



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 \$11.5 | beef or chicken \$12.5 | shrimp \$14.5

Quesadilla

pico de gallo | salsa fresco | guacamole

\$11.5

beef or chicken \$12.5 | shrimp \$14.5

Blackened Beef Bites

onion straws | horseradish cream sauce

\$11.5

Chicken Wings

buffalo or bourbon

\$11.5

W Wilds Chicken Divots

chicken thighs | breaded jalapeno potato chips | served with roasted corn salsa

drizzled with roasted avocado poblano

\$9

W Calamari

lightly dusted | lemon roasted garlic aioli sauce

\$10

W: Chef's Choice

For your convenience an 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, 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 apple cole slaw
substitutions | fries 1 | sweet potato fries 2 | onion rings 2 | soup 2 | salad 2 | gluten-free buns 2

Buttermilk Ranch Bacon Chicken

pepper jack | bacon | fried onions | chipotle mayo | brioche bun
\$11.5

W Minnesota Walleye Sandwich

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

Muffaletta

salami | capicola | mortadella | provolone | olive tapenade | italian baguette
\$12

W Hot Pastrami

pretzel bun | havarti cheese | spicy mustard | potato pancakes
\$13.5

W Chicken Portobello

grilled chicken breast | sautéed baby portobello mushrooms | provolone | brioche bun
\$12.5

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 | texas toast
\$12.5

Steak Philly

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

Steak Mushroom Swiss

as it sounds | texas toast
\$14.5

W White Chicken Chili Bread Bowl

chef's house made white chicken chili | artisan bread bowl | with all the fixings
\$10

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Salads

all salads are served with fresh baked bread

Grilled Orange Chicken Salad

grilled chicken breast | organic field greens | apple cider poached golden beets | mandarin oranges | feta cheese | candid pecans | tossed in blood orange vinaigrette

\$14.5

Caesar Salad

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

W Steak Salad

5oz sirloin | roast tomatoes | roasted pears | sweet potato | chipolini onion | bleu cheese | maple vinaigrette

\$15.5

Chop Salad

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

\$15.5

Lo Mein and Pastas

add a cup of soup or salad for \$2

W Lo Mein

asian vegetables | lo mein noodles | tossed in Wilds asian sauce

vegetable \$11.5 | chicken \$12.5 | steak \$13.5 | shrimp \$14.5

Seafood Pasta

shrimp | scallops | mussels | cracked pepper | fettuccine | cream sauce | garlic cheese bread

\$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

W Spaghetti and Meatballs

three house made jumbo beef and Italian sausage meatballs | spaghetti pasta | tossed in marinara

\$13

Cajun Chicken Pasta

sautéed chicken | black olives | andouille sausage | peppers | louisiana seasoning | light cream sauce | garlic cheese bread

\$15

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Main

served with soup or salad | substitute caeser salad for \$2

Seared Salmon

shrimp | champagne sauce | vegetable and potato du jour

\$18.5

Almond Crusted Walleye

lemon butter | vegetable du jour | harvest blend rice

\$21.5

Fish and Chips

haddock | beer battered | coleslaw | fries

\$15.5

W Petite Pork Ossobuco

tender pork | parmesan risotto | red wine demi-glace | vegetable du jour

\$16.5

W Country Fried Steak

pepper béchamel | vegetable du jour | whipped potato

\$14.5

W Pot Pie

puff pastry | chicken \$14.5 | beef \$15.5

W Chicken Oscar

breaded chicken breast topped with jumbo lump crab | asparagus | hollandaise | vegetable and potato du jour

\$18.5

W Steak Manhattan

8oz sirloin | onion straws | sautéed mushrooms | 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

Steak Accompaniments

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

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