



FALL MENU 2023

SHAREABLES

BLACKENED BEEF BITES* 16 ^{GF}

Shallot straws & horseradish cream

WILD JUMBO WINGS HALF 12 FULL 21

Jack Daniels BBQ, buffalo or our signature dry rub served with ranch or bleu cheese

NINETEENTH HOLE NACHOS 15

Chicken or beef

CRISPY BUFFALO CAULIFLOWER 12

Served with ranch or bleu cheese

CHEESE QUESADILLA 11

Sour cream, salsa, guacamole, pico de gallo

Chicken, shrimp, steak or plantbased barbacoa 13*

PANKO CRUSTED BRIE 12

Double Crème Brie, Pear reduction

BIRDIE BUFFALO SHRIMP 16

Jumbo shrimp with a spicy panko breading

SPECIALTY FLATBREAD 15

Substitute gluten-free cauliflower crust 3

CHICKEN ALFREDO

Chicken, alfredo sauce, mozzarella, spinach, tomato confit

ITALIAN SAUSAGE

Sweet bell peppers, yellow onion, tomato cream, mozzarella

WILD MUSHROOM PIZZA

Wild mushroom medley, goat cheese, caramelized onions, balsamic glaze

SIDES & SALADS

SWEET POTATO FRIES 9

Plum sauce

FRENCH FRIES 9

ketchup

HOUSE-MADE TRUFFLE CHIPS 9

CAESAR SALAD 13

Artisan romaine, parmesan cheese, cherry tomatoes, fresh house-made croutons

BABY WEDGE SALAD 14 ^{GF}

Artisan iceberg lettuce, black-peppered smoked bacon, locally-sourced AmaBlu bleu cheese crumbles, heirloom tomatoes, bleu cheese dressing

HARVEST CHOPPED SALAD 15 ^{GF}

Revol greens, apple, roasted butternut squash, raisins, pumpkin seeds, feta, maple vinaigrette

Add protein to any salad:

Chicken breast 5

Tortilla crusted shrimp 6

Atlantic salmon 6

4oz steak* 7

Sautéed shrimp 6

Whenever possible, we sourced our ingredients from Regional family farms, artisan producers and high quality suppliers committed to ethical practices and sustainability.

COLMAN 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 FOODBOURNE ILLNESS.



SUMMER MENU 2023

SANDWICHES

Includes choice of:

Coleslaw, house-made chips or French fries

Substitute for \$3:

Sweet potato fries, onion rings or house side salad

BYO BURGER BASKET * 14

7oz hand pattied chuck and brisket blend, lettuce, tomato, onion, butter pickle, egg bun

Add-on for \$1 each

Bacon, caramelized onion, fried egg, avocado, pico de gallo, sautéed mushrooms, jalapeño, American cheese pepper jack cheese, swiss cheese, smoked cheddar

THE WILDS RODEO BURGER* 15

7oz hand pattied chuck and brisket blend, beer-battered onion ring, smoked cheddar, peppercorn parmesan sauce

CANADIAN WALLEYE HOAGIE 19

Broiled or beer battered

PHILADELPHIA STEAK WRAP 16

Marinated grilled steak, bell pepper and onion blend, pecorino-romano spread, tomato basil wrap

CLASSIC REUBEN 15

Corned beef, swiss, 1,000 island, sauerkraut, marble rye bread, dill pickle on side

BUTTERMILK RANCH CHICKEN SANDWICH 16

Crispy chicken breast, cold smoked bacon, pepper-jack cheese, lettuce, onion, tomato

CUBANO 16

Pulled roast pork, ham, pickles, swiss, spicy mustard, Cuban loaf

ENTREES

AVAILABLE AFTER 4pm

FISH & CHIPS 17

Cod, beer infused batter, coleslaw, French fries

CHICKEN MARSALA RISOTTO 17 ^{GF}

Sautéed Coleman natural chicken, parmesan risotto, onion, mushroom, marsala wine sauce

ALMOND CRUSTED WALLEYE 23

Pan-fried walleye, lemon butter, vegetable du jour, harvest rice blend, choice of soup or salad

BEEF PAPPARDELLE 18

Tender beef tip, red wine & crimini mushroom demi glaze, buttered pappardelle

BROWN RICE & QUINOA BOWL 16

Brown rice, quinoa, brussel sprouts, white gigande bean, carrot, red beet, tomato confit, herb vinaigrette

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 and starch

Choice of soup or house side salad

FILET MIGNON* 35

Seared 7oz hand-cut Iowa premium beef tenderloin served with béarnaise or au poivre

SALMON CHAMPAGNE* 25 ^{GF}

Pan-seared Atlantic salmon, sauteed shrimp and champagne beurre blanc

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