



THE GRILL
AT THE WIGWAM

Dinner

Appetizers

Shrimp and Tequila Crab Cocktail
White Wine Poached Shrimp | Lump Crab
Classic Cocktail Sauce | Mango Salsa
15.25

Calamari Strips
Herb Crusted Calamari Steak
Classic Cocktail Sauce | Spicy Remoulade
12.25

Coconut Battered Shrimp
Sweet Chile Dipping Sauce | Butternut Squash Coulis
11.75

Spicy Chicken Spring Roll
Tropical Mango Coulis | Cilantro-Jicama Slaw
Pickled Jalapenos
8.75

Blue Crab Cakes
Red Pepper and Mint Aioli
Cilantro-Jicama Slaw
12.25

Soup of the Day
Chef Inspired Daily Creation
5.50

Salads

Cobb Salad
Crisp Romaine | Black Forest Ham | Roasted Turkey
Black Olives | Avocado | Hardboiled Egg
Blue Cheese Dressing | Tomato | Smoked Bacon
Blue Cheese Crumbles
9.75

Wedge Salad
Iceberg Wedge | Red Onion | Tomato
Blue Cheese Crumbles | Smoked Bacon
Blue Cheese Dressing
6.75

House Salad
Romaine and Baby Spinach Mix | Red Onion
Tomato | Cucumber | House Red Wine Vinaigrette
4.95

Mandarin Pot Sticker Salad
Three Vegetable Pot Stickers | Crisp Romaine
Baby Spinach | Mandarin Oranges | Cucumbers
Sweet Onion | Soy-Ginger Vinaigrette
11.50

*Tenderloin of Beef Salad
6oz Beef Tenderloin | Smoked Bacon | Crisp Romaine
Baby Spinach | Roasted Corn | Gorgonzola Crumbles
Balsamic Vinaigrette
13.50

Traditional Caesar Salad
Freshly Shaved Parmesan | Garlic Croutons
7.95
Add Grilled Chicken Breast for 4.95
Add Four Grilled Pesto Shrimp for 6.00

Entrées

Served with Choice of House Salad or Soup
Upgrade to a Wedge Salad or Caesar Salad for 3.00

Half or Full Rack of Ribs
Slow Roasted Baby Back Ribs | Green Beans
Charred Corn Potato Puree | Choice of Carolina Style
BBQ Sauce or Sweet Mesquite BBB Sauce
17.50/27.00

Golden Fried Chicken Breast
Two 5oz Airline Chicken Breast
Arizona Sweet Corn Cakes | Jalapeno Honey
Green Beans | Cajun Country Gravy
17.25

*Grilled Pork Tenderloin
7oz Pork Tenderloin | Fingerling Potato
Andouille Sausage | Mint Scented Squash
Fat Tire Reduction
17.75

*Blackened Salmon
7oz Atlantic Salmon | Green Beans
Cilantro Pesto Wild Rice | Arizona Creamed Corn
19.50

*Linguine with Marinara
House Made Marinara | Basil | Parmesan Cheese
Asparagus | Choice of Grilled Shrimp, Blackened
Salmon, or Grilled Mahi-Mahi
18.50

*Grilled Bone In Ribeye
16oz Ribeye | Fingerling Potato | Andouille Sausage
Green Beans | Roasted Garlic
Red Pepper Demi Glaze
33.00

*Tenderloin Of Beef
6oz Center Cut Filet Mignon | Cilantro Potato Puree
Green Beans | Crispy Onions
House Cabernet Reduction
27.00

*Cilantro-Orange Mahi-Mahi
6oz Grilled Mahi-Mahi | Mint Scented Squash
Spinach-Jalapeno Cous-Cous | Citrus Buerre Blanc
18.25

Chef de Cuisine – Matthew Steffen

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

20% Gratuity added to parties of six or more