

the Wildflowers Bistro

Starters

Bistro Strawberry Almond Brie	12
Fresh Brie grilled and topped with almonds, strawberries, and sliced apples with ciabatta bread.	
Boneless Chicken Bites	8
Tossed in our famous wing sauce.	
Mountain Wings	11
Cooked crisp, mild, hot, or smokin' served with fresh celery and bleu cheese.	
Vegetable Spring Rolls	9
Served with our sweet Thai sauce, Ponzu sauce, and a wasabi mustard.	
Coconut Shrimp	10
Served with our tangy apricot ginger dipping sauce.	
Flatbread	8.5
Choice of Santa Fe Chicken or Margherita style with fresh basil, Roma tomato and mozzarella .	

Soups & Salads

Caesar Salad	9
Crisp romaine lettuce, toasted croutons, and Pecorino Romano tossed in our Caesar Dressing	
Add: Chicken 5, steak 6, shrimp 5	
Chef's Salad	11
Fresh greens, julienne of ham, turkey, Swiss and provolone cheeses, hard boiled egg, fresh veggies and your choice of dressing.	
Chinese Chicken Salad	14
Fresh greens, mandarin oranges, green onion, fried wontons, and grilled chicken with a sesame dressing.	
Tour of the Garden	9
Garden greens topped with fresh veggies and your choice of dressing.	
French Onion Soup	
Cup 4.5 Bowl 5.5	
Soup Du Jour	
Cup 3 Bowl 4	

Burgers

Angus Steak Burger	10.5
1/2 lb. Angus burger topped with lettuce, tomato and onion served with pickle spear and fries.	
Spicy Turkey Burger	10.5
Garlic pepper turkey burger lettuce, tomato and onion on a kaiser roll served with sweet potato fries.	
All American Boca Veggie Burger	10.5
Topped with lettuce, tomato, onion and chipotle mayo served with sweet potato fries.	
<i>*Add cheese or bacon \$0.50 each</i>	

Pizza

Old Forge Style	14
A local specialty! Light and crispy square cut pizza with our Chef's own sauce and special blend of cheeses.	
Add your favorite toppings: pepperoni, jalapenos, onions, peppers, pineapple, anchovies, ham, sausage, mushrooms, or extra cheese	
Toppings 1.5 each	

(Sandwiches)

The Classic Club

Oven roasted turkey, smoked bacon, fresh tomato, mayo, lettuce and served with fries. 10.5

Bistro Panini

Melted American, provolone, and cheddar cheeses on ciabatta bread with a cup of tomato soup for dipping and a side of fries.

Crab Melt

House made Maryland blue crab cakes, melted Havarti cheese and remoulade on multi-grain bread served with dill cucumber salad and terra chips. 10.5

Roasted Eggplant

Melted pepper jack, roasted red peppers, and a basil pesto on multi-grain bread with sweet potato fries. 9.5

(Bistro Offerings)

Asian Wok Dish

Jasmine rice and our fresh vegetable medley cooked in your choice of Tso sauce or teryaki. 9

Add: Chicken 5, Steak 6, or Shrimp 5

Bistro Pasta Bowl

Linguine, penne, or whole wheat penne pasta served with your choice of sauce: Creamy alfredo, marinara, vodka sauce, or garlic herb infused olive oil served with garlic herb toast points. 9

Add: grilled salmon 5, shrimp 5, chicken 5, or grilled vegetables 3

Quesarita

Flour tortillas, southwest grilled chicken, ranchero blend, cheddar and jack cheeses with black beans, lettuce, tomatoes, sour cream and salsa. 14

Chicken Fingers

Fried golden with fries and cole slaw. 11

McGill's Fish 'n Chips

Crunchy Cod, fries, and cole slaw served with malt vinegar and tartar sauce. 13.5

Lots O' Lox

Toasted local bagel topped with Norwegian smoked salmon, cream cheese, capers, onion and tomato. 12

(Entrees)

Chicken Parmesan

Lightly breaded chicken with our Chef's marinara sauce and mozzarella cheese served with a side of linguine. 18.5

Kielbasa and Chicken

A Wilkes-Barre tradition, local kielbasa and chicken over penne pasta. 18

Striped Bass

Baked and topped with a fresh jalapeno chutney served with Jasmine rice and asparagus. 22.5

Applewood Smoked Salmon

Finished with a Pennsylvania maple glaze, Chef's choice of potato and vegetable. 21.5

Also available blackened or lightly sautéed.

Coconut Curry Cakes

Jasmine rice, sun dried fruit and coconut with a curry sauce and zesty slaw. 15

Sweet Potato and Spinach Roulade

Vegan sushi style roll with Jasmine rice, red pepper roulade. 13

New York Strip

8 oz. 23.5 12 oz. 33

8 oz. or 12 oz. Perfectly grilled served with sautéed mushrooms, onions and Chef's choice of potato and vegetable.

(Desserts)

Grilled Peaches with Crème Anglaise 6 Crispy Vanilla Bread Pudding 5 Classic Rice Pudding 4

Crème Brulée 5.5 Chocolate Truffle Torte 5.5 Pie of the Day 4.5