

STARTERS

Oysters 6 pc | 15 12 pc | 30

Charcuterie Board 29 🌾

assortment of 3 cheeses (sharp cheddar, Spanish manchego, point reye's blue cheese), 3 meats, dried and fresh fruit, house pickles, baguette crostinis, prosciutto, salami, soppressata picante

Burrata and Crostinis 17 🌾

pesto, seasonal fruit relish, toasted pine nuts, balsamic reduction, French baguette crostinis

Baked Goat Cheese 17

Napa chevre goat cheese, cranberry compote, toasted pretzel, balsamic reduction garnish

Roasted Cauliflower 17 🌾

slow roasted cauliflower, lemon pepper seasoning, fried garlic, mint, chili flakes served with a traditional Peruvian huancaína sauce

Steamed Pork Belly Buns 17

extra bun +5.50

5 hours braised and pan-seared pork belly, 3 pieces of Asian style bao buns, carrots, jalapenos pickled relish, pickled cucumber, chipotle mayo, lettuce, cilantro

Wilder's Potato Skins 17 🌾

crispy fried skin on potato wafers, melted cheese, crispy bacon, scallions, sour cream

Calamari and Brussels Sprouts 18 🌾

grilled calamari, fried brussel sprouts, chili flakes, mint, basil, fried garlic, lemon juice, basil aioli

Tuna Poke 21 🌾

wild ahi tuna cubes, avocados, cucumbers, shallots, cherry tomatoes, edamame, scallions, cilantro, crispy farro, sesame ginger soy sauce, cashews, homemade potatoes chips

Cajun Coconut Veg Curry 20 🌾🌱

mixed peppers, onions, tomatoes, potatoes, carrots, green peas, fried plantains, cilantro, cooked in curry coconut broth served with steamed rice

Wilder's Grilled Cheese 20

chicken +\$5

country white bread, sharp cheddar, American, Gruyere cheese served with creamy tomato bisque

Marina's Favorite Chicken Wings 6/\$14 12/\$27 🌾

choice of buffalo, sweet chili, Wilder's dried rub, black pepper vinegar

SALADS

Kale Caesar 16 🌾

romaine hearts, shaved organic kale, homemade croutons, grated parmesan, pea greens garnish, Caesar dressing

Wilder's Mixed Greens 17 🌾🌱

baby spring mixed greens, onions, tomatoes, mixed peppers, bacon, blue cheese, candied pecans, honey balsamic vinaigrette

Seasonal Quinoa 18 🌾🌱

red and white organic quinoa, wild arugula, red and golden beets, radish, toasted pistachios, feta cheese, Verjus olive oil dressing

MAIN ENTREES

The Wilder Burger 20

(temperatures not available for burger)

double patties 4oz each all American Angus beef, lettuce, tomatoes, onions, American cheese, bacon jam, sesame bun, chef's secret sauce served with fries

Wilder's Mac 'n Cheese 21

triple cheese Bechamel sauce, bacon, green peas, corn kerns, garnished with 3 buffalo wings, homemade breadcrumbs

Steamed Mussels 22 🌾

salt spring mussels, onions, peppers mix, jalapenos, ginger garlic mix, black rice, white wine, saffron coconut broth, basil, cilantro

Chicken Piccata 22

grilled chicken breast, lemon caper butter sauce, steamed broccoli, roasted sweet potatoes

Salmon Teriyaki 22

pan-seared 6 oz cubed wild salmon with onions, peppers, celery, eggplant, zucchini, glazed with traditional ginger garlic teriyaki sauce served with steamed white rice

Bolognese Pasta 23

4 hour slow cooked tomato base beef and pork sauce, homemade fresh pasta parpadelle, butter, grated parmesan cheese

Pork Chop & Apple Sauce 27 🌾

grilled Japanese Kurobota pork chop, mashed Yukon gold potatoes, broccolini, pomegranate seeds, balsamic reduction

Short Ribs & Grits 30 🌾

5 hours braised short ribs over creamy grits, butternut squash succotash, fresh horseradish, balsamic reduction

Rib-Eye Steak Dinner 32 🌾

12oz cut rib-eye steak grass fed California farms, roasted seasonal vegetables, mashed Yukon gold potatoes, Wilder's chimichuri sauce

SF Style Cioppino 32

shrimp, mussels, clams, crab meat, squid, fish of the day, faro, everything cooked in a lemony garlic tomato sauce served with garlic bread

SIDES

Garlic Bread	5	Warm Olives	8
Small Salad	7	French Fries	10
Mashed Potatoes	7	Yuca Fries	10
Grits	7	Macaroni 'n Cheese	12
Steamed Vegetables	7	Garlic Fries	12

DESSERTS

Traditional Affogato 8

Madagascan vanilla ice cream on a waffle cone drawn in a shot of espresso of Kahlua

Chocolate Cake 9

lightly warm chocolate cake over tres leches cake sauce, espresso whipped cream

Wilder's Baked Apple Turnover 10

headed homemade apple turnover/ cinnamon sugar dusted, vanilla ice cream, apple cider reduction