

THE WILDS

SPRING MENU 2024

SHAREABLES

BLACKENED BEEF BITES* 16

Shallot Straws & Horseradish Cream

WILDS JUMBO WINGS HALF 12 FULL 21

Jack Daniels BBQ, Buffalo, or our Signature Dry Rub served with either Ranch or Bleu Cheese

NINETEENTH HOLE NACHOS 15

Choice of Chicken or Beef

ELLSWORTH WHITE CHEDDAR CURDS 12

Served with Apricot Dijon Sauce

CHEESE QUESADILLA 11

Sour Cream, Salsa, Guacamole, Pico de Gallo, and Choice of Chicken, Beef, or Plant-Based Barbacoa +2

SMOKED RIB TIP 14

Served with Pickled Red Onions and Sticky Asian BBQ Sauce

BIRDIE BUFFALO SHRIMP 16

Jumbo Shrimp with a Spicy Panko Breading

MAHI MAHI TACOS 14

Napa Cabbage, Jalapeno, Pico de Gallo, Fire-Roasted Pineapple, Queso Fresco, Citrus-Avocado Dressing

SPECIALTY FLATBREAD 15

**Substitute gluten-free crust +3

BBQ CHICKEN & BACON

BBQ Chicken, Bacon, Fried Jalapeno, Cheese Blend

ITALIAN SAUSAGE

Sweet Bell Peppers, Yellow Onion, Tomato Cream, Mozzarella

NEAPOLITAN

San Marzano Tomatoes, Fresh Basil, Spinach, Fresh Mozzarella

SIDES

SWEET POTATO FRIES 5/9 FRENCH FRIES 5/9

Plum Sauce

Ketchup

HOUSE-MADE TRUFFLE CHIPS 9

SALADS

CAESAR SALAD 13

Artisan Romaine, Parmesan Cheese, Cherry Tomatoes, Fresh House-Made Croutons.

BABY WEDGE SALAD 14

Artisan Iceberg Lettuce, Black Pepper Smoked Bacon, Amalu Bleu Cheese Crumbles, Heirloom Tomatoes and Bleu Cheese Dressing

CORN ELOTE SALAD 15

Roasted Corn, Tomato, Cucumber, Red Onion, Black Beans, Smoked Jalapeno, Tortilla Crisps, Cotija Cheese, Guacamole, Chipotle Ranch and Tajin Seasoning

ASIAN NOODLE SALAD 15

Chilled Ramen Noodles, Thai Peanut Dressing, Pickled Cucumbers, Red Onions, Thai Basil, Fresh Mint and Peanuts

Add Protein to any salad:

Chicken Breast 5

Tortilla Crusted Shrimp 6

Atlantic Salmon 6

4oz Steak* 7

Sauteed Shrimp 6

Whenever possible, we source our ingredients from regional family farms, artisan producers, and high-quality suppliers who are committed to ethical practices and sustainability.

COLEMAN NATURAL - FRANKLIN STREET BAKERY
- H. BROOKS - SVIHEL FARMS - LEINENKUGELS
BREWING - PAHL FARMS - REVOL GREENS -
PORTICO SEAFOOD

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Gluten-Free



Spicy



Wilds Exclusive

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SANDWICHES

Includes Choice of:

Coleslaw, House-Made Chips or French Fries

Substitute for +3:

Sweet Potato Fries, Onion Rings, or House Salad

Add Gluten-Free Bun for +2

BYO BURGER* 14

7oz Chuck and Brisket Blend, Lettuce, Tomato, Onion, Butter Pickle, Egg Bun.

Add-ons +2 Bacon +1 additional toppings:

Caramelized Onions, Fried Egg, Guacamole, Sautéed Mushrooms, Jalapeno, American Cheese, Pepperjack, Swiss, Cheddar

BBQ BRISKET BURGER* 17

7oz Hand-Pattied Chuck and Brisket Blend, 2oz Smoked Brisket, Cheddar, Fried Onions, House BBQ Sauce

BLT WRAP 16

Bacon, Turkey, Ham, Lettuce, Tomato, Cheese Blend, Creole Mayo all wrapped in a Garlic Herb Tortilla

WILDS PATTY MELT* 15

Balsamic Caramelized Onion Chutney, American And Swiss Cheese on Texas Toast

CANADIAN WALLEYE HOAGIE 19

Broiled or Beer Battered

THAI CHICKEN WRAP 16

Marinated Chicken, Carrots, Daikon Radish, Napa Cabbage, Tomatoes, Peanuts, Thai Ginger Dressing, Jalapeno-Cheese Tortilla, Sesame Seeds.

CLASSIC REUBEN 15

Corned Beef, Swiss Cheese, 1,000 Island, Sauerkraut, Marble Rye, Dill Pickle on the Side.

HULI HULI CHICKEN 16

Grilled Chicken, Charred Pineapple, Provolone, Pina Colada Aioli, Egg Bun.

CUBANO 16

Pulled Roast Pork, Ham, Pickles, Spicy Mustard, Swiss Cheese, Cuban Loaf

ENTREES

AVAILABLE AFTER 4pm

FISH & CHIPS 17

Cod, Beer Infused Batter, Coleslaw & French Fries

CHICKEN MARSALA RISOTTO 17

Sautéed Coleman Natural Chicken, Parmesan Risotto, Onion, Mushrooms, Marsala Wine Sauce

ALMOND CRUSTED WALLEYE 23

Pan-Fried Walleye, Lemon Butter, Vegetable du jour, Harvest Rice Blend and Choice of Soup or Salad.

ASIAN CHICKEN PASTA 18

Smoked Chicken, Penne Pasta, Broccolini, Mushroom and Pineapple

KOREAN BOWL 17

Basmati Rice, Pickled Cucumber, Red Onions, Carrots, Snap Peas, Red Cabbage, Kewpie Mayonnaise, Toasted Sesame Seeds and Pickled Ginger

Add Protein to any Bowl:

Chicken Breast 5 Tortilla Crusted Shrimp 6

Atlantic Salmon 6 4oz Steak* 7

Sautéed Shrimp 6

Entrees Below Include:

Chef's choice of Vegetable & Starch

Choice of Soup or House Side Salad

USDA PRIME SIRLION* 26

Seared 6oz Prime Beef Sirloin Served with Whipped Yukon Potatoes, Vegetable du jour, & A Red Wine Demi

FILET MIGNON* 36

Seared 8oz Premium Beef Tenderloin Served with Bearnaise or Au Poivre

APRICOT MISO GLAZED SALMON* 27

Shrimp Skewer, Harvest Blend Rice, Vegetable du jour

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