

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

ACROBAT PINOT NOIR 10 / 38

oregon

DISRUPTION CABERNET SAUVIGNON 9 / 34

columbia valley, washington

TENUTA DI SESTA TOSCANA ROSSO CAMPONOVO 8 / 30

(sangiovese - colorino)

tuscany, 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 **14**

WILD WINGS

jack daniels bbq ▪ buffalo ▪ dry rub **11.5**

BUTTER BEAN HUMMUS

grilled vegetable platter **12** 

CHEESE QUESADILLA 10

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

BASKETS 7

ONION RINGS ▪ SWEET POTATO FRIES ▪ POMMES FRITES ▪ ROSEMARY-TRUFFLE & PARMESAN CHIPS

FLATBREAD 12.5

CHICKEN ALFREDO - roasted tomato, onion & shaved asparagus

ITALIAN SAUSAGE - sweet bell pepper & tomato cream

WILD MUSHROOM - caramelized onion, goat cheese & basil oil

(sub GF cauliflower crust **2.5**)

PANKO CRUSTED JUMBO BUFFALO SHRIMP 15.5

SALADS

SPRING BABY KALE SALAD

baby kale, red cabbage, butter beans, red bell pepper slaw,

pickled onion, chickpeas & apple vinaigrette dressing **13** 

CAESAR

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

STEAK PANZANELLA SALAD (*)

grilled flank steak, heirloom tomato, charred bell pepper, kalamata olives,

fresh mozzarella pearls, rustic italian baguette & hatch chile vinaigrette **15.5**

add protein to any salad: chicken breast **4** four ounce steak **5** wild atlantic salmon **5**

SURF & TURF

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

COWBOY BURGER (*)

pepper bacon, aged cheddar,
jack daniels bbq & toasted brioche bun **15**

FRENCH ONION BURGER (*)

caramelized sweet red onion, au jus,
provolone & toasted brioche bun **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

TACOS & SANDWICHES

BLACKENED MAHI-MAHI STREET TACOS

red cabbage, pickled jalapenos, pico de gallo,
queso fresco & citrus-avocado dressing **13**

NASHVILLE SPICY CHICKEN SANDWICH

lightly breaded coleman natural chicken breast,
cabbage-apple slaw, butter pickles,
stone ground mustard & toasted brioche bun **13**

CLUB WRAP

turkey, ham, pepper bacon, lettuce, tomato,
jack cheese, chipotle aioli & herb tortilla **12**

GRILLED VEGETABLE WRAP

zucchini, yellow squash, sweet bell peppers, tomato,
baby kale, butter bean spread & herb tortilla **12**


24 HOUR PORK PORCHETTA

sous vide herb rolled pork roast, italian salsa verde,
caramelized onions, bell peppers & ciabatta **13**

ENTREES (AVAILABLE AFTER 4PM)

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

PAN SEARED MISO GLAZED WILD ATLANTIC SALMON

shrimp & orange compound butter **24 (*)** 


PAN FRIED ALMOND CRUSTED WALLEYE

lemon butter, vegetable du jour & brown rice-quinoa blend **22**

LEINENKUGELS HONEY WEISS BEER BATTERED FISH & CHIPS

haddock, coleslaw & french fries **15.5**

BROWN RICE-QUINOA BOWL

butter beans, sweet potato, red beets, asparagus, tomato, radish, marcona almonds & miso dressing **12** 
add: chicken breast **4** four ounce steak **5** wild atlantic salmon **5**


CHICKEN MARSALA RISOTTO

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

BRAISED BONE-IN CHICKEN BREAST

white wine, dijon mustard & spring peas **20** 

BUTTER BASTED-PAN SEARED FILET MIGNON

7oz hand cut iowa premium family farms beef tenderloin
béarnaise OR au poivre **28 (*)** 

- SERVED WITH EUROPEAN BAKED BREAD & BUTTER UPON REQUEST -

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 ▪
LEINENKUGELS 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