

PREMIUM STEAKS

Wildwood steaks are aged for 21-28 days until they reach their ultimate tenderness and flavor, then cut by our butcher in house. They are then seasoned and broiled to your preferred temperature.
~All Steaks and Prime Rib are served with a choice of garden or Caesar salad and potato.~

Wildwood Sirloin 10 oz 17

House specialty club cut sirloin.

New York Strip Steak 14 oz 23

Broiled to its fullest flavor.

Blackjack Sirloin 14 oz 24

NY strip steak smothered in our "Jack Daniels" blackjack pepper sauce.

SERIOUS BEEF

Porterhouse 22 oz 29

Two favorite cuts, New York strip and Filet Mignon in a single steak.

Bone-In "Cowboy" Rib-Eye 22 oz 29

Heavily marbled, steakhouse favorite.

FILET MIGNON

Filet Mignon 10 oz 26

Broiled to perfection.

Black Peppercorn Filet 10 oz 27

Seared with spicy black peppercorns.

For the lighter appetite, try our petite filet

Tenderloin Tips 18

Served with sautéed peppers and onions.
Finished with red wine and mushroom sauce.

Blue Cheese Filet 10 oz 27

Apple smoked bacon with blue cheese crust.

PRIME RIB

Hand seasoned and slow roasted

Prime Rib Regular Cut 10 oz 20

served with au jus.

Prime Rib Large Cut 16 oz 27

served with au jus.

ADD TO ANY ENTRÉE

Scampi Style Jumbo Shrimp 8

Maine Lobster Tail mkt

Baked Sea Scallops 9

SAUCE - Red Wine 1 - "Jack Daniels" blackjack pepper 2 - Fresh Mushroom & Herb 1

AWESOME SIDES

- Seasoned baked potato 3
- Garlic mashed potatoes 3
- Romanoff potatoes 3
- House fries 3
- House rice pilaf 3
- Pan-flashed garlic spinach 3
- Steamed asparagus 5
- Steamed broccolini 3
- Green beans 3

STEAK ORDERING GUIDE

BLUE: cold, red center

RARE: very red, cool center

MED-RARE: red, warm center

MEDIUM: pink, hot center

MEDIUM WELL: dull pink center

WELL: broiled throughout

Thank you for choosing the Wildwood.

Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have medical conditions.