



THE WILDS PUB

RESTAURANT & BAR

Starters

Chicken Tenders

served with choice of honey mustard | ranch | bbq
\$9.5

W Italian Sausage or Chicken Flatbread

\$11.5
gluten-free
\$14.5

Buffalo Jumbo Shrimp

bleu cheese
\$15.5

Nachos Grande

cheese | black olives | jalapenos | sour cream | salsa fresco
cheese only \$12 | beef or chicken \$13 | shrimp \$15

Quesadilla

pico de gallo | salsa fresco | guacamole
beef or chicken \$12.5 | shrimp \$14.5

Blackened Beef Bites

onion straws | horseradish cream sauce
\$12

Chicken Wings

buffalo or bourbon
\$11.5

W B.A.M. Meatball

fresh ground chuck | italian sausage | herbs & spices | crostini
marinara & splash of alfredo
\$10

Chicken Tamale Cakes

ancho chicken | pico de gallo
\$10

W Calamari

lightly dusted | lemon roasted garlic aioli sauce
\$11

Cajun Crab & Shrimp Dip

pita chips / \$12

W: Chef's Choice

The Wilds attempts to source in ingredients

For your convenience an 18% service charge will be added for parties of 6 or larger

Consuming raw or undercooked meat could result in foodborne illness, especially if you have certain health conditions

Ask your server about our daily winter specials and winter happy hour

Sandwiches and Melts



all sandwiches and melts are served with seasoned chips or coleslaw
substitutions | fries \$1 | sweet potato fries \$2 | onion rings \$2 | soup \$2 | salad \$2 | gluten-free buns \$2

Healthy Choice Grilled Chicken Breast

on carrot pumpkin bread | terra chips
\$13

Buttermilk Ranch Bacon Chicken

pepper jack | bacon | fried onions | chipotle mayo | brioche bun
\$13

W Minnesota Walleye Sandwich

broiled or beer battered | creole mayo | toasted french hoagie
\$16.5

Open - Face Meatloaf Sandwich

garlic horseradish whipped potatoes | vegetable du jour
\$13

Reuben

corned beef | swiss | sauerkraut | 1000 island
\$13.6

Open - Face Turkey Sandwich

fire roasted turkey | sweet potato casserole | vegetable du jour | cranberries
\$13

Build Your Own Gourmet Angus or Vegetable Burger

½ pound angus or vegetable patty | brioche bun | bacon | sautéed mushrooms | caramelized onions
fried egg | sharp american | pepper jack | smoked cheddar | swiss | avocado | southwest pico de gallo
\$12.5 | \$1 for each addition

Tuna

red onions | sharp american cheese | texas toast
\$12.5

Braised Beef Melt

havarti horseradish | texas toast
\$14.5

Steak Philly

red and green peppers | onions | provolone | texas toast
\$14.5

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Salads

all salads are served with fresh baked bread

Chicken Pecan Salad

grilled chicken breast | organic field greens | bacon | honey crisp apple | red onion | candied pecans
tossed in maple vinaigrette

\$15

Caesar Salad

traditional \$12.5 add | chicken \$2 | shrimp \$5 | steak \$5 | salmon \$5

W Wild Cherry Steak Salad

4oz sirloin | blue cheese | dried cherries | toasted almonds | tomato | tart cherry vinaigrette

\$16

Chop Salad

sautéed chicken | cucumbers | tomato | bacon | shredded cheese | black olives | hard-boiled egg
tossed in sweet onion vinaigrette

\$15.5

Stir Frys & Pastas

add | soup \$2 | salad \$3

Stir Fry

\$12

add | chicken \$1 | steak \$2 | shrimp \$3

Jumbo Tortellacci

butternut squash | braised beef | light demi cream | garlic cheese bread

\$16.5

Seafood Pasta

shrimp | scallops | mussels | cracked pepper | cream sauce | fettuccine

\$16.5

W Lobster and Steak Pasta

lobster stuffed gocce pasta | broccolini | red and green peppers | bistro steak | saffron cream sauce
garlic cheese bread

\$19

Chicken Marsala Risotto

sautéed chicken | parmesan risotto | onion | mushroom | green peas | marsala wine sauce

\$15

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Main

served with soup or salad | add a caesar for \$3

Seared Salmon

champagne sauce | shrimp | vegetable and potato du jour
\$18.5

Almond Crusted Walleye

lemon butter | vegetable du jour | harvest blend rice
\$21.5

Fish and Chips

haddock | amber ale beer battered | coleslaw | fries
\$16

French Cut Bone in Pork Chop

12oz | tart cherry demi glace | horseradish garlic whipped potatoes | vegetable du jour
\$18

W Country Fried Steak

pepper béchamel | vegetable du jour | whipped potato
\$15.50

Steak Manhattan

8oz | onion straws | sautéed mushroom | vegetable and potato du jour
\$20.5

Filet Mignon

clarified butter sear | béarnaise or au poivre | vegetable and potato du jour
7oz \$23.5 | 10oz \$27.5

Chicken Pot Pie

puff pastry | carrots | celery | onion
\$15.50

Chicken Cordon Bleu

swiss | ham | vegetable and potato du jour
\$16.5

Steak Accompaniments

add | caramelized onion \$1 | sautéed mushrooms \$2 | bleu cheese crumbs \$1 | parmesan crust \$1
loaded baked potato \$2 | salmon \$5 | shrimp \$5

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