

DINNER



Small Plates & Appetizers

Charcuterie & Cheese plate 25

Please Ask Your Server For The Selection

Hummus & Crudite 21

Hummus, Tomatoes, Cucumbers, Carrots, Olives, Pita Bread

Burrata 21

Burrata Cheese, Mint Pesto, Artichokes, Pickled Onions, Greens, Balsamic Glace, Walnuts, Olive Oil

Wilde Wings 19

Six piece Jumbo wings, Sweet Chili Sauce, Sesame seeds, Chives, Blue Cheese, Carrots

Chicken Dumplings 19

Five Chicken Teriyaki Dumplings, Green beans, Crispy Onions, Greens, Ponzu, Sesame oil

Pork belly buns 19

Korean glaze pork belly,Pickle cabbage, Micro Cilantro

Fried Calamari 18

Polenta Breaded Calamari, Pickled Onions, Tatar Sauce

Roasted Oyster Mushrooms 18

(Roasted Maitake, Cremini Mushrooms) Cream Sauce, Parmesan Cheese, Pistachio Crumble

Truffle Arancini 17

Truffle Rice balls, Marinara, Parmesan Cheese

Blistered Shishito Peppers 14

Garlic, Soy Sauce. Sesame Oil, Garlic Aioli

Brussel Sprouts 13

Crispy Brussel Sprouts, Honey Mustard Aioli, Crispy Quinoa

Sandwiches

Buttermilk Chicken Sandwich 19

Brioche Bun, Pickled red Cabbage, Chipotle Aioli, Pickles

Wilde Bacon Cheeseburger 25

8 oz Patty, Griddled Brioche Bun, Bacon, Lettuce, Tomato, Onion

Lobster Roll 25

Potato Roll, Lobster Meat, Citrus, Chardonnay Vinegar, Spicy Aioli, Celery, Carrots.

Salads

Add: Shrimp +10, Grilled Chicken +8, Wilde Salad 20

Mix Green Lettuce, Dried Cranberries, Candied Walnuts, Crumble Blue Cheese, Fresh Apples, Balsamic Dressing

Gem Caesar Salad 19

Lemon Cesar Dressing, Little Gem Lettuce, Sourdough Breadcrumbs, Fresh Grated Parmesan

Greek Salad 19

Romaine lettuce Tomatoes, cucumbers, onions, feta cheese, Kalamata olives, salt, oregano, olive oil

Signature Dishes

Steak & Frites 35

90z Cedar farms Flat Iron Steak, chimichurri, watercress salad with lemon vinaigrette and fries

Whole Grilled Branzino 35

Extra virgin Olive oil Seasoned with Black & Red pepper, Rock salt and Oregano, Thyme Sauce

Frutti De Mares 32

Seafood Pasta: Shrimp, Mussels, Calamari in a spicy marinara sauce Fettuccine pasta

Pan Seared Salmon 29

Atlantic Salmon, Asparagus, Radish Frisee salad, Cream Lemon Sauce

Truffle Gnocchi 29

Porcini Duxelle, Brown Butter Cream, Fried Sage, Chives, Parmesan Cheese

Organic Grilled Chicken 27

Grilled Organic Boneless Chicken seasoned with Sumac, Roasted broccolini, Mustard seeds, Lemon Jus

Mussels Frites 26

Classic white wine broth, garlic, butter, shallots, Thyme Sauce

Shepherd's Pie 23

Ground Beef In Special Tomato Sauce, English Pea's, Carrots and Onion, Topped with Mashed Potatoes

<u>Sides</u>

French Fries 8 Chilli Lime Fries 10 Mashed Potato 12 Truffle Fries 12 Grilled Asparagus 12 Broccolini 12

