



IDYLOWOOD GRILL and wine bar

Restaurant
**Week
Specials**

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SET PRICE (choose one appetizer, one entrée and one dessert)
Brunch: \$25 Lunch: \$35 Dinner \$55

APPETIZERS

CAESAR SALAD*

Chopped crispy romaine heart, croutons, parmesan cheese and caesar dressing.

SHRIMP AJO*

Large shrimp sautéed with garlic lemon juice, butter and capers.

MUSSELS MARINIÈRE*

Fresh PEI mussels sautéed in white wine, lemon juice, butter and capers.

FRIED CALAMARI*

Rings, flour-dipped, corn-crusting and deep fried. Served with marinara and aioli sauce.

DINNER ENTREES

SALMON ALMOND*

Almond-crusting salmon filet. Served with sautéed vegetables and potatoes in a mustard cream sauce.

CHICKEN PICCATA*

Boneless chicken breast, sautéed with lemon butter caper sauce, served with capellini pasta.

SEAFOOD LINGUINE*

Combination diver scallops, jumbo shrimp, calamari, and PEI mussels paired with fettuccine pasta in a creamy tomato sauce.

LAMB SHANK STROGONOFF*

Bone-in lamb shank braised in red wine and served with root vegetables over rigatoni pasta in a mustard cream sauce.

FILET MIGNON*

8 oz beef tenderloin sprinkled with crusted black pepper and served with asparagus provençale, potato gratin and brandy cream sauce.

MIXED GRILL*

Duck breast, beef tenderloin and rack of lamb served with potato gratin, asparagus, spinach, mushrooms and corn in shallot red wine sauce.

MUSHROOM RAVIOLI*

Small pasta pouches tossed with mushrooms and, baby spinach in brandy cream sauce.

LINGUINE CARDINALE*

Shrimp and linguini pasta topped with our unique homemade lobster sauce.

LUNCH ENTREES

SALMON ALMOND*

Almond-crusting salmon filet. Served with sautéed vegetables and potatoes in a mustard cream sauce.

CHICKEN PICCATA*

Boneless chicken breast, sautéed with Lemon butter caper sauce, served with capellini pasta.

MUSHROOM RAVIOLI*

Small pasta pouches tossed with mushrooms and, baby spinach in brandy cream sauce.

STEAK FRITES*

Grilled 7 oz NY Strip topped with bordelaise sauce and served with french fries.

JAMBALAYA PASTA*

Shrimp, chicken, merguez and penne pasta tossed with tricolor peppers, onions & tomatoes in cajun butter sauce.

BURRITO BOWL*

Ground beef or grilled chicken, basmati rice, black Beans, lettuce, pico de gallo and sour cream.

** May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



BRUNCH ENTREES

SEAFOOD OMELETTE*

Shrimp, scallops, calamari and onions topped with shrimp sauce. Served with home fries or fresh fruit.

MUSHROOM RAVIOLI*

Small pasta pouches tossed with mushrooms and, baby spinach in brandy cream sauce.

SALMON BENEDICT*

Poached eggs and smoked Norwegian salmon topped with hollandaise sauce. Served with Fries and fruit.

CHICKEN PICCATA*

Boneless Chicken breast, sautéed with lemon served with capellini pasta.

STEAK & EGGS*

Grilled NY Strip with two eggs, any style. Served home fries or fresh fruit.

HOMESTYLE BREAKFAST*

Three fluffy buttermilk pancakes, bacon strips and two eggs, any style.

DESSERTS

Homemade by our Pastry Chef: AIDA

TIRAMISU

Mascarpone layers, chocolate and ladyfingers with Amaretto.

NY CHEESECAKE

Buttery graham cracker crust in a rich creamy filling.

GERMAN CHOCOLATE

Chocolate with toasted coconut, pecans and rich caramel.

KEY LIME PIE

Brown sugar crust filled with key lime custard.

CHOCOLATE MOUSSE

Devil's food layered with chocolate and ganache.

CREME BRULEE

Velvety vanilla custard with caramelized sugar.

KIDS MENU: \$12

Kids meal includes choice of soda, juice or milk

Chicken Fingers w/Fries

Cheeseburger w/Fries

Fettuccine Alfredo

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