



ROSE & WHITE

MILOU ROSE 8 / 30
(grenache - cinsault - syrah)
languedoc-roussillon, france

MASO CANALI PINOT GRIGIO 9 / 34
trentino, italy

EMMOLO SAUVIGNON BLANC 8 / 30
napa valley, california

LANGE ESTATE WINERY CHARDONNAY 10 / 38
dundee, oregon

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

PANKO CRUSTED JUMBO BUFFALO SHRIMP 15.5

SWEET POTATO HUMMUS

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

WILD WINGS

spicy plum - buffalo - dry rub **11.5**

CHEESE QUESADILLA 10

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

BASKETS

ONION RINGS - SWEET POTATO FRIES - FRENCH FRIES 6.5

FLATBREAD 12.5

HERB CHICKEN - smoked mozzarella & arugula **ITALIAN SAUSAGE** - sweet bell pepper & tomato cream

WILD MUSHROOM - caramelized onion, goat cheese & basil oil

MAPLE-BLEU CHEESE CROSTINI


warm bleu cheese, fig, walnut, maple syrup & grilled crostini **14** 

BEEF TENDERLOIN SLIDERS (*)

grilled tenderloin, horseradish cream, mini brioche buns & onion straws **15**

SALADS


STEAK & BLEU (*)

grilled sirloin, revol greens, quinoa, smoked marcona almonds,
shaved fennel, bleu cheese & maple spiced vinaigrette **17** 

CAESAR

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

HARVEST CHOPPED SALAD

grilled coleman natural chicken, revol greens, candied pecans, diced apple,
bacon, diced tomato, egg, sweet potato straws & sweet onion vinaigrette **15.5** 

WARM AUTUMN SALAD

roasted butternut squash, feta, craisins, pumpkin seeds, arugula & apple-champagne vinaigrette **13** 

add: chicken breast **4** 4oz steak **5** 4oz salmon **5**

CHICKEN & BURGERS

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

CHICKEN CORDON BLEU

lightly breaded chicken breast, ham, swiss,
spicy maple mustard & ciabatta bun **13**

WILD MUSHROOM & BRIE BURGER (*)

chuck-brisket blend & franklin street bakery bun **14**

WILD RICE VEGGIE BURGER

roasted garlic aioli **13**

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

BURGERS & SANDWICHES SERVED WITH CHIPS OR COLESLAW

SUBSTITUTE: FRENCH FRIES 1 SWEET POTATO FRIES 2 ONION RINGS 2 HOUSE SALAD 2

SANDWICHES

CANADIAN WALLEYE HOAGIE

broiled or beer battered **19**

POWER WRAP

garlic-herb wrap, roasted butternut squash,
roasted fennel, ancient grains, kale,
tomato & balsamic vinaigrette **12**

CLASSIC REUBEN

corned beef, swiss cheese, 1000 island,
sauerkraut & marble rye **14**

WILDS CLUBHOUSE

roasted turkey, ham, bacon, lettuce,
tomato, cheddar & dijon mayo **14**

ROASTED PORK TENDERLOIN (*)

sliced tenderloin, provolone cheese, arugula,
tart cherry jam & toasted hoagie **13**

ENTREES (AVAILABLE AFTER 4PM)

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


STEAK TOGIALTTI sliced 7oz EST.8 angus new york strip & dark cherry demi-glace **29 (*)**

PAN SEARED ATLANTIC SALMON shrimp & champagne sauce **23 (*)** 

PAN FRIED ALMOND CRUSTED WALLEYE lemon butter, vegetable du jour & harvest rice blend **22**

CHICKEN POT PIE sautéed chicken, buttery puff pastry, carrots, celery & onions **16**

SCHELL'S OKTOBERFEST BATTERED FISH & CHIPS haddock, coleslaw & french fries **15.5**


FARRO BOWL butternut squash, charred brussels sprouts, pickled carrots, lentils & cherry tomatoes **14** 
add: chicken breast **4** steak **5** salmon **5**

CHICKEN MARSALA RISOTTO

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

SEAFOOD CIOPPINO BUCATINI

shrimp, mussels, whitefish, tomato, fresh herbs, white wine,
roasted fennel, piquillo peppers & grilled baguette **17.5**

BONE-IN CHICKEN BREAST apricot, black pearl rice pilaf & onion pan sauce **19** 

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

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 ▪
SCHELL'S 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