

Breakfast Menu

Hotel Favorites

InnJoyable Breakfast ▶ 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$9.50

Tailor Made 3 Egg

Omelette ▶ 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$12.00

Start Fresh Wrap ▶ 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$10.50

Malted Mini Waffles ▶ 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$8.50

Build Your Perfect

Breakfast ▶ 560+ CAL

Choose your eggs, meat and a side. Perfect! \$8.50

Short Stack ▶ 350 CAL

Two pancakes with fresh berries, finished with powdered sugar, served with maple syrup. \$9.00

Specialities

Morning Breakfast

Burrito ▶ 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$10.50

Texas French Toast ▶ 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$9.50

Veggie Skillet ▶ 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. \$11.00

Steak & Eggs ▶ 930 CAL

6oz NY Strip Steak served with two eggs any style, breakfast potatoes, & toast. \$16.00

Sunrise Sandwich ▶ 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$9.00

Western Skillet ▶ 860 CAL

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. \$11.50

Sides

Fruit \$5.00 ▶ 100 CAL

Bacon \$5.00 ▶ 160 CAL

Toast \$3.00 ▶ 120 CAL

Oatmeal \$5.00 ▶ 450 CAL

Breakfast Potatoes \$4.00 ▶ 290 CAL

Sausage \$5.00 ▶ 360 CAL

Extra Egg \$1.50 ▶ 90 CAL

Turkey Sausage \$5.00 ▶ 160 CAL

Drinks

Coffee \$3.00 ▶ 0 CAL

Juice \$3.50 ▶ 110-140 CAL

Tea \$3.00 ▶ 0 CAL

Milk \$2.50 ▶ 150 CAL

Assorted Soft Drinks \$3.00 ▶ 0-160 CAL



Breakfast
Menu

WILDFLOWERS NEW YORK BISTRO

600 WILDFLOWER DRIVE WILKES BARRE, PA 18702

570-822-1011

DINNER MENU OFFERED AFTER 4 PM

Appetizers

Soups & Salads

NEW! POTATO SKINS \$9

Filled with Chicken, Peppers, Onions, Scallions, Mozzarella Cheese, Cheddar Cheese, and Sour Cream.

MOZZARELLA STICKS \$9

Breaded and crispy fried Mozzarella Cheese served with Marinara Sauce.

LOADED NACHOS \$10

Topped with a Cheese Sauce, Jalapenos, Pico de Gallo, Black Beans & Guacamole. Served with Salsa and Sour Cream! **ADD: Short Rib \$6**

NEW! AVOCADO DIPPERS \$9

Battered and Fried Avocado Slices served with House-Made Sriracha Mayo!

MARYLAND CRAB CAKE \$16

Jumbo Lump Crab Cake with Peppers, served with Sriracha Aioli over a bed of Lettuce.

WYOMING VALLEY WINGS

A house favorite! Cooked crisp & tossed in your choice of sauce. Served with Bleu Cheese & Celery.

Boneless

1/2 LB \$9.50

1 LB \$16.50

Bone-in

6 Wings \$8

12 Wings \$16

SOUP DU JOUR

Ask your server about our Soup of the Day! Always made in House using the Freshest Ingredients.

CUP \$5 BOWL \$7

CHILI **GF**

This Homestyle Chili is a hearty and warming comfort food. Filled with Beef, Beans, Tomatoes, Shredded Cheese & lots of flavorful spices!

CUP \$6 BOWL \$8

NEW! POACHED PEAR SALAD **GF**

Fresh Baby Spinach topped with Poached Pears, Goat Cheese, Red Beets, and Candied Pecans. Tossed in our House-Made Mango Vinaigrette. **\$13**

ADD to any Salad!: Chicken \$9 Shrimp \$10 Steak \$10

Dressings:

Ranch, Bleu Cheese, French, Thousand Island, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Parmesan Peppercorn, Caesar

FRENCH ONION

Locally Famous and House-Made from Scratch, topped with Crisp Croutons, Melted Provolone & Swiss.

CUP \$6 BOWL \$8

THE CAESAR

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

SMALL \$6 LARGE \$12

THE GARDEN **GF**

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

SMALL \$6 LARGE \$12

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 YOUR CHOICE OF FRIES OR VEGETABLE. UPGRADE TO SALAD FOR \$1.

BISTRO BURGER \$15

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

ADD: Cheese \$1.00 Bacon \$2

NEW! HANGOVER BURGER \$16

Half a Pound of Ground Beef with Bacon, Lettuce, Tomato, Fried Egg, Cooper Cheese, & Maple-Sriracha Aioli served on a Toasted Brioche Bun.

NEW! COWBOY BURGER \$16

Half a Pound of Ground Beef with Bacon, Lettuce, Tomato, Guacamole, Caramelized Onions, Cheddar Cheese, & Chipotle Lime Mayo served on a Toasted Brioche Bun.

NEW! BALSAMIC PORTOBELLA BURGER \$15

Great Vegetarian Option! Large Portobella Mushroom with Balsamic Glaze, Lettuce, Tomato, Caramelized Onions, & Garlic Aioli served on a Toasted Brioche Bun.

570 BURGER \$16

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 Brioche Roll.

FRIED CHICKEN SANDWICH \$14

A Toasted Brioche Roll stacked with a Boneless Southern-Style Chicken Breast, Honey-Pepper Sauce, and Coleslaw.

CHEESE-STEAK \$15

Grilled Chipped Steak with Peppers, Onions, and Mozzarella Cheese on a Toasted Hoagie Roll.

THREE STORY CLUB \$14

Your Choice of Virginia Baked Ham, Oven Roasted Turkey, or Grilled Chicken stacked with 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 \$9 Toppings \$.75 Each

Full Tray \$17 Toppings \$1.50 Each

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

NEPA FLATBREADS

California Chicken - Thin Crust Flatbread topped with Grilled
Chicken, Bacon, Peppers, Avocado, Cilantro and Cheddar
Cheese, finished with a Chipotle Ranch Sauce. **\$14**

Carne Asada - Thin Crust Flatbread topped with
Steak, Peppers, Onions, Guacamole, Pico de Gallo, Salsa
Verde, and Cheddar Cheese. **\$15**

Poblano Shrimp - Thin Crust Flatbread topped with Jumbo
Shrimp, Poblano Chiles, Bacon, Corn, Cilantro, and Cheddar
Cheese. **\$15**

Entreés

NEW! BEER-BATTERED FISH & CHIPS \$16

Beer-Battered Tilapia served with Fries & Coleslaw.

NEW! HANGER STEAK \$34 **GF**

6oz. Hanger Steak served with Bone Marrow finished with
a Bordelaise Sauce. Served with your choice of Two Sides.

ADD: Mushrooms & Onions \$3

NEW! TERIYAKI SALMON \$26

Seared Salmon finished with a Teriyaki Sauce. Served with
your choice of Two Sides

NEW! PARMESAN CHICKEN \$20

Parmesan-Encrusted Chicken in a Sundried Tomato Sherry
Cream Sauce. Served with your choice of Two Sides.

NY STRIP \$32 **GF**

Tender 12 oz. NY Strip grilled to your liking. Sliced and
drizzled with a Chimichurri Sauce. Served with your
choice of Two Sides.

NEW! AHI TUNA \$30 **GF**

Black Sesame Crusted Ahi Tuna served with a Wasabi Rice
Cake, Asian Vegetables, Spicy Vinaigrette, and Scallions.

CAPTAIN'S CRAB CAKES \$32

Jumbo Lump Crab Cakes with Red Peppers and Sriracha
Aioli. Served with your choice of Two Sides.

EAST MOUNTAIN PARMESAN \$20

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

NEW! PASTA BOWLS \$12

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

Alfredo, Marinara, or Vodka.

ADD: Chicken \$9 Shrimp \$10 Steak \$11

NEW! SHORT RIB PAPPARDELLE \$25

Pappardelle Pasta with Pulled Short Rib in a Tomato
Cream Sauce finished with Diced Mozzarella.

FRIED CHICKEN \$20

Boneless Southern-Style Fried Chicken drizzled with a
Honey-Pepper Sauce. Served with your choice of Two
Sides.

KEYSTONE STATE STIR FRY \$14

Fresh Vegetables sauteed in Teriyaki Sauce & an array of
Asian Spices. Served over Jasmine Rice.

ADD: Chicken \$9 Shrimp \$10 Steak \$10

CHICKEN QUESADILLA TINGA \$15

An Authentic Mexican Dish. Chicken, Tomatoes, Onions, &
Cheese stuffed in a Grilled Soft Shell Tortilla. Sour Cream,
Guacamole, & Pico de Gallo on the side. Served with Rice.

On the Side

ALL INDIVIDUAL SERVINGS OF SIDES \$5.00

- SEASONAL VEGETABLE **GF**
- CHEF'S POTATO **GF**
- FRENCH FRIES
- BROCCOLI **GF**
- COLESLAW **GF**
- MASHED POTATOES **GF**
- SWEET POTATO FRIES
- UPGRADE TO SIDE
SALAD +\$1.00

GF*NOTICE: GLUTEN-FREE MEAL IS PREPARED IN A SHARED KITCHEN AND CROSS-CONTAMINATION COULD OCCUR DESPITE FOLLOWING SAFE HANDLING PROTOCOLS.

*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.