

THE
WILSON

COCKTAILS & SEAFOOD

RESTAURANT WEEK

DINNER - \$39 PER PERSON
INCLUDES ONE STARTER + ONE MAIN + ONE DESSERT

STARTERS

SHISHITOS

tajin, lime, sea salt

CALAMARI

sweet n sour sauce,
pickled hot peppers

BRUSSELS SPROUT TACOS

thai chili, pepper jam,
caramelized yogurt

MUSSELS MEUNIERE

tender herbs, shallot,
crusty bread

MAINS

DOUBLE PATTY BURGER

american, b+b pickles, black
pepper mayo, served with
fries or mkt salad

BRICK CHICKEN

lemon, cherry peppers

SQUASH RAVIOLI

walnut pesto, brown butter

SHRIMP COBB

bailey hazen, egg, avocado,
tomato, nueske's bacon,
mkt greens,
red wine vinaigrette

RIGATONI BOLOGNESE

house-made pasta,
soft ricotta, grana padano

DESSERTS

CHOCOLATE BUDINO

oatmilk, granola, raspberry

PUMPKIN CHEESECAKE

pumpkin seed brittle

Consuming raw or undercooked
meats, poultry, seafood, shellfish
or eggs may increase your
risk of foodborne illness.

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

