

WOLFHEAD MENU

APPETIZERS

PORTOBELLO FRIES

\$15

FRESHLY SLICED PORTOBELLO MUSHROOMS LIGHTLY DUSTED IN A SPICED BREAD CRUMB, FLASH FRIED AND TOSSED IN PARMESAN CHEESE. SERVED WITH RED PEPPER AIOLI.

CAJUN BEEF TIPS

\$16

FILET MIGNON COATED IN OUR CAJUN SPICE THEN BLACKENED IN A CAST IRON PAN AND SERVED WITH TOASTED PITA POINTS AND GARLIC AIOLI.

POUTINE

\$12

SKIN ON FRIES WITH CHEESE CURDS AND MOZZARELLA, COVERED IN OUR SAVORY BEEF GRAVY.

CALAMARI

\$18

HAND SLICED AND LIGHTLY DUSTED WITH A CAJUN FLOUR, THEN FLASH FRIED WITH BANANA PEPPERS AND JALAPENOS. SERVED WITH RED PEPPER AIOLI.

PORTOBELLO ESCARGOT

\$15

ESCARGOT SLOWLY SIMMERED IN A WHISKY BUTTER, THEN STUFFED BETWEEN TWO SEASONED PORTOBELLOS AND TOPPED WITH MELTED MOZZARELLA AND PARMESAN. SERVED WITH TOASTED PITA POINTS.

GOAT CHEESE & SUNDRIED TOMATO DIP

\$14

A MIXTURE OF GOAT CHEESE AND CREAM CHEESE MIXED WITH SUNDRIED TOMATOES AND BASIL, HEATED AND SERVED WITH PITA POINTS AND CROSTINIS.

CHARCUTERIE BOARDS

\$25

LOCAL MEATS AND CHEESES, HOUSE-MADE CROSTINI, APPLE WHISKY CHUTNEY, MIXED NUTS, PEAR PROSCIUTTO SKEWERS, ARTICHOKE HEARTS AND GREEN OLIVES.

HANDHELDS

ALL HANDHELDS COME WITH YOUR CHOICE OF OUR HOUSE SIDES OR UPGRADE TO A PREMIUM SIDE

CHICKEN PITA

\$17

MARINATED CHICKEN BREAST GRILLED AND SERVED IN A TOASTED GREEK PITA WITH GARLIC AIOLI, LETTUCE, TOMATOES AND ONIONS.

STEAK PITA

\$18

FILET MIGNON GRILLED AND SERVED IN A GREEK PITA WITH GARLIC AIOLI, CARAMELIZED ONIONS, BELL PEPPERS AND FETA CHEESE.

APPLE AND BRIE

\$18

MARINATED CHICKEN BREAST GRILLED AND SERVED ON A FRESH PANINI BUN WITH CINNAMON BUTTER, APPLE SLICES, HOME MADE CHUTNEY AND BRIE CHEESE.

TURKEY BURGER

\$17

6OZ HOMEMADE GROUND TURKEY BURGER GRILLED TO JUICY PERFECTION AND TOPPED WITH OUR ONION AIOLI, GOAT CHEESE, FRESH GREEN APPLES SLICES.

MAPLE BACON BURGER

\$17

AN 8OZ BURGER TOPPED WITH CHEDDAR AND BACON FINISHED WITH GIFFIN'S MAPLE SYRUP AND WOLFHEAD WHISKY BBQ SAUCE.

CLASSIC BURGER

\$15

AN 8OZ BURGER TOPPED WITH LETTUCE, TOMATO, AND ONION.

VEGETARIAN BURGER

\$16

A SOY PATTY SERVED ON A TOASTED BUN WITH RED PEPPER AIOLI, LETTUCE, TOMATO, AND ONION.

CHICKEN AND WAFFLE

\$18

MARINATED CHICKEN BREAST TOSSED IN SEASONED BREAD CRUMBS THEN FRIED, SERVED ON A WARM BELGIAN WAFFLE WITH APPLES, BACON AND GIFFIN'S MAPLE SYRUP.

BEEF SHORTRIB TACOS

\$17

2 TACOS STUFFED WITH PULLED BEEF SHORTRIBS AND TOPPED WITH A CREAM HORSERADISH COLESLAW AND CRISPY ONIONS.

HOUSE SIDES

HOUSE SALAD

MIXED GREENS, CARROTS, TOMATOS & CUCUMBER

COLESLAW

HOUSE-MADE VINEGAR COLESLAW

SOUP OF THE DAY

HOUSE-MADE SOUP OF THE DAY
SMALL \$4 HOUSE \$6

FRESH CUT FRIES

FRESH SKIN ON FRIES

PREMIUM SIDES

UPGRADE TO ANY SIDE FOR \$4

SWEET POTATO FRIES

DELICIOUS AND CRISPY SWEET POTATOS

POUTINE

CLASSIC MADE POUTINE

CAESAR SALAD

CRISP ROMAINE LETTUCE, BACON, PARMESEAN CHEESE & CAESAR DRESSING.

MUSHROOM RISOTTO

RICH AND CREAMY HOUSE-MADE RISOTTO

POTATO OF THE DAY

HOUSE CHOICE OF POTATO

GREENS

HERITAGE SALAD

SIDE \$4 SM \$8 LRG \$12

MIXED GREENS, CUCUMBERS, CARROTS & TOMATOS.
ADD CHICKEN \$4 ADD SHRIMP \$5

CAESAR SALAD

SIDE \$6 SMALL \$10 LARGE \$15

CRISP ROMAINE LETTUCE, BACON, PARMESEAN CHEESE & CAESAR DRESSING.
ADD CHICKEN \$4 ADD SHRIMP \$5

SWEET & SAVOURY SALAD

\$18

MIXED GREENS, CUCUMBERS, CARROTS, TOMATO, CANDIED WALNUT, PEAR & GOAT CHEESE.
ADD CHICKEN \$4 ADD SHRIMP \$5



WOLFHEAD MENU

ENTREES

LINGUINI

\$16

FRESH MUSHROOMS, GREEN OLIVES, BANANA PEPPERS, AND GARLIC SAUTÉED TOGETHER THEN FLAMBÉED WITH VODKA THEN TOSSED IN LINGUINI NOODLES AND TOPPED WITH PARMESAN, FETA AND GREEN ONIONS. ADD CHICKEN \$4 OR SHRIMP \$5 (AVAILABLE GLUTEN FREE)

ENTREES BELOW INCLUDE
VEG OF THE DAY
AND YOUR CHOICE OF
FRIES, CHEFS POTATO,
MUSHROOM RISOTTO
OR RICE PILAF

PERCH DINNER

\$28

LAKE ERIE PERCH LIGHTLY DUSTED AND FLASH FRIED, SERVED WITH YOUR CHOICE OF STARCH, COLESLAW AND OUR HOUSEMADE TARTAR SAUCE.

SHORTRIB DINNER

\$30

BRAISED BEEF AU JUS SHORTRIBS.

SMOKED MAPLE SALMON

\$28

SALMON COLD SMOKED WITH APPLE WOOD CHIPS THEN SEARED AND BAKED WITH GIFFIN'S MAPLE SYRUP.

WHITE WINE MUSHROOM CHICKEN

\$25

MARINATED CHICKEN BREAST SMOOTHERED IN A MUSHROOM CREAM SAUCE AND FINISHED WITH LOCAL WHITE WINE.

ADD ONS

AIOLI SAUCE

\$0.75

RED PEPPER, GARLIC, ONION

GRAVY

\$1.00

HOUSE-MADE BEEF GRAVY

CHEESE

\$2.00

FETA, GOAT, CHEDDAR
MOZZERELLA, BRIE

BACON

\$2.00

PORK BACON

PUP MEALS

ALL MEALS SERVED WITH
JUICE BOX

CHICKEN FINGER & FRIES

\$8

TWO BREADED CHICKEN TENDERS SERVED WITH FRIES AND PLUM SAUCE.

KIDS PASTA

\$8

LINGUINI NOODLES TOSSED WITH GARLIC BUTTER AND TOPPED WITH PARMESAN CHEESE SERVED WITH GARLIC BREAD.

KIDS BURGER

\$8

PLAIN BURGER SERVED WITH FRIES.

KIDS GRILLED CHEESE

\$8

TWO SLICES OF CHEDDAR CHEESE GRILLED BETWEEN BREAD AND SERVED WITH FRIES.

DESSERTS

COFFEE WHISKY LAVA CAKE

\$8

BAKED FROM SCRATCH OUR COFFEE WHISKY LAVA CAKE IS OOZING WITH A MELTED CHOCOLATE CENTRE.

CHEESECAKE FEATURE

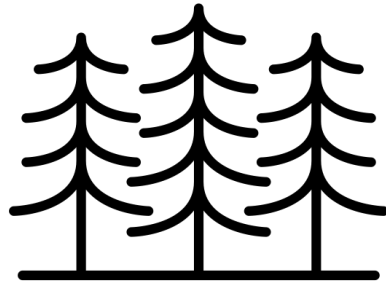
\$8

DELICIOUS CHEESECAKE TOPPED WITH CHEF AMBERS SAUCE OF THE WEEK.

GLUTEN FREE DESSERT

\$8

ASK YOUR SERVER WHAT THE GLUTEN FREE DESSERT OF THE WEEK IS.



WWW.DRINKWOLFHEAD.COM

519-726-1111

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