

WILDFLOWERS NEW YORK BISTRO

600 WILDFLOWER DRIVE WILKES BARRE, PA 18702
570-822-1011
DINNER MENU OFFERED AFTER 4 PM

Appetizers

ARANCINI DI RISO \$11.50

Tomato Basil Risotto with a gooey Mozzarella center. Served in a bed of Marinara and topped with Arugula and Parmesan.

LOADED NACHOS \$9.50

Topped with a cheese sauce, jalapenos, pico de gallo, black beans & guacamole. Served with salsa and sour cream! **Add Pork \$4**

MARYLAND CRAB CAKE \$13

A 4 oz. Crab Cake Made from Jumbo Lump Maryland Blue Crab Meat.

SPINACH DIP \$12

A blend of Spinach, Artichoke, oven-roasted Tomatoes, & Cheese with a Crispy Panko topping. Served with Fresh Tortilla Chips.

WYOMING VALLEY BONELESS BITES

A house favorite! Cooked **Boneless**
crisp & tossed in your **1/2 LB \$7.00**
choice of sauce. Served with **1 LB \$13.00**
bleu cheese & celery.

Soups & Salads

SOUP DU JOUR

Ask your server About Our Soup of the Day. Always made in House using the Freshest Ingredients

CUP \$4

BOWL \$6

FRENCH ONION

Our Locally Famous House Staple. Made from Scratch & Served Topped with Crisp Croutons & Melted Provolone & Swiss

CUP \$5.50

BOWL \$7.50

THE BISTRO \$12.25

Our Specialty Salad Featuring Mixed Greens, Roasted Beets, Candied Pecans, Radishes, Figs, & Goat Cheese served with a Maple Dijon Dressing.

THE CAESAR

Crisp Romaine Lettuce, Toasted Croutons, & Pecorino Romano Cheese Tossed in Creamy Caesar Dressing.

SMALL \$5

LARGE \$10

THE GARDEN

An array of fresh Seasonal Greens served with your choice of Dressing.

SMALL \$5

LARGE \$10

ADD: Chicken \$7 Shrimp \$8 Steak \$9

Sauces & Rubs

Mild, Hot, Extra Hot, Garlic Parmesan, Red Garlic, Barbecue, Honey Barbeque, Sweet Thai Chili, Teriyaki, Lemon Pepper Rub, Old Bay Rub

Handhelds

ALL HANDHELDS SERVED WITH ONE SIDE OF YOUR CHOICE

POCONO PORK SANDWICH \$12.25

Slow Cooked Braised Pork Shoulder Pulled & Served on a Toasted Stout Beer Wheat Roll with Cheddar Cheese, Crispy Onion Straws, & Smoked Hickory Barbeque Sauce

BISTRO BURGER \$12

Half a Pound of Locally Sourced Ground Beef Cooked To your liking & Served on a Toasted Brioche Roll with Lettuce, Tomato, Onion, & a Pickle Wedge

Add Cheese \$.75

Add Bacon \$1.00

THE BEYOND BURGER \$13

This Mouth-Watering Burger is made from 100% Plant Based Ingredients, Perfectly Seasoned & Finished with Lettuce, Tomato, Onion, & a Pickle Wedge. Served on a Toasted Brioche Roll.

CAPRESE GRILLED CHEESE \$10.95

Fresh mozzarella, tomatoes, fresh basil, and balsamic glaze. Served on toasted Ciabatta bread.

TUSCANY CHICKEN SANDWICH \$13.25

Marinated Grilled Chicken topped with Provolone Cheese, oven-roasted Tomatoes, Arugula, and Balsamic Mayo. Served on toasted Ciabatta Bread.

570 BURGER \$13.25

A Regional Masterpiece. Half a Pound of Ground Beef Topped with Applewood Smoked Bacon, Crispy Onion Straws, Cheddar Cheese, & Smoked Hickory BBQ Sauce Served on a Toasted Stout Beer Wheat Roll.

CLASSIC CHEESESTEAK \$13.50

A classic-style Cheesesteak with sauteed peppers, onions, and Cooper Cheese.

THREE STORY CLUB \$13.50

Your Choice of Virginia Baked Ham, Oven Roasted Turkey, or Grilled Chicken stacked with Applewood Smoked Bacon, Lettuce, Tomato, & Mayo in three layers on Toasted White, Wheat, or Rye bread.

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Pizza & Flatbreads

OLD FORGE STYLE PIZZA

A Local Specialty. Light & Crispy Square Cut Pizza
Topped with Our House Recipe Red Sauce & a Trio of
Rich Cheeses

Half Tray **\$7.50** **Toppings \$.75 Each**

Full Tray **\$15** **Toppings \$1.50 Each**

Toppings: Bacon, Pepperoni, Extra Cheese, Jalapeños,
Mushrooms, Onions, Ham, Pineapple, Sausage, Peppers,
Diced Tomatoes

NEPA FLATBREADS

Margherita - Thin Crust Flatbread Topped with
Fresh Mozzarella, Marinara, and fresh basil. **\$9.95**

Buffalo Chicken -Thin Crust Flatbread Topped with
Grilled Chicken Tenderloin, Finely Chopped Celery, &
Mozzarella Cheese, Finished with a Drizzle of Our House
Wing Sauce & Ranch Dressing **\$9.95**

Shrimp Scampi - Jumbo Shrimp Sautéed with Garlic,
Onion, Basil, Lemon, & White Wine, Then Spread
onto a Thin Crust Flatbread with a Blend of Italian
Cheeses. **\$11.95**

Entreés

ADD to ANY ENTREE: Chicken \$7 Shrimp \$8 Steak \$9

ANGLER'S FISH PLATTER **\$15.50**

Pacific caught Cod dipped in our House Made
Yuengling Lager Beer Batter, fried until golden, & Served
with your choice of two sides & tartar sauce.

BISTRO RIBEYE **\$34.95**

A 12 oz. Choice cut of Ribeye grilled to your liking &
topped with Garlic Herb Butter. Served with your choice
of two sides. **Add Mushrooms & Onions \$1.50**

KEYSTONE STATE STIR FRY **\$12**

Fresh Vegetables Sauteed in Teriyaki Sauce & an array
of Asian spices. Served over steamed Jasmine Rice.

FILET MIGNON **\$34.50**

Tender 8 oz. Filet Mignon grilled to your liking and
topped with a Garlic Pan Sauce. Served with your
choice of two sides. **Add Mushrooms & Onions \$1.50**

FARMHOUSE CHICKEN TENDERS **\$14.95**

Fried until Golden & Served with Two sides & Your
Choice of Dipping Sauce.

CAPTAIN'S CRAB CAKE **\$27.95**

Two 4 oz. Crab Cakes made from Jumbo Lump
Maryland Blue Crab served with Two Sides & a Lemon
Aioli dipping sauce.

BONE-IN PORK CHOP **\$24**

14oz Grilled Pork Chop with an Apple Cider Brandy
reduction. Served with your choice of two sides.

EAST MOUNTAIN PARMESAN **\$19.50**

Hand Breaded Chicken topped with our house Marinara
Sauce & Mozzarella Cheese served over Angel Hair
Pasta with Toasted Garlic Bread.

PASTA BOWLS **\$12**

Served with Garlic Bread. Choose from either
Angel Hair or Penne tossed in one of our homemade
sauces: Alfredo, Marinara, or Vodka.

SEAFOOD FRA DIAVOLO **\$26.50**

Mussels, Scallops, & Shrimp simmered in a spiced
marinara sauce with a touch of Brandy. Served over
Angel Hair.

SOUTHWESTERN QUESADILLA **\$14.00**

An Authentic Mexican Dish. Chicken, Peppers, Onions, &
Cheese Stuffed in a Grilled Soft Shell Tortilla. Served
with Shredded Lettuce, Diced Tomatoes, Sour Cream,
Salsa, & One Side of Your Choice.

GRAND SALMON **\$23.95**

Filet of Atlantic Salmon grilled to your liking, glazed
with a Blood Orange Grand Marnier reduction. Served
with your choice of two sides.

On the Side

ALL INDIVIDUAL SERVINGS OF SIDES \$5.00

- **SEASONAL VEGETABLE**
- **CHEF'S POTATO**
- **MEATBALLS**
- **WHIPPED SWEET POTATOES**
- **BROCCOLI**
- **ANGEL HAIR PASTA**
- **MASHED POTATOES**
- **FRENCH FRIES**
- **SWEET POTATO FRIES**
- **COLE SLAW**
- **SIDE SALAD +\$1.00**

***NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**