

## *Wedgewood Cove - Winter Menu*

### **Salads & Soups**

**Caesar** \$10-full/\$6-half - classic Caesar dressing, romaine, shaved pecorino cheese, lemon zest, brioche crouton (add shrimp \$6 or chicken \$4)

**Chef Salad** \$14-full/ \$8-half - romaine lettuce, ham, bacon, turkey, egg, cheese, tomato, marinated onion and brioche croutons, tossed in our house made ranch dressing

**Island Chicken Salad** \$15- full/ \$9- half - fried noodles, crisp lettuce, cashew nuts, grilled jerk chicken & mandarin orange, tossed with citrus rum vinaigrette

**Garden Wedge** \$13-full/ \$7-half - romaine, heirloom tomato, house pickled onion cucumber, frisée, and chèvre cheese GF

**Caprese Salad** \$13-full/ \$7-half - Fresh local heirloom tomato, house made farmers cheese, fresh herbs, alder smoked salt, and the good olive oil GF

**Classic Chili** \$6 - classic chili with beans and ground meat, slow simmered with mild jalapeno, chili spiced tomato sauce. GF

**Ratatouille** \$7- rustic country vegetable stew, seasonal vegetables, slow simmered in rich stock with tomato, saffron, and herbs, finished with shaved parmesan and crouton. GF

**Roasted Poblano & Corn Chowder** \$8 - Fire roasted mild chilis, corn, red potato, and cream. Seasoned with cumin and southwestern herbs, topped with cilantro and crisp tortilla GF

### **Wraps**

*offered with fries, onion rings, waffle fries Mrs. Gerry's mac and cheese, potato salad or coleslaw*

**Grilled Chicken Caesar** \$13 - romaine, Caesar dressing, parmesan cheese, and grilled chicken

**Chicken Bacon Cheddar** \$14 - Lettuce, grilled chicken, cheddar, bacon, tomato, and ranch dressing

**Santa Fe Wrap** \$14 – lettuce, tequila lime marinated chicken, roasted corn, sundried tomatoes, cotija cheese , and our house southwest spread.

### **Sandwiches**

*offered with fries, onion rings, waffle fries Mrs. Gerry's mac and cheese, potato salad or coleslaw*

**Motzy Sando** \$13 - bacon, pepper jack and mozz cheese, crispy chicken, and spicy ranch dressing, wedged between rustic white sourdough bread, griddled with parmesan.

**Bacon Cheeseburger** \$12 – classic one third pound angus burger, bacon, American cheese, house made pickles on a brioche bun

**Cove Burger** \$13 - one third pound beef patty, grilled bun, sautéed onion, American cheese and bacon. Served with house BBQ sauce.

**Forty \$\$\$ Burger** \$16/- half pound American wagyu beef burger, toasted bun, house made pickles, sauteed onion, white american cheese, steak sauce aioli

## Starters

**Poutine** \$12- fries, cheese curds, gravy, you betcha!

**Chislic** \$10- cubed tandoori seasoned deep fried steak, steak sauce aioli GF

**Loaded Chips** \$7- house fried kettle chips, peppercorn ranch, and bacon chives

**Wings** /\$13/ a full pound of house marinated fried wings, choose between, Sweet Chili, House BBQ, Truffle Salt & Parmesan, Ghost chili jerk sauce, Kick'n Sauce

**Fries** /half \$3/full \$6/Truffle Parm \$9 - seasoned potato fries, served with malt vinegar aioli

**Chicken Satay Skewers** \$15 – Thai spiced grilled chicken, served with peanut chili sauce GF

**Fire Shrimp** \$16 - Sweet citrus Sichuan glazed fried shrimp, served with a spoon of lemon sorbet

**Caribbean Jerk Spiced Pork** \$16 – tender pork ribs, house made sweet ghost chili jerk sauce. GF

**Meatloaf Sliders** \$14 – Wagyu beef meatloaf sliders, sharp cheddar cheese, toasted ciabatta bun and house made ketchup, served with fresh fried chips

**Hand Battered Chicken** \$11 – three hand battered fried chicken tenderloins, served cracked honey mustard & house BBQ. Have em Nashville hot, or classic fried. Make into a basket for \$3

## Entrees

**Pan Seared Walleye** \$23 - elote seasoned seared walleye, seasonal vegetables, juniper butter, and corn succotash GF

**Steak Frites** \$20 - 12oz NY Strip, truffle parmesan fries, house aioli

**Shepherd's Pie (hot dish)** \$14 - slow braised ground beef and vegetables, in a rich savory sauce, topped with mashed potatoes

**Fettuccine Alfredo** \$13 - pasta with parmesan, garlic and cream. (add shrimp \$6 or chicken \$4)

**Cajun Mac & Cheese** \$22 – Andouille sausage, grilled shrimp and chicken, in a spicy Cajun cream sauce

**Pasta Bolognese** \$17 – slow simmered rich meat sauce, meat balls and tender pasta, finished with fresh herbs and shaved parmesan

## Desserts

**Molten dark chocolate torte** \$9 – flourless chocolate torte served warm with a molten ganache center, toasted hazel nuts, Chantilly cream, chocolate shavings GF

**Bourbon pecan pie** \$8 - bourbon custard pie with caramelized pecans, butter crust, served with caramel & vanilla bean gelato

**Budin de pan** \$7 - dense and lightly sweet bread pudding, warm spices, dried fruit and nuts, brandy crème anglaise

**Crème Brûlée** \$8 – orange liquor scented crème custard, burnt sugar crust, fresh berries GF