

Wilma's

Dinner

Restaurant Week

SEPTEMBER 15-21, 2025

\$35 TWO-COURSE
\$55 THREE-COURSE

APPETIZERS

HUSH PUPPIES

golden fried cornmeal bites on a bed of arugula
served with chipotle ranch

BURRATA & TOMATO

burrata cheese and tomatoes with arugula,
sunflower seeds, toasted bread crumbs, white balsamic vinegar

BIG EASY CRAB DIP

lump crab meat, brie, roasted artichoke, spinach, dill,
served with flatbreads

ENTREES

BRAISED SHORT RIB

braised short rib with jus,
roasted fingerling potatoes, grilled asparagus

JAIL ISLAND SALMON

blackened salmon with lemon garlic sauce,
mango rice, tomatoes, grilled asparagus
substitute smoked chicken

SEAFOOD MAC & CHEESE

shrimp & crab meat with shell pasta,
baked in a rich and spicy gouda cheese sauce

DESSERTS

PUMPKIN PATCH KRUMBLE

pumpkin pie meets a crisp crumble topping

CHEESECAKE BARS

creamy cheesecake on a graham cracker crust,
topped with blue raspberry compote and a buttery crumb topping

BEIGNETS

golden-fried pillows of dough dusted with a generous
snowfall of powdered sugar

homemade desserts baked by Kevyn Gilliam, King of Krumb

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