brown. $9

Traditional Beef Chili
Hearty combination of ground beef, kidney beans, onions, bell peppers, chopped tomatoes, cumin, coriander & chili powder. Topped with shredded cheddar cheese and served with corn chips. $7 cup, $10 crock

Lobster Corn Chowder
Savory blend of sweet corn, Maine potatoes, fresh lobster meat and crispy bacon all simmered in a New England style creamy broth. $9 cup, $12 crock

Wild Mushroom Crostini
Sautéed oyster and cremini mushrooms topped with fresh chevre cheese. Served on garlic crostini rounds and drizzled with a balsamic reduction. $8

Crab Cakes
Homemade with lump crab meat and seasoned panada. Served with a creamy horseradish sauce and candied jalapeños. $12

Goat Cheese Pillows
Creamy Vermont goat cheese wrapped in crispy kadaifi and then baked & drizzled with a balsamic reduction. Served with blueberry compote. $13

Lobster Quesadilla
Tortilla roulade of fresh lobster meat, sweet corn, chopped red bell pepper, tomato and shredded cheddar jack cheese. Sliced and served with sriracha aioli & guacamole. $19

Wildcat Nachos
House-made potato chips topped with chopped tomatoes, peppers, onions, black olives & jalapeños, topped with a melted shredded cheddar jack cheese. Served with sour cream & salsa. $13
Duck Confit B.L.T.
Braised duck confit served with bacon, lettuce and tomato with a roasted garlic aioli. Served on a grilled brioche roll. $17

Turkey Apple Cheddar
Roasted turkey breast, fresh sliced apple, lettuce, cheddar, cranberry sauce and mayonnaise. Served on grilled rosemary focaccia bread. $13

Pulled Pork
Braised pork shoulder cooked until fork tender, shredded and basted in an apple cider BBQ sauce and topped with coleslaw. Served on a grilled brioche roll. $13

Angus Burger
½ pound of angus beef cooked to your desired temperature and topped with lettuce, tomato and onion, topped with your choice of american, cheddar, swiss or provolone cheese. Served on a grilled brioche roll. $13

Lobster Roll
Fresh lobster meat mixed with mayonnaise, chopped celery and lightly seasoned. Served on a grilled brioche roll. $20

Comfort

Chicken Pot Pie
Savory chunks of white chicken breast simmered in rich pan gravy with carrots, potatoes and sweet peas, topped with a flaky pastry pillow. $20

Beef Lasagna
Ground beef layered with pasta sheets, ricotta, mozzarella and provolone cheese and our own homemade marinara sauce. Served with buttery garlic bread. $20

Hearty Meatloaf
Just like grandma used to make. Served with pan gravy and vegetable du jour and your choice of potato or rice. $18

Chicken Parmesan
Tender chicken breast, lightly breaded and baked with provolone cheese. Served with linguini, marinara and buttery garlic bread. $20

Cassoulet
A white bean stew of French origin - made with duck confit, sausage and prosciutto accented with roasted garlic, tomato and basil. Served with grilled French bread. $24

Bistro Tender Tips
Hand-cut, charbroiled to order and served with a five-flavor dipping sauce. Served with vegetable du jour and your choice of potato or rice. $25

Cedar Plank Salmon
A filet of salmon basted with a Pommery mustard-maple glaze, oven-broiled on a cedar plank. Served with vegetable du jour and your choice of potato or rice. $26

Spicy Noodle Bowl
Julienne vegetables simmered in a sweet and spicy chili sauce. Served over rice noodles. $20
Add chicken $5 Add shrimp $7

*Serving raw or undercooked food may increase your chance of contracting food-borne illness. Guests with food related allergies please advise your server or bartender in advance of ordering.