



THE WILDS PUB

RESTAURANT & BAR

Starters

Chicken Tenders

9.6

Wilds Wings

bourbon or buffalo

11.7

Italian Sausage or Chicken Flatbread

11.5

gluten free

14.5

Buffalo Jumbo Shrimp

bleu cheese

15.6

Nachos Grande

cheese | black olives | jalapenos | sour cream | salsa fresco 11.5

beef or chicken 13.6

Quesadilla

southwest pico de gallo | salsa fresco | guacamole 11

beef or chicken 12.5 | shrimp 14.5

Blackened Beef Bites

onion straws | horseradish cream sauce

11.6

Korean Barbecue Baun Slider

pulled pork | broccoli slaw | micros greens | pickled red bull onions | citrus vinaigrette

9.4

Mahi Mahi Tacos

seared mahi mahi | red cabbage | jalapenos | poblano avocado dressing

12.6

Buffalo Chicken Potato Kegs

ranch or bleu cheese

7.6

Calamari

lemon garlic aioli

11.1

Onion Rings | Sweet Potato Fries | Fries

6.6

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

The Wilds attempts to source in all local ingredients

Consuming raw or undercooked meat could result in foodborne illness



Sandwiches

all sandwiches served with chips or slaw

add | fries 1 | soup 2 | sweet potato fries 2 | onion rings 2 | salad 2

Battered Soft Shell Blue Crab

napa cabbage | serrano peppers | spicy remoulade | brioche

13.2

Baja Chicken

avocado | chipotle mayo | provolone

12.1

Minnesota Walleye

broiled or beer battered | toasted hoagie roll

17.6

Half Croissantwich with Cup of Soup

turkey breast | ham | tuna salad | chicken salad

9.5

Jerk Steak Wrap

grilled sirloin | tomato | lettuce | caribbean sauce | grilled pineapple | jalepeno tortilla

14.5

Wilds Clubhouse

turkey | ham | bacon | lettuce | tomato | cheddar | dijon mayo | texas toast

14.5

Cuban

pulled roast pork | ham | pickles | swiss | spicy mustard | cuban loaf

12.6

Reuben

corned beef | swiss | sauerkraut | 1000 island

13.6

Turkey BLT Wrap

turkey | bacon | lettuce | tomato | shredded cheese | mayo | herb tortilla

11.6

Triple Bogey Burger

3 quarter pound patties | american | pepperjack | bacon | fried onion

15.4

Build Your Own Gourmet Angus or Wild Rice Burger

½ pound angus or vegetable patty | egg bun | bacon | sautéed mushroom | caramelized onion | fried egg | sharp american | white cheddar | pepperjack ½ smoked cheddar | swiss | avocado | southwest pico de gallo

12.6 | 1 for each addition

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Salads

all sandwiches are served with fresh baked bread

Strawberry Fields

grilled chicken | mixed greens | bacon | candied pecans | fromage au bleu | strawberries | berry vinaigrette
15.4

Caesar

12.5
add | chicken 2 | shrimp 5 | steak 5 | salmon 5

Barbecue Steak

grilled sirloin | smoked cheddar | roasted corn | tomato | cucumber | fried onion | barbecue ranch
16.4

Chicken Cashew

chicken salad | cantaloupe | assorted fruit | cashews
14.5

Battered Soft Shell Blue Crab

manqué choux | cajun corn succotash | napa cabbage | lemon vinaigrette
15.6

Chop Salad

sautéed chicken | cucumber | tomato | bacon | shredded cheese | black olives | hard boiled egg | sweet onion vinaigrette
15.4

Crunchy Chicken Noodle

grilled chicken | broccolini | pineapple | mandarin orange | roasted red pepper | asian vinaigrette
15.3

Stir Fry & Pastas

add | soup 2 | salad 2

Stir Fry

11.5
add | chicken 2 | steak 3 | shrimp 4

Seafood Pasta

shrimp | scallops | mussels | cracked pepper | cream sauce | fettuccine
16.5

Lobster Mac n Cheese

16.7

Cajun Chicken Pasta

sautéed chicken | black olives | andouille sausage | peppers | louisiana seasoning | cream sauce
15.4

Melts

all sandwiches served with chips or coleslaw

add | fries 1 | soup 2 | sweet potato fries 2 | onion rings 2 | salad 2

Tuna Melt

12.5

Philly Melt

14.5

Steak Mushroom Swiss

14.5

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

summer shandy infused batter | haddock | coleslaw | fries

15.5

Grilled Pork Kabob

pineapple glaze | thai curry rice | vegetable du jour

14.1

Wilds Surf and Turf

4oz bistro steak | au poivre | 3 coconut jumbo shrimp | pina colada sauce | vegetable and potato du jour

20.2

Steak Manhattan

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

22.1

Filet Mignon

clarified butter sear | béarnaise or au poivre | vegetable and potato du jour

7oz 25.6 | 10oz 30.2

Grilled Chicken Breast

watermelon pineapple salsa | couscous | vegetable du jour

15.4

Main 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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Bubbles

La Marca 8.5 | -
Prosecco, Italy

Wycliff - | 16
California, US

Whites

Hogue Riesling 7.5 | 25
Washington, US

Canti Moscato 7.5 | 25
Italy

Starborough Sauvignon Blanc 7.5 | 25
Marlborough, New Zealand

Clos du Bois Chardonnay 9.5 | 28
North Coast, California

Red

Estancia Pinot Noir 9.5 | 29
Monterey, California

La Linda Malbec 7.5 | 25
Mendoza, Argentina

Coppola Rosso Red Blend 7.5 | 25
California

William Hill Cabernet Sauvignon 10 | 30
Central Coast, California

House Wine

Chardonnay 7 | 23

Cabernet Sauvignon 7 | 23

On Tap

Coors Lite 4.75 | 6

Michelob Golden Light 4.75 | 6

Leine's Summer Shandy 5.75 | 7

Surly Citra 5.75 | 7

New Belgium Voodoo Ranger IPA 5.75 | 7

Guinness 5.75 | 7

Harpoon IPA 5.75 | 7

Summit EPA 5.75 | 7

Strongbow 5.75 | 7