

Wilcox ala Carte Menu selection I

Available for parties 12-30 guests **Sunday - Thursday's**

House-made bread & whipped butter

Small Plates - select one:

Daily Deviled Eggs

Chef's choice

Stuffed Quahogs

Chopped clams, chorizo sausage, Ritz crackers

Kickin' Chicken

Fried rice noodles, spicy Thai peanut, cucumber wasabi drizzle

Greens or Soup - select one:

Wilcox Chopped

Kale, spinach, cabbage, red onion, scallions, cucumber, tomato, carrots, beets, Feta cheese, zesty plum vinaigrette

Garden Salad

Mixed greens, tomatoes, onion, cucumbers, croutons

Or

New England Clam Chowder

Big Plates - select one:

Baked Codfish

Lemon Buerre Blanc

Herb Roasted Chicken

Bone-in, corn bread stuffing, cranberry compote, chef's vegetables

Pasta Primavera

Vegetables, savory butter sauce with
a hint of Romano cheese

Rudy's Pot Roast

Mashed potatoes & root vegetables

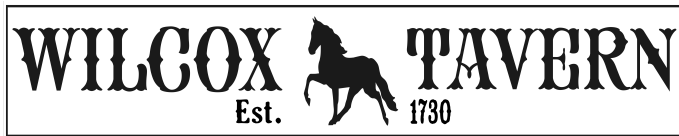
Dessert - select one:

House- made Grape-nut Pudding or Apple Crisp

Includes soft drinks, tea and freshly brewed coffee

\$37.00 per person

Subject to 7 % tax & 20 % service charge



Wilcox ala Carte Menu selection II

Available for parties 12-30 guests **Sunday - Thursday's**

All guests enjoy our Tavern Garlic bread
Gorgonzola fondue

Small Plates - select one:

Daily Deviled Eggs

Chef's choice

Stuffed Quahogs

Chopped clams, chorizo sausage, Ritz crackers

Kickin' Chicken

Fried rice noodles, spicy Thai peanut, cucumber wasabi drizzle

Greens or Soup - select one:

Wilcox Chopped

Kale, spinach, cabbage, red onion, scallions, cucumber, tomato, carrots, beets, Feta cheese, zesty plum vinaigrette

Garden Salad

Mixed greens, tomatoes, onion, cucumbers, croutons

Or

New England Clam Chowder

Big Plates- select one:

Stuffed Codfish

Seafood stuffing

Herb Roasted Chicken

Bone-in, corn bread stuffing, cranberry compote, chef's vegetables

Pasta Primavera

Vegetables, savory butter sauce with
a hint of Romano cheese

Rudy's Pot Roast

Mashed potatoes & root vegetables

Dessert- select one:

House- made Grape-nut Pudding

Apple Crisp

Lemon-cello Cake

Includes soft drinks, tea and freshly brewed coffee

\$44.00 per person

Subject to 7 % tax & 20 % service charge



Wilcox ala Carte Menu Selection III

Available for parties 12-30 guests Sunday - Thursday's

All guests enjoy our Tavern Garlic bread
Gorgonzola fondue

Small Plates - select one:

Stuffed Quahogs

Chopped clams, chorizo sausage, Ritz crackers

Kickin' Chicken

Fried rice noodles, spicy Thai peanut, cucumber wasabi drizzle

Crispy Prosciutto Wrapped Shrimp

Gorgonzola drizzle

Maryland Crab Cakes

Zesty remoulade sauce

Greens or Soup - select one:

Wilcox Chopped

Kale, spinach, cabbage, red onion, scallions, cucumber, tomato, carrots,
beets, Feta cheese, zesty plum vinaigrette

Garden Salad

Mixed greens, tomatoes, onion, cucumbers, croutons

Or

New England Clam Chowder

Big Plates - select one:

Farro Chicken

Balsamic garlic herb, spinach & roasted peppers, farro

Pasta Primavera

Vegetables, savory butter sauce with
a hint of Romano cheese

Rudy's Pot Roast

Mashed potatoes & root vegetables

Stuffed Shrimp

Seafood stuffing & chef's vegetables

Baked Stuffed Cod

Seafood stuffing, tarragon cream sauce

Dessert - select one:

House- made Grape-nut Pudding

Apple Crisp , Lemon-cello Cake , Pumpkin Spice Cake

Includes soft drinks, tea and freshly brewed coffee

\$52.00 per person

Subject to 7 % tax & 20 % service charge



Wilcox ala Carte Menu Selection IV

Available for parties 12-30 guests Sunday- Thursday's

All guests enjoy our Tavern Garlic bread
Gorgonzola fondue

Small Plates - select one:

Kickin' Chicken

Fried rice noodles, spicy Thai peanut, cucumber wasabi drizzle

Crispy Prosciutto Wrapped Shrimp

Gorgonzola drizzle

Maryland Crab Cakes

Zesty remoulade sauce

Clams Casino

Smoked bacon

Greens or Soup- select one:

Wilcox Chopped

Kale, spinach, cabbage, red onion, scallions, cucumber, tomato, carrots,
beets, Feta cheese, zesty plum vinaigrette

Garden Salad

Mixed greens, tomatoes, onion, cucumbers, croutons

Or

New England Clam Chowder

Big Plates - select one:

Farro Chicken

Balsamic garlic herb, spinach & roasted peppers, Farro

Chicken Pasta Primavera

Vegetables, savory butter sauce with
a hint of Romano cheese

Kurobuta Pork Chop

Bone-in, spiced apples, chef's vegetables & starch

Baked Sea Scallops

Local scallops, Balsamic garlic herb, spinach & roasted peppers, Farro , citrus white wine

Filet Mignon

Mushroom demi-glace, mashed potatoes, wilted spinach

Dessert - select one:

House- made Grape-nut Pudding

Apple Crisp, Lemon-cello Cake or Chocolate Lava Cake

Includes soft drinks, tea and freshly brewed coffee

\$64.00 per person

Subject to 7 % tax & 20 % service charge