

APPETIZERS

THE ALPHA WOLF - 39

A sampling portion of the favorites! Balsamic Bleu filet medallions, greens and cheese, fried calamari, hot peppers and oil, shrimp and scallops allouette, pita wedges.

BAKED BRUSCHETTA - 9

Rustic Italian bread, marinated plum tomatoes or spicy peppers, Asiago.

GULF SHRIMP COCKTAIL - 12

Chilled Gulf Shrimp, dressed baby greens, fresh lemon, house cocktail sauce.

ZUCCHINI PARMESAN - 9.5

Fried golden brown, marinara, provolone & Parmesan.

GREENS & CHEESE - 11

Escarole, olive oil, garlic, Asiago.

SPICY MARINATED PEPPERS - 9.5

GFA Hot banana peppers, cubanelles, roasted peppers, green bells, vinaigrette marinade, provolone wedges.

TAVERN CALAMARI - 11

Fried crispy or sautéed with hot peppers. Choice of sauce.

SHRIMP ALLOUETTE - 13.5

GFA Blackened shrimp, roasted peppers, Portobellos, scallions, garlic, sherry wine sauce, melted Allouette cheese.

TAVERN FRIED CHEESE - 10

Imported provolone served over our red sauce.

BAKED SPINACH & ARTICHOKE DIP - 11

Fresh spinach, artichoke hearts, four cheeses, toasted pita or crispy tortilla chips.

WOLF WINGS - 11

Ten jumbo wings lightly breaded, crispy fried, choice of sauce: *Hot, Mild, Barbeque, Spicy Barbeque, Garlic, Cajun, Ranch, Buffalo Ranch, Chipotle Ranch, Teriyaki, Sweet & Hot Thai Chile, Garlic Parmesan*

Add Celery & Bleu Cheese or Ranch -
2 Substitute Ten Boneless Wings - 11

SOUP & SALAD MENU

WEDDING SOUP OR SOUP OF THE DAY

Bowl - 4.5 Cup - 4

CAESAR SALAD - 11

Romaine hearts, house Caesar dressing, onion, croutons, Parmesan, cracked pepper.

W/ grilled chicken - 13 W/ grilled shrimp - 16 W/ grilled steak - 15.5

BUFFALO CHICKEN SALAD - 12.5

House salad, grilled buffalo chicken, choice of dressing.

CHICKEN POWER BOWL - 14

Grilled chicken breast, fresh spinach, steamed vegetables, quinoa pilaf, choice of dressing or sauce.

CHICKEN & PEPPERS SALAD - 13

GFA House salad, grilled chicken, hand-cut fries, marinated peppers, choice of dressing.

With grilled Steak - 16

GFA HOUSE SALAD - 11

Mixed greens, tomato, cucumber, onion, croutons, olives, hard-boiled egg, shredded cheeses, choice of dressing. With grilled chicken - 13.5 With grilled steak - 15.5

SALAD DRESSINGS

House Italian, Balsamic Vinaigrette, White Balsamic Honey Vinaigrette, Creamy Bleu Cheese, Buttermilk Ranch, Poppy Seed Sweet & Sour, Oriental Vinaigrette, Chipotle Ranch

Light Dressings

Light Balsamic Vinaigrette, Low-Calorie French, Fat Free Ranch, Red Wine or Balsamic Vinegars

Crumbled Bleu Cheese - Add 1.5

All dressings are prepared in-house, using the finest ingredients available. No artificial flavors or preservatives.

GRILL & BARBEQUE

Served with a side salad.

CHICKEN & RIB COMBO - 18

Boneless chicken breast, half rack baby back ribs, house barbeque. Choice of side.

BABY BACK BBQ RIBS - 24/16.5

Fork-tender slow roasted, choice of sweet southwestern-style barbeque or spicy barbeque, double broiler caramelized.

STEAK & RIB COMBO - 27

GFA 10oz. Prime Angus Reserve Top Sirloin, half rack baby back ribs, house barbeque. Choice of side.

BLACK & BLEU FILET MEDALLIONS - 26

3/3oz. Prime Filet Mignon Medallions, Cajun spices, pan-seared, melted bleu cheese, balsamic reduction drizzle. Choice of side.

STEAK PREFERENCES

Rare: Maroon, cool center

Medium Rare: Warm, red center with line of maroon

Medium: Warm, pink center with line of red

Medium Well: Hot, line of pink in the center

Well: Thoroughly cooked, no pink, may be tough

SIDE SELECTIONS

Fries

Hand-cut, Boardwalk, Cajun, Sweet Potato Fries (tossed with cinnamon sugar)

HATFIELD CHOP - 23

10oz. Premium Frenched Pork Chop, fire-grilled to perfection, maple Dijon glazed. Choice of side.

ROAST PRIME RIB AU JUS - 25

28-day Prime Angus Reserve, slow roasted to temperature, pan au jus, horseradish cream.

Choice of side. Available Fridays & Saturdays - 14 oz.

GFA CENTER-CUT SIRLOIN - 24

28-day Prime Angus Reserve, 10oz. hand-cut, seasoned & grilled to temperature, garlic herb butter. Choice of side.

BBQ OR BOURBON GLAZED CHICKEN - 17.5/15

GFA Tavern grill spices, double broiler caramelized, steamed white rice, green scallions.

FINE FINISHES

Cajun Blackened, Bleu Cheese, Roasted Garlic, Button Mushrooms, Garlic Herb Onions - 3

PREMIUM FINISHES

Add Gulf Shrimp in Scampi Sauce (4) - 7

Add Sea Scallops in Scampi Sauce (4) - 9

More Sides

Baked Potato (dinner hours only), Onion Rings, Steamed Rice, Pasta & Sauce, Vegetable, Side Salad, Coleslaw, Applesauce

HOUSE SPECIALTIES

Served with a side salad.

- CHICKEN FRANCAISE - 18/14.5**
Sautéed in egg batter, garlic, sherry wine lemon butter sauce. Choice of side. Substitute Veal - 21
- CHICKEN PARMESAN - 17/14.5**
Fried golden brown, melted provolone & Parmesan, choice of pasta and sauce. **GFA** *Substitute grilled chicken
- BLACKENED CHICKEN w/ Greens & Peppers - 18/15**
Fried greens, garlic, Cajun spices, marinated peppers, sherry wine butter sauce. Served over rice.
- CHICKEN & SHRIMP JAMBALAYA - 19/15.5**
Sautéed with bell peppers, onions, garlic, Andouille sausage, sherry wine marinara. Served over rice.
- CHICKEN MARSALA PORTOBELLO - 18.5/15**
Sautéed Portobello mushrooms, garlic marsala wine butter sauce. Choice of side. Substitute Veal - 22

- ZUCCHINI PARMESAN - 15.5/13**
Fried golden brown, melted provolone & Parmesan, choice of pasta and sauce.
- CHICKEN ALLOUETTE - 19/15.5**
Sautéed with Portobellos, roasted peppers, scallions, garlic, sherry wine sauce, melted Allouette cheese.
- TUSCAN CHICKEN - 19 / 15.5**
Sautéed chicken breasts, roasted red peppers, fresh baby spinach, asiago cheese, California sherry, cream sauce.
- TAVERN FAJITAS**
Steak 18 Chicken 16.5 Shrimp 21
Sweet peppers & onions, cheddar cheese, sour cream, lettuce, tomato, flour tortillas.

FRESH SEAFOOD

Served with a side salad.

- CAJUN ALFREDO SHRIMP & SCALLOPS - 21/16**
Gulf shrimp, sea scallops, Cajun Alfredo, linguine pasta.
- SHRIMP OR SCALLOPS MORNAY - 23.5**
Sautéed with roasted peppers, creamy Mornay sauce, duchesse potatoes.
- LINGUINE WITH SHRIMP & PEPPERS - 21/16**
Marinated peppers, aglio oglio, Parmesan cheese, linguine pasta.
- FRESH FAROE ISLAND SALMON - 20.5**
Ocean caught, never farmed, blackened oven-broiled or teriyaki grilled. Choice of side.
- LOBSTER RAVIOLI - 19**
Maine lobster, three cheeses, Cajun Alfredo, roasted Portobello cap.
- SHRIMP ALLOUETTE PASTA - 24**
Blackened shrimp, Portobellos, scallions, garlic, sherry wine sauce, melted Allouette, choice of pasta.
- COD PRIMAVERA - 17.5**
North Atlantic whitefish, fresh steamed vegetables, herbs, lemon. Choice of side.
- NORTH ATLANTIC COD - 16.5/13.5**
Francaise, beer-battered, blackened, or oven-broiled. Choice of side.

CREATIVE PASTAS

Served with a side salad.

- JUMBO RAVIOLI - 16/12.5**
Four cheese, choice of sauce, meatball.
- ANGEL HAIR BROCCOLINI - 17.5/13.5**
Capellini pasta, fresh sautéed broccoli, aglio olio, Parmesan cheese.
- RED SAUCE PASTA - 15/12**
Old World style spaghetti sauce, penne, linguine, or angel hair, meatball.
- PASTA ADDITIONS**
Meatball - 1
Fried Greens - 2
Grilled Shrimp (4) - 5
Grilled Chicken Breast. - 4
Sautéed Mushrooms
or Hot Peppers - 3
- Substitute:**
Whole Wheat Penne Pasta - 2
Gluten Free Pasta - 3
- MARINARA PASTA - 15/12**
Slow-cooked hearty tomato sauce, penne, linguine, or angel hair, meatball.
- ALFREDO PASTA - 16/13**
Creamy Asiago & Parmesan sauce, penne, linguine, or angel hair, meatball.
- PASTA PRIMAVERA - 16.5**
Whole wheat penne, marinara, fresh steamed vegetables. Add grilled chicken - 3.5
- BLACKENED CHICKEN ALFREDO - 18/15.5**
Choice of pasta, creamy Alfredo, Cajun blackened chicken.

SIGNATURE SANDWICHES

Served with hand-cut fries.

- BLUE WOLF BURGER - 11**
Choice Angus beef, Cajun seared, roasted garlic, bleu cheese crust
- SIGNATURE CHEESEBURGER - 10.5**
Choice Angus beef, Tavern grill spices, choice of cheese
- GRILLED TURKEY BURGER - 11**
Roasted red pepper, provolone cheese
- CHICKEN & GREENS WEDGE - 11**
Toasted pita, Asiago, fried greens
- THE BBQ BURGER - 10.5**
Choice Angus beef, southwestern style barbeque sauce, crispy onion rings, melted American
- BUFFALO CHICKEN CAESAR WRAP - 11**
Mild buffalo chicken, Caesar romaine, tomato, onion, flour tortilla wrap (available without spicy buffalo)
- GRIDDLED MONTE CRISTO - 9.5**
(Available for lunch only) Roast turkey, Virginia ham, Swiss cheese, egg-battered Texas toast
Add a side of raspberry jam or maple syrup - 1
- GRILLED CHICKEN SANDWICH - 10**
Spicy marinated peppers or roasted red peppers, melted provolone
- ITALIAN DELI - 11**
Thin-sliced ham, salami, pepperoni, provolone, toasted hoagie, italian sub sauce
- BLACKENED CHICKEN SANDWICH - 11.5**
Cajun-seared, fried greens, melted provolone, marinated or roasted peppers
- FRENCH DIP - 11.5**
Shaved Prime Angus Reserve prime rib, melted provolone, pan au jus
- CRISPY FISH SANDWICH - 10.5**
North Atlantic Cod, crispy beer batter, fresh lemon, house tartar

Howlin LUNCH COMBO

Available M-Sat 11:30 - 4 pm

Your choice of sandwich and salad or soup....10.5

Half sandwich choices:

- Grilled Monte Cristo • Buffalo Chicken Caesar Wrap
- Chicken & Greens Wedge • Italian Deli • French Dip

Salad choices:

- Tossed Salad • Caesar Salad
- Simple Salad • Asian Salad

Soup choices:

- Cup of Wedding Soup
- or Soup of the Day

ENDLESS SOUP & SALAD

Try any combination of our daily soups, tossed salad, and caesar salad.

We have low-fat/low-calorie dressing and soup options available.

Served with our house hot peppers & oil and warm dinner rolls.....13