

Wishmaker House

WINTER MENU 2021

Small Plates and Salads

Artisan Cheese Tray

An assortment of cheeses served with crackers, olives, grapes, and meat served on a paddle board.

\$15 \$16 with gluten free crackers

Pairs well with Dream Maker

Sauvignon Blanc Wine

House Made Pretzel Sticks

A board full of warm, house made pretzel sticks. Served with your choice of dipping sauce: hot pepper mustard, or honey mustard. \$7

Pairs well with Dr. Stofers Cherry Pomegranate Wine

Chicken Teriyaki Potstickers

Pan-seared chicken teriyaki potstickers. Drizzled with teriyaki sauce and scallions \$8

Pairs well with Harvest Moon Wine

Weekly Bruschetta

Ask your server for Jennifer's Bruschetta of the week!

\$ Market Price

Please ask your server for the perfect wine pairing

Bistro Steak Salad

Beef tenderloin tips served atop mixed greens with roasted asparagus, roasted red peppers, fingerling potatoes, tomatoes, and feta cheese. Served with house made balsamic vinaigrette. Topped with crispy onions. \$15

Pairs well with Midnight Rendezvous Wine

Buffalo Chicken Salad

Artisan mixed green salad, topped with grilled buffalo chicken, tomatoes, red onions, celery, artisan cheese crumbles. Topped with carrots, hard-boiled egg, and bleu dressing. \$13

Pairs well with Strawberry Rhubarb Wine

Flatbread Pizzas

3-Cheese Pierogie Pizza

Gluten free cauliflower crust \$2

Flatbread brushed with butter and caramehized onions, topped with 3 cheese pierogies, a shredded cheddar and mozzarella cheese blend. Drizzled with sour cream and topped with scallions. \$13

Pairs well with Daydreamer Wine

Italian Sub Pizza

Flatbread topped with marinara sauce, ham, pepperoni, salami, green pepper, red onion, banana peppers and mozzarella cheese. Drizzled with an Italian aioli. \$13

Pairs well with Strawberry Wine

Pineapple Pulled Pork Pizza

Flatbread with BBQ sauce, pulled pork, bacon, jalapenos, pineapple, and mozzarella cheese. Topped with fresh cilantro and drizzled with BBQ Sauce. \$13

Pairs well with Pear Wine

Buffalo Chicken Pizza

Flatbread with buffalo and ranch sauce, chicken, red onion, bleu cheese and mozzarella cheese. Topped with artisan carrots and scallions, drizzled with ranch sauce. \$13

Pairs well with Moscato Wine

Sloppy Joe Pizza

Flatbread topped with sloppy joe mix, peppers and onions, and a shredded cheddar and mozzarella cheese blend. Drizzled with a Dijon mustard sauce. \$13

Pairs well with Northern Lights Raspberry Wine

Sandwiches and Entrees

Meatloaf Sandwich

Toasted potato bun topped with our homestyle meatloaf, fresh mixed greens, sliced tomato, red onion, and our zesty tomato glaze. Served with kettle chips and side salad of the day. \$14

Pairs well with Sweet Dreams Wine

Chicken Salad Wrap

House made Chicken salad with grapes and celery tossed in an herbed honey Dijon mayonnaise, stuffed in a tomato wrap with mixed greens. Served with kettle chips and side salad of the day. \$12

Pairs well with Rhubarb Wine

Crab Cake Sandwich

Claw meat crab cake on a salt and pepper bun topped with fresh mixed greens, sliced tomato and our in house roasted red pepper remoulade. Served with a house salad with dressing of your choice. \$13

Pairs well with Starry Night Wine

Rustic Pork Chop

Pan seared pork chop. Served with a baked potato with butter, sour cream and fresh, steamed broccoli. \$18

Pairs well with Over the Cherry Moon Wine

Smoked Gouda Mac and Cheese

Smoked gouda mac and cheese topped with BBQ pulled pork and scallions. Served with a house salad with dressing of your choice. \$15

Pairs well with Strawberry Moon Wine

Italian Sausage Ravioli

Italian Sausage ravioli covered with Jennifer's house made spicy Italian sauce. Served with a mixed green salad and your choice of dressing, and baked focaccia bread. \$16

Pairs well with Peach Wine

Marinated Roasted Half Chicken

Marinated roasted half chicken. Served with a baked potato with butter and sour cream, and fresh steamed broccoli. \$18

Pairs well with Southern Sunset Peach Wine