

THE WILDS

BUBBLES & WHITE

FREIXENET CORDON NEGRO CAVA (.187mL) 7
penedes, spain

ASTORIA PROSECCO (.187mL) 7
italy

MASO CANALI PINOT GRIGIO 9 / 34
trentino, italy

EMMOLO SAUVIGNON BLANC 8 / 30
napa valley, california

SUBSTANCE "CH" CHARDONNAY 10 / 38
columbia valley, washington

A LA CARTE CHARDONNAY 9 / 34
north coast, california

MARYHILL RIESLING 8 / 30
columbia valley, washington

RED

10 SPAN PINOT NOIR 10 / 38
central coast, california

DISRUPTION CABERNET SAUVIGNON 9 / 34
columbia valley, washington

TENUTA DI SESTA TOSCANA ROSSO CAMPONOVO 8 / 30
(sangiovese - colorino) tuscan, italy

VINA COTERRO RIOJA CRIANZA 11 / 42
(tempranillo - graciano - garnacha)
rioja, spain

DARK HORSE HOUSE WINES 7.5 / 26
PINOT GRIGIO ▪ CHARDONNAY
MERLOT ▪ CAB SAUVIGNON
california

SMALL PLATES

BLACKENED BEEF BITES - shallot straws & horseradish cream **15.5 (*)**

WILD WINGS - JACK DANIELS BBQ ▪ BUFFALO ▪ DRY RUB **12.5**

BAVARIAN JUMBO PRETZEL - beer cheese sauce & spicy mustard **10**

CHEDDAR-JACK NACHOS 14 CHICKEN ▪ BEEF **16**

CHEESE QUESADILLA 10

STEAK ▪ CHICKEN ▪ SHRIMP **12.5** PLANT BASED STEAK BARBACOA **14**

BLACKENED WALLEYE SLIDERS - red cabbage slaw, spicy mayo & butter pickles **14**


SWEET POTATO HUMMUS

roasted sweet potato, tahini, coriander, lemon, cumin, crudite vegetables & grilled baguette **12** 

PORK EGGROLL - sweet chili dipping sauce **8.5**

BUFFALO CHICKEN DIP - cream cheese, buffalo sauce, cheddar-jack cheese, bacon & tortilla chips **10**

PANKO CRUSTED JUMBO BUFFALO SHRIMP 15.5

MAPLE-BLEU CHEESE CROSTINI - warm bleu cheese, fig, walnut, maple syrup & grilled crostini **14** 

FLATBREAD 12.5

CHICKEN & PEAR - caramelized onions, red sauce, crispy arugula, honey dijon sauce & herb oil


ITALIAN SAUSAGE - sweet bell peppers & tomato cream

WILD MUSHROOM - alfredo sauce, caramelized onion, goat cheese & basil oil

(sub GF cauliflower crust **2.5**)

SALADS

HARVEST CHOPPED SALAD

revol greens, candied pecans, diced apple, bacon, tomato,
egg, sweet potato straws & sweet onion vinaigrette **12** 

CAESAR - artisan romaine, parmesan cheese, cherry tomatoes & house made croutons **12.5**

WALNUT-PEAR SALAD

arugula blend, blue cheese, pear, craisins & creamy walnut vinaigrette **13** 

add protein: chicken breast **4** four ounce steak **5** alaskan wild salmon **5** sautéed shrimp **4**

SURF & TURF

- ALL BURGERS SERVED WITH LETTUCE,
TOMATO, ONION & PICKLE -

MAPLE-CHEDDAR BURGER (*)

apple-bacon relish, cheddar cheese &
toasted egg bun 14

HATCH CHILI SMASH BURGER (*)

red hatch chili, american cheese & kewpie mayo
single 8 double 14

BYOB - BUILD YOUR OWN BURGER (*)

hand formed chuck-brisket blend 13
(1 per additional ingredient)

bacon ▪ sautéed mushrooms ▪ caramelized onion ▪
fried egg ▪ avocado ▪ pico de gallo
american ▪ pepper jack ▪ smoked cheddar ▪ swiss

CANADIAN WALLEYE HOAGIE

broiled or beer battered 19

BURGERS & SANDWICHES SERVED WITH HOUSE CHIPS OR COLESLAW

SUBSTITUTE: POMMES FRITES 1 SWEET POTATO FRIES 2 ONION RINGS 2 HOUSE SALAD 2

WRAPS & SANDWICHES

OPEN FACED TURKEY BREAST SANDWICH

smoked gouda cream 12

BUTTERMILK BATTERED CHICKEN & RANCH

bacon, pepper jack & creole mayo 14

CHICKEN-PORTOBELLA SANDWICH

sautéed chicken breast, arugula, grilled portobella,
provolone, pesto, balsamic glaze & artisan bun 14

WILD RICE BURGER

roasted garlic aioli 13

PORK PHILLY

onions, peppers, provolone, giardiniera & au jus 13

CLASSIC REUBEN

corned beef, swiss, 1000 island, sauerkraut & rye 14


BRIOCHE SHORT RIB MELT

hatch & honey demi-glace & american cheese 15

ENTREES (AVAILABLE AFTER 4PM)

- SERVED WITH SOUP OR HOUSE SALAD, VEGETABLE & STARCH -


PAN SEARED ATLANTIC SALMON (*)

shrimp & champagne sauce 24 

SEARED FILET MIGNON (*)

7oz hand cut iowa premium family farms beef tenderloin - béarnaise OR au poivre 30

FALL HARVEST FARRO BOWL

butternut squash, charred brussels sprouts, pickled carrots,
fennel, lentils, cherry tomatoes & miso vinaigrette 12 

add: chicken breast 4 four ounce steak 5 alaskan wild salmon 5 sautéed shrimp 4

WILDS CLASSICS


PAN FRIED ALMOND CRUSTED WALLEYE

lemon butter, vegetable du jour & harvest rice blend 22

INDEED BREWING DARK LAGER BATTERED FISH & CHIPS

cod, indeed dark lager infused batter, coleslaw & french fries 15.5

CHICKEN MARSALA RISOTTO

sautéed coleman natural chicken, parmesan risotto, onion, mushroom & marsala wine sauce 16 

SEAFOOD FETTUCCINE

shrimp, mussels, sea scallops, littleneck clams, cremini mushrooms, parmesan cream & fresh fettuccine 25

NOTES

WHENEVER POSSIBLE, WE SOURCE OUR INGREDIENTS FROM REGIONAL FAMILY FARMS,
ARTISAN PRODUCERS AND DEDICATED SUPPLIERS COMMITTED TO ETHICAL & SUSTAINABLE PRACTICES.

COLEMAN NATURAL ▪ FRANKLIN STREET BAKERY ▪ SVIHEL FARMS ▪ COMPART FAMILY FARM ▪
INDEED BREWING ▪ PAHL FARMS ▪ REVOL GREENS ▪ H. BROOKS ▪ PORTICO SEAFOODS ▪ EST. 8 ANGUS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(*) THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS