

THE WILDS

SUMMER 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 Blue 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

SHRIMP & AVOCADO STACK 14

Revol Greens, Mango Vinaigrette

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

SOUP & SALAD

SOUP DU JOUR CUP 5 / BOWL 8

HOUSE SIDE SALAD 8

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 Blue Cheese Crumbles, Heirloom Tomatoes and Blue 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

SUMMER BERRY SALAD 15

Revol Greens, Candied Pecans, Blue Cheese, Bacon, Fresh Berries, Raspberry Vinaigrette.

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

New Item



Wilds Exclusive

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SANDWICHES

HALF SANDWICH WITH SOUP 16

Choice of Ham or Turkey on a Buttery Croissant, Lettuce, Tomato, Red Onion, and Mayo, served with Soup Du Jour

BYO BURGER* 15

8oz Chuck, Short Rib & 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

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

BBQ BRISKET BURGER* 17

8oz Chuck, Short Rib & 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

BLACKENED CHICKEN CEASAR WRAP 16

Blackened Chicken, Artisan Romaine, Parmesan, Petit Croutons, Caesar Dressing, Jalapeno Wrap

CLASSIC REUBEN 15

Corned Beef, Swiss Cheese, 1000 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.

HERBED CHICKEN PASTA 18

Roasted Heirloom Tomatoes, Pine Nuts, Fresh Basil, White Wine, Fresh Garlic, Campanelli Pasta

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 SIRLOIN* 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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