WILDS PUB

Starters

Wild Wings $11.5
bourbon, buffalo, dry rub

Flatbreads $12.5
*chicken with spinach, feta and alfredo sauce
*sausage, sweet bell peppers, tomato cream sauce
* wild mushroom, caramelized onion, goat cheese

Jumbo Buffalo Shrimp $15.5
Panko breaded and tossed in buffalo sauce

Quesadilla $12.5
beef or chicken $12.5,
plant based Steak Baracoa $14

Blackened Beef Bites $13
onion straws, horseradish cream sauce

Asian Lettuce Wrap $12.5
sautéed chicken, garlic, pickled cucumber, artisan romaine, with Asian dipping sauces

Calamari $11.5
lemon-garlic aioli

Onion Rings / Sweet Potato Fries / Fries $6.5

Salads

served with fresh European Baked bread and butter upon request

Strawberry Fields $15.5
grilled **Coleman Natural** chicken, mixed power greens, bacon, candied pecans, bleu cheese, strawberries, berry vinaigrette

Caesar Salad $12.5
add chicken $4, steak $5, salmon $5, shrimp $5

Southwest Chopped Salad $16
smoked **Coleman Natural** chicken, bacon, avocado, bleu cheese, tomato, egg, roasted corn

Steak and Bleu $17
Terus Major bistro steak, gourmet greens, tomato, egg, onion crisp, Kalamata olives, cucumber, aged bleu cheese, balsamic vinaigrette

Pasta and Power Bowls

served with freshly grilled garlic toast

Mediterranean Bowl $12
ancient grains, kale, artichokes, sun-dried tomatoes, kalamata olives, feta cheese
add chicken $4, steak $5, salmon $5

Chicken Marsala Risotto $16
sautéed **Coleman Natural** chicken, parmesan risotto, onion, mushrooms, Marsala wine sauce

*Wherever possible we source our beef, chicken and pork from **Regional Family Farms**, practicing ethical and sustainable farming practices. Our **Coleman Natural chicken** is pen-raised and antibiotic free. All produce is sourced locally as well, when seasonality and availability allow.*

Consuming raw or undercooked, potentially hazardous foods could increase the risk of illness.

Entrees

Served with soup or house salad, starch and vegetable du jour,
and fresh European Baked Bread and butter upon request

Almond Crusted Walleye $22
Pan fried, lemon butter, vegetable du jour, harvest rice blend

Fish & Chips $15.5
haddock, Summer Shandy infused batter, coleslaw and fries

Pan Seared Atlantic Salmon $ 23
Champagne sauce, shrimp, vegetable and potato du jour

Tuscan Style Chicken $19
Coleman Natural airline breast, fresh spinach, sun-dried tomato, wine sauce

Chicago Style Dry Aged Pork Chop $28
Bone-in center cut **Duroc Pork** from **Compart Family Farms**. Mandarin glaze

Filet Mignon $28
7 oz. hand cut tenderloin steak from **Iowa Premium Family Farms**. Clarified butter sear, Béarnaise or aux poivre, vegetable and potato du jour

New York Strip Steak $32
14 oz. **EST 8 Premium Angus** steak served with vegetable and potato du jour

Burgers and Sandwiches

sandwiches are served with chips or coleslaw
add fries $1, soup $2, sweet potato fries $2, onion rings $2 House salad $2

Santa Fe Chicken $13.5
Coleman Natural chicken, grilled peppers, avocado, pepper-jack cheese, basil-habanero aioli

Walleye Hoagie $19
Canadian walleye filet, broiled or beer battered on a toasted hoagie roll

Power Wrap $12
garlic & herb wrap, roast zucchini, squash and peppers, ancient grains, kale, tomato, sweet-onion vinaigrette

Wilds Clubhouse $14
roast turkey, ham, bacon, lettuce, tomato, cheddar, Dijon mayo

Reuben $14
classic corned beef, Swiss cheese, sauerkraut, 1000 island, marble rye

Brisket & Beef Burger $15
hand formed patty topped with thin slices of our smoked brisket, cheddar cheese,
lettuce, tomato, onion, pickle and onion straws

Classic Bacon – Cheese Burger $14
crispy slices of Applewood smoked bacon, our homemade cheese sauce, lettuce, tomato, onion and pickle

Wilds Burger $13
Our hand formed chuck and brisket mix, or wild rice patty with lettuce, tomato, onion and pickle

all burgers are fresh hand-patted from our special mix of ground chuck and beef brisket, sourced from **Iowa Premium Family Farms**, and served on **Franklin Street Bakery** egg buns

THE WILDS GOLF CLUB