



WELCOME TO WILDWOOD RESTAURANT WEEK 2014
\$30 (tax + gratuity NOT included)

Appetizer

Scallops Wrapped in smoked bacon served with creole remoulade

Bruschetta Made fresh and served with crispy bread

Soup or Salad

Soup of the Day

“ice” Wedge Iceberg lettuce, crumbled bacon, blue cheese, tomatoes with balsamic vinaigrette

Caesar Salad Not so traditional Caesar Salad

Entree

Ice House Crab Cakes Classic jumbo lump crab cakes with corn relish, seasonal vegetables, Chef’s choice starch and served with traditional tartar sauce

Seared Scallops Pan seared diver scallops, seasonal vegetables, Chef’s choice starch with fresh herb butter

Jersey Peach Chicken Baked chicken with fresh Jersey peaches with a bourbon, brown sugar, honey glaze

Mahi Mahi Broiled or blackened with tequila lime sauce served with seasonal vegetables and Chef’s choice starch

Blackened Pork Tenderloin Blackened pork tenderloin served over our pesto tortellini

Shrimp and Scallop Scampi Served over linguini

Filet Oscar Perfectly cooked filet mignon topped with asparagus, crab meat and bearnaise, served with seasonal vegetables and Chef’s choice starch

Dessert

Chef’s Choice of the Day